

APPETIZERS

SHRIMP COCKTAIL <i>jumbo gulf shrimp served with a traditional cocktail sauce</i>	14	CHICKEN & BEEF SATAY <i>marinated chicken and beef with sweet chili and teriyaki sauce</i>	10
FRIED CALAMARI <i>served with marinara sauce</i>	10	EGGPLANT NAPOLEON <i>fried eggplant stacked with fresh mozzarella and beefsteak tomato</i>	12
PRINCE EDWARD MUSSELS <i>in a white wine, garlic and butter sauce or spicy diavolo</i>	12	LOBSTER RISOTTO <i>made with fresh lobster and wild mushrooms</i>	15
PANKO ENCRUSTED CRAB CAKE <i>with mildly spiced remoulade, baby greens and fire roasted peppers</i>	12	SESAME ENCRUSTED TUNA <i>with orange asian slaw and wasabi drizzle</i>	14
EGGPLANT ROLLATINI <i>stuffed with ricotta cheese, mozzarella and spinach</i>	10	TRUFFLE OIL BLEU CHEESE CHIPS <i>house-made potato chips served with bleu cheese and topped with truffle oil</i>	8
BAKED CLAMS <i>6 whole little neck clams stuffed oreganata style</i>	11		

SALADS

CHOP HOUSE <i>chopped iceberg, beefsteak tomato, red onion and cucumber with homemade bleu cheese dressing</i>	8	ARTHUR AVENUE <i>romaine lettuce, fried eggplant, fresh mozzarella, olives, roasted peppers, onions, soppressata and tomatoes</i>	12
TRI COLOR <i>arugula, endive and radicchio with balsamic vinaigrette</i>	8	CALIFORNIA COBB <i>romaine lettuce, grilled chicken, avocado, bacon, olives, cherry tomatoes, hard-boiled egg in a tomato vinaigrette</i>	16
HAIL CAESAR <i>traditional creamy dressing with shaved grana padano cheese</i>	8	GRILLED SALMON SALAD OVER SPINACH <i>grilled sliced salmon with red onion and sliced tomato over baby spinach</i>	16
CHICKEN PAILLARD <i>grilled breast of chicken topped with baby arugula and gorgonzola cheese</i>	16	BEET SALAD <i>baby arugula, fresh beets, walnuts and goat cheese with cranberry vinaigrette</i>	9
PALMER'S <i>baby greens, pears, spiced walnuts, flaky bleu cheese with port vinaigrette</i>	9		

CASUAL FARE

CHICKEN WINGS	9	STEAK QUESADILLA	14
CHICKEN QUESADILLA	10	PIZZA MARGHERITA	10
GRILLED CHICKEN MARGHERITA	11	BURGER	11
SLICED STEAK SANDWICH	14	<i>add 1.00 for each additional topping</i>	

PASTA

PENNE CAPRESE <i>fresh tomato basil sauce topped with fresh mozzarella</i>	18	ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE <i>orecchiette pasta with fresh sausage and chopped broccoli rabe</i>	19
PALMER'S RIGATONI <i>filet mignon tips with zucchini in a light brandy cream sauce</i>	19	WHOLE WHEAT LINGUINI WITH SHRIMP AND SPINACH <i>sherry wine, fresh shallots and grape tomatoes</i>	22
PENNE VODKA <i>tomato sauce with vodka, prosciutto and a touch of cream</i>	18	LINGUINI WITH CLAMS <i>little neck clams steamed in a red or white clam broth over a bed of linguini</i>	18
BOWTIES WITH GRILLED CHICKEN AND BROCCOLINI <i>light brown sauce with garlic and oil</i>	18		

ENTREES

CHICKEN FRANCESE <i>lightly battered chicken breast, sauteed with lemon, butter and white wine, served with risotto</i>	19	FILET MIGNON AU POIVRE <i>pan-seared and finished with a brandy peppercorn sauce, served with vegetables, garlic mashed potatoes and frizzled onions</i>	29
CHICKEN SCARPARIELLO <i>white meat chicken, sweet sausage served over a bed of crispy potatoes off the bone</i>	22	SALMON BALSAMICO <i>roasted center cut salmon filet over asparagus, drizzled with extra virgin olive oil and aged balsamic vinegar</i>	19
CHICKEN MILANESE <i>chicken cutlet topped with baby spinach, grape tomato, red onion, extra virgin olive oil, balsamic vinegar and fresh mozzarella</i>	19	FILET OF SOLE <i>broiled sole in a white wine saffron sauce served with tomato basil rice and sauteed spinach</i>	22
FRENCH CUT CHICKEN <i>honey mustard glazed with roasted potatoes and spinach</i>	22	HERB ENCRUSTED RACK OF LAMB <i>new zealand rack of lamb in a port wine reduction with roasted garlic mashed potatoes and string beans</i>	32
VEAL CAPRICCIOSA <i>crispy veal scaloppini topped with a chopped salad of tomato, red onion and baby greens with extra virgin olive oil and balsamic vinegar</i>	22	PANKO ENCRUSTED CRAB CAKES <i>with mildly spiced remoulade, baby greens, fire roasted peppers and house-made chips</i>	24
VEAL MARTINI <i>reggiano parmigiana encrusted scaloppini of veal, sauteed in a white wine and lemon sauce, served with roasted potatoes and mixed vegetables</i>	26	SHRIMP SCAMPI <i>jumbo shrimp in a white wine, lemon, and garlic sauce served over rice pilaf</i>	26
APRICOT GLAZED LOIN OF PORK <i>sliced and served with mashed potatoes and string beans</i>	19	ZUPPA DI PESCE <i>clams, mussels, calamari, shrimp, simmered in a hearty tomato seafood broth, served with garlic dipping bread</i>	26

FROM THE GRILL

PREPARED TO YOUR LIKING OVER AN OPEN FLAME

NEW YORK STRIP STEAK <i>16 oz. angus strip served with mashed potatoes, mixed vegetables and frizzled onions</i>	29	HANGER STEAK <i>grilled and topped with a red wine sauce, served with sweet potato fries and sauteed spinach</i>	24
FILET MIGNON <i>14 oz. filet of beef served with mashed potatoes, mixed vegetables and frizzled onions</i>	34	CENTER CUT PORK CHOPS <i>simply grilled or with vinegar peppers served with mashed potatoes, spinach and frizzled onions</i>	22
GORGONZOLA NY STRIP <i>16oz. angus strip encrusted with gorgonzola cheese served with truffle oil mashed potatoes and mixed vegetables</i>	31	GRILLED SWORDFISH <i>grilled swordfish topped with arugula, tomato, red onion, tossed with extra virgin olive oil and balsamic glaze</i>	28
CAJUN RIB EYE <i>rib eye steak seasoned with cajun spices served with mashed potatoes, mixed vegetables and frizzled onions</i>	29	AHI BLACKENED TUNA <i>tuna grilled then blackened served with pineapple salsa, roasted potatoes and bok choy</i>	28

SIDES

GARLIC MASHED POTATOES	6	MIXED VEGETABLES	5	BABY SPINACH	6
ROASTED POTATOES	6	BROCCOLI	5	ASPARAGUS	6
SHOESTRING FRIES	5	BROCCOLI DI RABE	8	SWEET POTATO FRIES	6

FOR THE CHILDREN

CHICKEN TENDERS WITH FRENCH FRIES	10	PENNE WITH BUTTER	9
MOZZARELLA STICKS	7	CHEESE RAVIOLI	
PENNE WITH TOMATO	10	WITH TOMATO SAUCE	12

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER.

EXECUTIVE CHEF... JERRY DEJESUS