

Appetizers

Shrimp Cocktail jumbo gulf shrimp served with a traditional cocktail sauce	12
Pan Fried Calamari served with a marinara sauce	8
Escargot en Croute topped with puffed pastry & garlic butter	9
Prince Edward Mussells served in a white wine garlic sauce	10
Maryland Crab Cake with roasted peppers & remoulade sauce	10
Eggplant Rollatini stuffed with ricotta cheese, mozzarella & spinach	9
Mozzarella en Carozza fresh mozzarella, pan-fried, served with a tomato basil sauce	8
Artichoke Hearts with roasted peppers & sundried tomato	10
Portobello Stack fresh mozzarella & tomato, topped with a grilled portobello mushroom	10

Salads/Soups

Soup of the Day	P/A
House Salad	4
Tri Color Salad	6
Classic Caesar Salad with garlic croutons and Parmigiano cheese	7
Iceberg Hearts with bleu cheese dressing & sliced roma tomatoes	7
California Cobb grilled chicken, avacado, bacon, calamata olives, romaine lettuce, cherry tomatoes, hardboiled egg topped with a roasted tomato vinaigrette dressing	15

Brick Oven Pizzas

Margherita with roasted tomato sauce & fresh mozzarella cheese	9
Chef's Choice Vegetarian a variety of assorted seasonal vegetables	10
Four Cheese Pizza fontina, mozzarella, fresh asiago and parmigiano	10

Pastas

Penne Caprese in a fresh tomato basil sauce topped with fresh mozzarella	15
Artichoke Ravioli with Sautéed Shrimp in a basil scampi sauce	17
Penne Vodka in a tomato sauce with vodka, heavy cream & prosciutto	15
Palmer's Rigatoni filet mignon tips with zucchini in a light brandy cream sauce	18

Entrees

Chicken Francese lightly battered chicken breast, sautéed with lemon, butter & white wine. Served with sundried tomato & risotto	15
Grilled Squab (Baby Chicken) served with vegetable & garlic mashed potatoes	20
Veal Milanese breaded hand cut veal topped with a tri-color salad, seasoned with aged balsamic vinegar & extra virgin olive oil	21
Salmon Balsamico with roasted vegetables, extra virgin olive oil & aged balsamic drizzle	18
Palmer's Filet of Sole served in a fresh oregano sauce with roasted potatoes	22
Tuna Steak grilled over herbs, served with vegetable & roasted potatoes	26
Coquilles St. Jacques scallops with garlic & mushrooms, baked with gruyere cheese, served over risotto	22
Maryland Crab Cakes served with frizzled onions & waffle potatoes	21
Grilled New York Strip Steak char broiled & served with vegetable, garlic mashed potatoes & frizzled onions	24
Filet Mignon Au Poivre in a brandy peppercorn sauce. Served with vegetable, garlic mashed potatoes & frizzled onions	28
Grilled Rib Eye Steak char broiled & served with vegetable, garlic mashed potatoes & frizzled onions	24

Casual Fare

Chicken Wings

choice of Kentucky Bourbon BBQ or Spicy Buffalo 7

Chicken Tenders

served with a honey mustard dipping sauce 7

Vegetable Quesadilla

floured tortilla with chef's choice of seasonal vegetables 8

The Crossing Burger

10 oz. Choice ground beef served on a sesame roll with lettuce, tomato & onion 9

with choice of cheese 10

(fried onion, mushrooms, bacon ... \$1.00 additional each)

Grilled Chicken Margherita

with fresh mozzarella, pesto, lettuce & tomato on a
sesame roll 10

Catering

Let us cater your next affair. Palmer's Crossing offers both on premise and off premise catering.
Speak to a manager today to discuss your particular needs.