

# FIRST COURSE

## CRAB CAKES\*

Fresh Blue Crab. Made from scratch. Pan fried and drizzled with our own ancho chili aioli. \$14

## AHI TUNA\*

Sesame Crusted & Pan Seared on Asian Slaw. Drizzled with Hoisin Lemon BBQ Sauce. \$14

*Served rare to medium rare unless specified.*

## NEW PALM NUTS

Bacon, jalapeño, cheddar cheese and chive, potato croquettes. Hand breaded and fried to a perfect golden brown. Served with a generous side of spicy ranch. \$11

## KABOBS\*

Onion, bell pepper and mushroom with either tenderloin or shrimp on a bed of rice. Grilled on the area's ONLY all natural charcoal grill. Vegetable \$13

Tenderloin or Shrimp \$16

## JUMBO SHRIMP\*

Order as you please... Trio of grilled (plain or Cajun) or lightly battered and fried. \$13

## WISCONSIN STYLE CURDS

Fresh cheese curds, beer battered and fried to order. Served with buttermilk ranch on the side. \$11

## BREW CITY ONION RINGS

\$10

## BAKED FRENCH ONION SOUP

\$7

## SOUP DU JOUR

Crock \$6

## FRESH HOUSE SALAD

Mixed greens, Roma tomatoes, carrots, cabbage, red onion slices, hard boiled egg, grated Parmesan and croutons. Served on a chilled plate. \$7

## SCRATCH MADE DESSERTS

Ask your server for details. \$8

## ICE CREAM DRINKS

Grasshopper or Brandy Alexander. \$8

# LUNCH

*All of our sandwiches and wraps are served with dill pickle spear and a side choice.*

*Side Choices:*

*Potato Salad, French Fries, Cottage Cheese, Rice Blend, Vegetable, Sliced Apples*

*Baked French Onion Soup add \$3 - House Garden Salad add \$3*

*All of our breads, buns and desserts are made from scratch at The Palms.*

## SHRIMP PO' BOY\*

Cajun grilled shrimp on a hoagie with lettuce, tomato, bacon and ancho chili aioli. \$15

## 1/2 LB BURGER\*

Served with lettuce, tomato and raw onion. \$13

Add: Cheese \$1 Bacon \$2

Mushrooms 75¢

Blue Cheese Crumbles \$3

## TENDERLOIN\*

A center cut choice filet smothered in sautéed mushrooms and onion served on our house baked, toasted bun. \$17

## SHAVED PRIME RIB

### FRENCH DIP\*

On a toasted hoagie roll with a side of au jus. \$15  
Add Swiss cheese and Onion \$1  
Wisconsin Style: Cheddar, onion and bell peppers. \$2

## GRILLED CHICKEN\*

Tender chicken breast topped with lettuce and tomato. \$12  
Comes with a side of mayo.

## COD SANDWICH\*

Premium Cod fillet fried in our light beer batter, topped with cheddar cheese, lettuce and tartar sauce. \$13

## BLT

Crisp bacon, lettuce and tomato on wheat or white toast with mayo. \$13

## REUBEN SANDWICH

Corned beef, sauerkraut, swiss cheese, with Thousand Island dressing. Served on rye bread \$13

## BACON RANCH WRAP\*

Lettuce, bacon, tomato, onion, buttermilk ranch in a flour tortilla wrap. Grilled or Crispy chicken \$12  
Add Cheese \$1

## OUR FAMOUS COBB SALAD\*

Bacon, blue cheese crumbles, onion, hard boiled egg and tomato on a bed of fresh greens. \$14  
Chicken \$18  
Grilled Shrimp \$20

## SALMON SALAD\*

Fresh mixed greens with dried cranberries, shredded Parmesan cheese, tomato and onion. Topped with pan seared salmon and house-made lemon vinaigrette dressing. \$18

# PLATES

*All plates served with bread, 1 side choice and cole slaw.*

## SHRIMP\*

Four jumbo fried shrimp. \$20

## FISH FRY\*

Our classic two piece fish fry. 2 piece - \$13 3 piece - \$16

1/2 RACK BBQ RIBS\* \$22

CHICKEN TENDERS \$12