

Appetizers

* **HAPPY HOUR MON - FRI**
3PM- 7PM BAR & COURTYARD

TABLE SIDE GUACAMOLE

Prepared fresh by our staff 9

CAJUN SHRIMP

Sautéed in Cajun spices, butter, and fresh garlic, over Focaccia bread 10 / 8 *

SEARED AHI TUNA

Over a cabernet reduction with sun-dried tomatoes and feta cheese crumbles 10 / 6 *

FRUIT AND CHEESE PLATTER

Seasonal fruits and assorted cheeses 8 / 6 *

GRILLED SHRIMP COCKTAIL

With cocktail sauce 8

GULF COAST CRAB CAKES

Served atop mixed greens, tossed in our house dressing, with chipotle aioli and fried onions 12 / 8 *

FRIED CALAMARI

Hand battered with fresh herbs, served with a chipotle raspberry sauce, and remoulade 9 / 6 *

BAKED FONDUE

With Parmesan, Monterey Jack, caramelized onions, spinach, and artichoke hearts 9 / 6 *

GUACAMOLE QUESO

Our homemade queso with a scoop of guacamole, served with tortilla chips 6 / 4 *

SEAFOOD BASKET

Choice of fried shrimp or oysters 9 / 7 *

FRIED CHICKEN STRIPS

Crispy strips served with house-made honey mustard 7 / 4 *

HILL COUNTRY CAPRESE

Texas-made goat cheese, sliced Roma tomatoes, fresh basil, and green onions. Drizzled with balsamic vinaigrette. Served with crunchy crostinis 8 / 5 *

QUESO FUNDIDO

Jack cheese, caramelized onions, roasted poblano peppers, Green's jalapeño cheese sausage, and mushrooms. Served with warm tortillas 8 / 5 *

TEXAS FLAUTAS

Jack cheese and jalapeños rolled in our corn-flour tortillas and quick fried. Served with salsa and fresh guacamole 7 / 4 *

Palmer's Beverages

ICED TEA, SODAS, COFFEE, ARNIE PALMER 2

Includes refills

HAND-SQUEEZED LEMONADE 1.75

Regular, blueberry or strawberry
Refills .50¢

Soup

SOUP OF THE DAY

Ask your server! cup 4 • bowl 6

VEGETARIAN TORTILLA SOUP

Tomatoes, onions, and peppers, simmered in a vegetable stock, topped with fresh avocado slices, Monterey Jack, cilantro, and fried corn tortillas cup 3 • bowl 5

CHICKEN TORTILLA SOUP

cup 3.5 • bowl 6

Salad

EMBELLISH ANY SALAD WITH CHICKEN 3, SHRIMP OR TUNA 5

TENDERLOIN SALAD

Mixed field greens tossed in balsamic vinaigrette, with roasted pecans, green beans, and melon, topped with grilled tenderloin medallions, feta cheese, and fried onions 14

SOUTHWEST COBB SALAD

Mixed field greens, avocado, shredded cheese, tomatoes, roasted green chiles, and diced egg, with mesquite smoked chicken and Applewood smoked bacon 12

GREEK SALAD

Field greens, feta cheese, artichoke hearts, Roma tomatoes, cucumbers, Kalamata olives, and pepperoncini 10

PALMER'S CHICKEN SALAD

Creamy mesquite-smoked chicken salad served on mixed field greens with fresh fruit and bruschetta 10

ICEBERG WEDGE

With fresh roma tomatoes, bacon, onions, and creamy gorgonzola 6

ENSALADA DEL FUEGO

Fresh spinach topped with fire-roasted veggies and pecan-crusting goat cheese. Served with our signature house dressing 10

FIESTA SALAD

Mixed greens tossed with roasted corn, black beans, roasted green chiles, tomatoes, avocado, and crispy tortilla strips 8

CRISPY CHICKEN SALAD

Crispy chicken, hard-boiled eggs, roasted pecans, green onions, and tomatoes 11

PASTA CAESAR SALAD

Grilled chicken, penne pasta, basil, parsley, roasted garlic, feta cheese, black olives, and tomatoes 11

PARADISE SALAD

Spinach, roasted walnuts, Maytag blue cheese, and Mandarin oranges, tossed in our house vinaigrette 12

SPINACH, CAESAR OR FIELD GREENS 5

SEE YOUR SERVER FOR VEGETARIAN OR GLUTEN FREE OPTIONS

DRESSINGS: HERB VINAIGRETTE, MAYTAG VINAIGRETTE, RANCH, CREAMY BLUE & LOCAL HONEY MUSTARD

Sandwiches

SERVED WITH SWEET POTATO FRIES OR CHIPS AND SALSA

SPICY MARY BURGER

House-ground and hand-formed half pound patty, topped with Jack cheese, lettuce, Roma tomatoes, onion, chipotle aioli, and deli-sliced pickle 9

TENDERLOIN SANDWICH

With grilled tomato, sliced Crimini mushrooms, spinach, Maytag blue cheese, and fried onions on Kaiser bun 13

GRILLED CHICKEN SANDWICH

6oz marinated juicy chicken breast topped with melted Swiss cheese, and grilled mushrooms, on toasted Kaiser, with chipotle aioli, lettuce, tomato, onion, and deli-sliced pickle 9

PULLED PORK SANDWICH

Slow-cooked pork simmered with roasted green chiles and our honey-habanero glaze, topped with Carolina slaw, on a toasted Kaiser bun 10

Ask about our Gluten Free and Vegetarian options! Signature dish

Entrées

EMBELLISH YOUR DISH WITH APPLEWOOD SMOKED BACON-WRAPPED OR BLACKENED SHRIMP 5 OR CHICKEN 3

8OZ TENDERLOIN

Accompanied by a Crimini mushroom demi-glace, served with Yukon gold mashers and seasonal vegetables 29

AHI TUNA STEAK

6oz grilled tuna steak, with chipotle aioli, chef's rice, and seasonal vegetables 16

GULF COAST CRAB CAKES

With chipotle aioli, fried onions, chef's rice, and jalapeño cream corn 16

SEAFOOD PLATTER

Tortilla crusted catfish fillet, shrimp, oysters, corn fritters, Carolina slaw, and sweet potato fries 17

SHRIMP PLATTER

Your choice of 5 fried, coconut, or bacon-wrapped shrimp, served with corn fritters, Carolina slaw, and sweet potato fries 16

SPINACH AND BLUE CHEESE PASTA

America's finest Maytag blue cheese tossed with fresh cream, spinach, red onions, and penne pasta, topped with blackened tomatoes 13

PASTA CIOPPINO

Shrimp, calamari, and chunks of market fresh fish, sautéed in spicy marinara sauce with penne pasta 16

SULLIVAN'S PENNE PASTA

Our house-made marinara sauce slow simmered, tossed with fire-roasted vegetables, and penne pasta, topped with Parmesan cheese 10

Our Signature Plates

PALMER'S RIBEYE

Hand-cut and aged with your choice of cooking styles. Served with Yukon gold mashers and homestyle green beans 19

PREPARED: *Grilled, chile rubbed, blackened, Pittsburged, or pepper corn crusted*

ADD A SIGNATURE TOPPING:

*Brandied mushrooms, mushrooms diane 4
Maytag blue cheese, Oscar sauce 6*

BONE-IN PORK CHOPS

Brined and grilled, with a spicy honey-habañero glaze, served with Yukon gold mashers and jalapeño creamed corn (12oz) 17

TORTILLA CRUSTED CATFISH

With corn fritters, Carolina slaw, and sweet potato fries
Conservative 8 • Full 14

CHICKEN FRIED STEAK

Hand-battered, served with cream gravy, Yukon gold mashers, and seasonal vegetables
Conservative 8 • Full 13

SPICY PECAN-CRUSTED SALMON

With a pear-lime coulis, served with chef's rice, and seasonal vegetables
Conservative 14 • Full 17

CITRUS SALMON

Salmon fillet poached in white wine, rosemary, fresh lemon, and lime juices. Served with rice and seasonal vegetables 18

SMOKED CHICKEN CHILE RELLENO

Roasted poblano pepper, filled with smoked chicken, Jack cheese, caramelized onions, cilantro, roasted Seguin pecans, and raisins. Served on our ranchero sauce, with rice and black beans 13

PARMESAN CRUSTED FRESH CATCH

Market fresh whitefish fillet coated in our special blend of seasoned bread crumbs, and parmesan cheese, seared, and topped with a shrimp and lemon cream sauce. Served with rice and sautéed seasonal vegetables 17

LBJ'S MIXED GRILL PLATTER

Selection of tender beef medallions, Applewood smoked bacon-wrapped shrimp, and Green's jalapeño cheese sausage. Served on crispy poblano cheese grits with fire-grilled vegetables 18

PECAN-CRUSTED CHICKEN

Sautéed breast of chicken over brown herb sauce with Yukon gold mashers and seasonal vegetables 12

Lunch at Palmer's

11AM-3PM MONDAY - SATURDAY

SOUTHWEST MEAT LOAF

Palmer's signature meatloaf topped with our spicy chipotle ketchup, served with Yukon gold mashers and seasonal vegetable 8

SMOKED CHICKEN STUFFED AVOCADO

Fresh avocado filled with smoked chicken, cilantro, caramelized onions, and cheese, then quick-fried and served atop ranchero sauce with rice and black beans 10

BONE-IN PORK CHOP

Brined, then grilled with a spicy honey-habañero glaze, served with Yukon gold mashers and jalapeño creamed corn
Conservative 10.5 • Full 17

BLACKENED SALMON TACOS

Two corn-flour tortillas filled with blackened salmon and Carolina slaw. Served with rice, black beans, and remoulade sauce 9

SMOKED TURKEY AND BRIE SANDWICH

With spring mix, tomatoes, alfalfa sprouts, and peach preserves, on toasted 9-grain bread 9.5

GRILLED TURKEY CLUB SANDWICH

Turkey, Applewood smoked bacon, Swiss and cheddar cheese, lettuce, tomato, pickle, and onion, with cilantro aioli, on sourdough 10

THE RITZ

One-half of any sandwich listed below with a cup of soup or small salad 9 with iceberg wedge 11

CHICKEN SALAD SANDWICH

With lettuce and tomato on 9-grain bread 9

AVOCADO IMPERIAL

Sliced avocado, Swiss cheese, lettuce, tomato, carrots, and alfalfa sprouts with cilantro aioli on 9-grain bread 9

TURKEY TUXEDO

Smoked turkey, Swiss cheese, lettuce, tomato, pickle, and onion, with cilantro aioli on 9-grain bread 9

Signature Sides

POBLANO CHEESE GRITS • BRAISED ASPARAGUS
BLACK BEANS • JALAPEÑO CREAMED CORN

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