



KESWICK CLUB

PALMER ROOM
DINNER MENU

appetizers

CALAMARI FRITTI

Lightly fried with a sweet mango glaze

10

PALMER BRUSCHETTA

Baby arugula, fig and Prosciutto with honey and sherry vinaigrette

11

MUSSELS KESWICK

Steamed Prince Edward Island mussels with a ragout of white beans and Linguica sausage

12

soups

SWEET POTATO SOUP

Cilantro-lime butter and toasted pepitas

6

SOUP OF THE DAY

The chef's daily creation utilizing the best ingredients available

5

salads

PALMER HOUSE SALAD

Seasonal salad greens, cucumbers, grape tomatoes, sweet red onions, julienned carrots,
Palmer Room's white balsamic vinaigrette

6

BLT WEDGE SALAD

Crisp iceberg lettuce topped with bacon, tomatoes, cucumber, Maytag bleu and buttermilk dressing

7

CAESAR SALAD

Crisp romaine, ciabatta croutons, shaved Parmigiano-Reggiano, Caesar dressing

6

For Your Convenience, A 20% Gratuity Has Been Added To Your Check

entree salads

GRILLED SHRIMP CAESER

Our club Caesar with grilled tiger prawns and petite tomatoes
16

PORTABELLA SALAD

Herb marinated and grilled Portabella mushrooms, baby arugula, roasted tomatoes, pickled red onion
With goat's cheese croutons and aged balsamic vinaigrette
12

WARM SPINACH SALAD

Baby spinach, shaved red onion, bacon, fried oysters
With warm sherry vinaigrette
13

entrees

AMISH CHICKEN

Half an herb marinated chicken with a root vegetable ragout,
Maderia pan jus
22

CRAB CAKES "DELMARVA"

Two oven roasted crab cakes with baby arugula tossed in a creamy lemon vinaigrette
with petite tomatoes, pomme frites and caper remoulade
26

DIVER SCALLOPS

Pan seared with stewed leeks and country ham, grit cakes and roasted pear jus
27

CRAB LINGUINI

Sweet Italian sausage, shrimp, crimini mushrooms and spinach in a light crab and herb cream sauce
26

TEMPURA LOBSTER TAILS

Crisply fried twin cold water lobster tails with a sauté of butter beans, tomatoes,
hericots verts, scallions and bacon with a spicy bourbon glaze
26

FRESH MARKET FISH OF THE DAY

Seasonal vegetables and accompaniments
Market price

ROASTED DUCK BREAST

Breast of Canadian duck with pumpkin-sage polenta, cipollini onions,
cranberry agro-dulce
28

LONDON BROIL

Garlic and herb marinated steak with Maytag roasted fingerling potatoes, crimini mushrooms and baby arugula
finished with port wine reduction and cracked pepper
25

FILET OF BEEF

Pan seared black Angus tenderloin with roasted brussel sprouts and oyster mushrooms,
buttermilk whipped Yukon Gold potatoes and sauce Béarnaise
35

homestyles

TUESDAY -

WEDNESDAY -

THURSDAY -

FRIDAY -

SATURDAY -

TAPAS

SOUTHERN FAVORITES

FRIED CHICKEN

SURF N TURF

PRIME RIB