



Appetizers

Escargot 14

Basil Fed Snails, Wild Mushroom Duxelles, Marrow Butter, Roasted Garlic Naan

Shrimp Cocktail 15

Poached Shrimp, Bloody Mary Cocktail Sauce, Lemon Wedge

Tempura Fried King Crab 18

Chili Lime Dipping Sauce, Pickled Vegetables, Endive, Lime Wedge

Steakhouse Style Tuna Tartare 18

Sushi Grade Ahi Tuna, Shallots, Pommerey Mustard, Steakhouse Seasoning

Lightly Poached Egg, Caviar, Crisp Capers, Potato Gaufrette

Cracked Creamer Potatoes 9

Rosemary Fried Potatoes, Chives, Garlic "Aioli", Sea Salt Finish

Salads & Soups

Classic Caesar Salad 7/10

Parmesan Reggiano Cheese, Olive Oil Croutons

Sicilian Anchovies, Chopped Hearts of Romaine, Caesar Dressing

Wedge Salad 7/10

Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon

Cherry Tomatoes, Iceberg Lettuce, Creamy Bleu Cheese Dressing

Farmers Salad 6/9

Forsyth Farmers Market Tomatoes, English Cucumber, Carrot Curls

Local Mixed Greens, Champagne Herb Vinaigrette

Spinach Salad 12

Baby Spinach, Julienne Red Onions, Sliced Eggs

Bacon, Roasted Mushrooms, Warm Bacon Dressing

Roasted Acorn Squash Salad 12

Winter Greens, Roasted Acorn Squash, Honey Infused Goat Cheese

Julienne Apples, Pumpkin Seeds, Port Plumped Cranberries, Apple Cider Vinaigrette

French Onion Soup 12

Slow Cooked Onions, Applejack, Gruyere, Sourdough Croutons

Seafood

Scottish Salmon 21/28

Lime & Garlic Gremolata, Beet Silken, Glazed Carrots, Chive Oil

Atlantic Halibut MKT

Apple & Sorrel Escabeche, Cannellini Bean Ragout, Aioli

Seared Diver Scallops 36

Saffron Poached Potato, Confit of Fennel, Crispy Shaved Asparagus

Hand Cut Steaks



Filet Mignon
6 oz \$34
10 oz \$44



Ribeye 16 oz
\$49

**Compart Duroc Farms
Pork Chop 14 oz**
\$28



NY Strip Loin
12 oz \$38

**Brasstown Dry Aged
Kansas City Strip 14 oz**
\$52

**Palmer's Signature
Cast Iron USA Lamb Chop**
\$36



**Chimichurri Marinated
Denver Steak 10 oz**
\$42



**Split Bone-In
Ribeye 22 oz**
\$56

Each meal includes choice of side & sauce. Please speak with your server regarding any dietary restrictions.

Sides 5

*Haricot Verts | Sauteed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato
Dauphinoise Potatoes | French Fries | Brussel Sprouts | Sautéed Forest Mushrooms*

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Lemon Beurre Blanc | Peppercorn Jus

Premium Enhancements 14

*Lobster Mac & Cheese | Foie Gras | *Truffled Foie Gras Compound Butter*

Mains

Bacon Glazed Chicken Breast 24

Whipped Potatoes, Haricot Verts, Mushroom Jus

Braised Fennel Stew 19

Pan Roasted Fennel, Stewed Cannellini Beans, Sweet Peppers, Saffron Broth



Steak Frites 26

Hanging Tenderloin Steak, Truffle Fries, Parmesan Reggiano, Béarnaise

“Throwback Classics”

Calf 's Liver 22

4 oz Veal Calf Liver, Smashed Potatoes, Wilted Spinach

Bacon Lardons, Natural Veal Jus

House Made Duck Sausage Agnolotti 28

Kale & Potato Agnolotti, Exotic Seasonal Mushrooms

Brussels Petals, Brown Butter, Smoked Parmesan “Air”



Red Wine Braised Short Ribs 36

Honey Roasted Brussels, Smashed Potatoes, Natural Jus, Carrot “Hay”



Gluten Free



Vegetarian



Vegan

For our guests with allergies, please inquire with your server on available options prepared by the Chef. We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.