

PALMER

CASUAL STEAKHOUSE

STARTERS

Duck Wings18 <i>Sweet Soy / Pickled Daikon and Carrots / Buttermilk / Nuoc Cham / Scallions</i>	Crab Cake18 <i>Tartar Sauce / Apple Herb Salad / Citrus Vinaigrette / Old Bay</i>
Tuna Crudo19 <i>Kimchi Emulsion / Salsa Verde / Apple Moustarda / Rice Cracker / Herbs</i>	3 Cheese Toast 10 <i>French Baguette / Gruyere / Cream Cheese</i>
Beef Tataki23 <i>Nori Crusted / Red Curry Aioli / Fried Garlic / Crispy Shallots / Cracker / Scallion / Citrus Ponzu / Pickled Red Onion</i>	Mushroom Caps15 <i>Dungeness Crab / Three Cheese / Garlic Butter / Parmesan Pangrattato / Toasted Baguette</i>

HANDHELDS / SALADS

Handhelds served with Pomme Frites & Black Garlic Aioli

Ballpark Burger22 <i>Ground Chuck / Cheddar / Pickles / Tomato / Lettuce / Onion / Mayo / Ballpark Mustard / Potato Bun</i>	Chop Salad20 <i>Spring Mix / Feta / Roasted Cherry Tomato / Cucumber / Dried Cranberries / Shallot Vinaigrette / Toasted Almonds</i>
Smash Burger22 <i>2 Smash Patties / Caramelized Onion / Mac Sauce / Bacon / Sliced Pickle / American Cheddar / Potato Bun</i>	Caesar Salad18 <i>Applewood Smoked Bacon / Parmesan Pangrattato / Romaine / Lemon</i>
Crispy Chicken Sandwich22 <i>Buttermilk Chicken / Jalapeno Aioli / Spiced Honey / Pickled Daikon & Carrots / Potato Bun / Cilantro</i>	Wedge Salad18 <i>Iceberg / Peppercorn Ranch / Blue Cheese Crumble / Applewood Smoked Bacon / Dill / Crispy Shallots / Roasted Cherry Tomatoes</i>
Prime Rib Sandwich26 <i>French Baguette / Shaved Prime Rib / Provolone / Onions / Horseradish Aioli / Jus</i>	
Harvest Sandwich22 <i>Portobello Mushroom / Provolone / Avocado / Spring Mix / Tomato / Herbed Mayo / Cape Seed Loaf</i>	

Blackened Chicken Breast \$7
Steak (6oz Sirloin) \$12
Tiger Prawns \$12

PASTA

Pasta made fresh by Okanagan Pasta Co.

Mushroom Campanelle29½ <i>Truffle Cream / Wild Mushrooms / Fried Sage / Parmesan</i>	Lasagna (Carne)27 <i>House Made Lasagna / Meat Sauce / Three Cheese / Garlic Toast</i>
Puttanesca29½ <i>Bucatini / Fior di Latte / Capers / San Marzano Tomato / Anchovy / Olives</i>	Lasagna (Vegetarian)24 <i>House Made Lasagna / Three Cheese / Garlic Toast</i>

MAINS

Miso Glazed Salmon34 <i>Wild BC Salmon / Nori Beurre Blanc / Potato Scallion Rosti / Broccolini</i>	Chicken Presse28 <i>Roasted Chicken / Truffle Mushroom Mouseline / Pomme Purée / Broccolini / Chicken Jus</i>
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STEAKS

CUTS

1. Choose your cut

Sirloin 8oz.....42	
New York Strip 10oz.....44	
Tenderloin 8oz.....52	
Flank Steak 8oz.....31	
Portobello Mushroom.....21	
Porterhouse 32oz (for 2).....130	

FIXE

2. Pick your Fixe

Classic <i>Pomme Purée / Seasonal Vegetables</i> incl
Oscar9 <i>Pomme Purée / Seasonal Vegetables / Shrimp / Scallop / Bearnaise</i>
Blue Cheese13 <i>Potato Pave / Sautéed Mushrooms / Seasonal Vegetables / Torchéed Blue Cheese</i>
Ginger Scallion9 <i>Potato Pave / Seasonal Vegetables / Sautéed Mushrooms Ginger Scallion Sauce</i>
Palmer18 <i>Pomme Purée / Tiger Prawns / Seasonal Vegetables / Peppercorn</i>

SAUCES

Peppercorn.. 5
Red Wine Demi.. 7
Ginger Scallion.. 5
Bearnaise.. 5

TOPPERS

Oscar (steak & scallop) . . . 9
Tiger Prawns . . 12
Baked Blue Cheese . . 5
Sautéed Mushrooms . . 7