

# John Palmer's Bistro 44

## ~Tastes ~

**Edaname Hummus** Won Ton Chips 6

**Olive Mix** Italian & Greek 7

**Lamb Lollipops** mint Aioli 4.50 ea

**Meatballs** (3) in marinara 6

**Tempura Green Beans** Soy Sauce 6

**Chorizo "Hanky Panky"** on Pumpernickel 7

**Oysters** Cocktail Sauce, Tequila-Lime Mignonette 2ea

**White Anchovy Shooter** Tequila- Lime Mignonette 2.25ea

## ~Sharing~

**Calamari** Buttermilk Soaked, Flash Fried, Sweet Chili Sauce, Scallions 9

**Lobster Nachos** Fried Wontons, Chipotle & Lobster Cream, Fresh Salsa 15

**Brie En Croute** Almond Sun-Dried Cranberry Chutney, Toast Points, Apples, Pears 10

**Pizzetta** Black Mission Figs, Prosciutto, Tellegio & Gorgonzola, Balsamic Drizzle 9

**Cheese Plate** Aged Cheeses, Toast Points, Fruit, 8-Year Old Balsamic Must 12

**Charcuterie Board** Selection of Hard Sausages, Toast Points, Mustard 12

## ~Small Plates~

**Crab Cakes** Special Lump & Ritz Blended Cakes, Jicama Slaw, Chipotle Mayo 11

**Duck Breast** Peppercorn Crust, Sautéed-MR, Brie, Maple Syrup Sun-dried Cherry Reduction 12

**Scallops** Apple Bacon Wrapped, Wood-Grilled, Blue Cheese Slaw, Smoked Three Onion BBQ Sauce 12

**Ravioli** Duck Confit, Mushroom & Goat Cheese in Spinach Pasta, Roasted Garlic Cream-Foie Gras Cream 14

**Egg Roll** Kobe Beef, Vegetables, Spicy Peanut- Cilantro Dipping Sauce 9

**Beef Carpaccio** Raw Tenderloin Pounded Thin, Red Onion, Capers, Asiago, Cajun Mustard, Toast Points 10

**Tuna Poke** Ahi, Diced, tossed in Soy & Lime Marinade Seaweed, Pickled Ginger, Hot & Sour Sauce 13

**King Crab Legs** Split and Ready, White Mustard Sauce. Served Hot or Cold. 11

**Shrimp Cocktail** Martini Glass, Lemon, Cocktail Sauce 10

*(Consuming Raw or Undercooked Meat, Poultry or Seafood may increase your risk of a Food Borne Illness)*

## ~ Salads & Soup ~

**Palmer Salad** Sun-dried Tomatoes, Pine Nuts, Gorgonzola, Pesto Vinaigrette 8

**Michelle Salad** Balsamic Dressing, Asiago Cheese 7

**Black Mission Fig Salad** Mixed Greens, Fig Vinaigrette, Candied Pecans, Apples, Goat Cheese, Fig Infused Balsamic 9

**"The Wedge"** Iceberg, Crisp Prosciutto, Shaved Red Onions, Tomatoes, Maytag Blue Cheese Dressing & Crumbled Maytag 9

**Soup of The Day** Chef's Creation

**Salad Toppers: Crab Cakes 8, Salmon 7, Chicken 6, Scallops 8**

## ~ Big Plates ~

**Halibut** Coconut Crusted, Sautéed, Pineapple-Chili Risotto, Broccoli, Fresh Berry Gastrique 24

**Salmon** Organic, Icelandic Salmon, Pan Seared, Hoison BBQ Glaze, Wasabi Mash, Cucumber, Carrot-Mirin Salad 20

**Tuna** Sesame Crusted, Seared Rare, Stir Fried Soba Noodles, Julienne Vegetable, Singapore Sweet Chili-Tomato Sauce 26

**Cowboy Steak** 18oz. CAB, Bone in Ribeye, Wood Grilled, Smoked Gouda- Chorizo Gratin, Grilled Asparagus, "Bistro Sauce" 36

**Filet Mignon** Wood-Grilled 7 oz., Gorgonzola Redskins, Grilled Asparagus, Pearl Onion-Merlot Reduction 28

**Pork Tenderloin** Wrapped in Prosciutto, Pan Seared, Garlic Mash Potatoes, Brussels Sprouts, Marsala Reduction 22

**Kobe Sirloin** 10oz., Wood Grilled, Caramelized Onion-Merlot Mash, Pancetta Green Beans, Mushroom Ragu 24

**Elk Flank** 10oz., Wood Grilled, Adobo Glazed, Cumin-Cilantro Tator Tots, Brussels Sprouts, Roasted Corn -Tomatilla Salsa 22

**Chicken** Pan Seared, Grilled Artichokes, Roasted Tomatoes, Caramelized Onions & Cavatelli, Basil-Sherry Vinaigrette 18

**Palmer Burger** Wood-Grilled, Apple Smoked Bacon, Cotswald Cheese, Challah Roll, Crispy Onions, Pommes Frits 15

**Sides: Crispy Onions, Pommes Frits, Caramelized Onions or Sautéed Mushrooms 4**

*(Split Salad, Appetizer, and Pasta Plates add 1 and Split Entrée Plates add 4) (A Gratuity of 20% will be added to parties of six guests or more)*

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7590 Fredle Drive, Concord 440.350.0793 www.johnpalmer.com

Dinner Served 6 nights Monday - Saturday starting at 5:00 p.m.

~Catering~

~Gift Cards~

~Retail Wine~