All of our burgers are fresh, never frozen. Our certified Angus burgers originate from a single location in Greely Colorado. Palmer's Signature Burger

Half pound of certified Angus charbroiled to your order on a brioche bun served with lettuce, tomato,

onion and pickle. \$14.49

CHOOSE YOUR CHEESE:

American, Swiss,

Cheddar

Monterey Jack

Jalapeno Jack

Provolone

Bleu cheese

.99 each



Benchmark Burger

Blend of prime chuck, brisket and short rib finished with our special spice rub. Wisconsin cheddar, smoked picante ketchup, roasted red pepper remoulade,

chopped pepper-cured bacon, tomato and homemade pickle slaw.

Served on a toasted onion bun. 17.99

The Bootlegger Our half pound certified Angus burger brushed with Maker's Mark bourbon glaze and topped with crispy onion strings. Served on a toasted brioche bun. 15.49

Three Cheese Mushroom Burger Our half pound certified Angus burger topped with sautéed mushrooms under melted Swiss, Provolone and cheddar cheeses. Served on a toasted brioche bun. 16.99

Vermont Burger Maple basted half pound certified Angus burger topped with crispy bacon and Monterrey Jack cheese. Served on a toasted brioche bun. 16.49

Pretzel Bite Burger Our half pound certified Angus beef burger topped with cheddar and bacon. Served on a toasted pretzel bun with our tangy honey mustard sauce. \$16.49

CHOOSE YOUR TOPPINGS: Crispy bacon strips

Fried egg Guacamole

.99 each ANGUS BEEF

Sautéed mushrooms Grilled Onion

Seasoned prime Wagyu Kobe burger topped with chopped applewood smoked bacon, cheddar, four-hour braised Blue Moon onions, sliced tomato, lettuce, pickle, homemade red bell pepper remoulade, and smoked picante ketchup. Served on a toasted brioche bun. 17.99

HXD

Ultimate Gourmet Burger

The Breakfast Burger Our half pound certified Angus burger topped with melted Cheddar, crispy bacon and a fried egg. Served on a tosted brioche bun. 16.99

Texas BBQ Burger Our half pound certified Angus burger topped with homemade BBO sauce. Monterrey Jack cheese, and sauteed onions. Served on a garlic toasted brioche bun. 15.49

Mexicali Burger Our half pound certified Angus burger topped with Jalapeño Jack cheese, guacamole and fresh pico de gallo. Served on a toasted brioche bun. 15.99

Black and Bleu Burger Our half pound certified Angus burger dusted with our special blackened seasoning and topped with grilled onions and Bleu Cheese crumbles. Served on a toasted brioche bun. 15.49

Patty Melt Grilled onions and American cheese on our half-pound

All burgers come with your choice of side. Substitute a turkey burger or a meatless garden patty on any burger.

C PASTA FAVORITES Served with parmesan crusted garlic bread

Chicken Fettuccini Alfredo

Grilled chicken, broccoli and roasted red pepper in a parmesan cream sauce over fettuccini. 17.99

Lemon Chicken

Lightly crusted grilled lemon chicken breast served over fettuccini in lemon sauce. 16.99 | Substitute Salmon 20.99

Sausage and Peppers

Italian sausage, sun-dried tomatoes, green and red peppers, and caramelized onions mixed with olive oil and garlic served over penne. 16.99

Silo Mac & Cheese

Homemade cheese sauce with a spicy twist topped with parmesan and panko crumbs over cavatappi, and baked to perfection. 13.99 Make your way!

 add grilled chicken, bacon or taco beef 3.99 Salmon 7.99 • add roasted red peppers, broccoli or roasted mixed veggies 2.49

SOUPS & CHILI

Baked French Onion

560

Topped with melted Provolone Topped with chopped onions and melted cheddar with tortilla chips and served with garlic parmesan bread on the side. 7.49 on the side. 7.49

Homemade Chili

202

Soup of the Day Bowl 5.99 | Cup 3.99



Homemade Potato Salad Homemade Coleslaw Potato Chips · French Fries Roasted Vegetable Medley Baked Potato · Mashed Potatoes Onion rings +1.00 · Wheatberry Rice



*Soft Drinks Dr. Pepper, Diet Dr. Pepper, Royal Crown Cola, Diet Royal Crown Cola, 7-Up, Root Beer, Lemonade, Green River, Nehi Orange 2.99

La Croix Berry 2.75 IBC Root Beer 3.25 Whole Milk 2.99 Apple or Cranberry Juice 2.99

*Hot Tea 2.99 *Freshly Brewed Iced Tea 2.99 *Fresh Ground Coffee 2.75 *Free refills



Bourbon Glazed Steak Skewers

Bourbon glazed beef tenderloin, red pepper, green pepper, red onion and tomato served on a bed of Wheatberry rice and one additional side. 20.99

Chicken Skewers

Skewers of chicken, red and green peppers, red onion and tomato served on a bed of Wheatberry rice. Choose one additional side 19.99 Choose from your favorites – Teriyaki / Blackened / BBQ

Honey BBQ Ribs

A huge 2¹/₂ lb. slab of St. Louis style ribs, slow cooked with applewood smoke, brushed with our honey BBQ sauce. Half Slab - 18.99 | Full Slab - 24.99 | Comes with two sides

Wild Salmon Fillet

8oz. wild Atlantic salmon fillet grilled with our maple Dijon sauce. 19.99 | Comes with two sides

Jumbo Shrimp Dinner

A dozen panko breaded and golden fried fantail shrimp served with spicy cocktail sauce. 19.99 | Firecracker style .99 | Comes with two sides

Fish & Chips

Two crispy beer-batter-dipped North Atlantic cod fillets served over French fries with our homemade coleslaw on the side. 15.99

Palmer's Homemade Meatloaf Just like mom made it. Comes with two sides. 15.99

Surf and Turf

Two beef tenderloin medallions with five panko breaded golden fried fantail shrimp served on a bed of wheatberry rice. Choose one additional side. \$22.99



Chocolate Fudge Cake Rich chocolate cake with a velvety smooth fudge frosting covered in chocolate chips. 7.99

Chocolate Chip Cookie A huge cookie for two or more. Freshly baked and served warm with a scoop of vanilla ice cream, whipped cream, and a drizzle of chocolate sauce. 13.99

Carrot Cake Moist carrot cake with raisins and creamy smooth cream cheese frosting. 8.49

Cheesecake A slice of traditional NY cheesecake. Served with your choice of raspberry or chocolate sauce. 7.99

Ice Cream Pie Homemade and seasonal, ask your server about what Ice Cream Pie we are currently offering! Seasonal icecream in a pie crust and topped with deliciousness. 7.99



"Consuming undercooked meat , poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

