

TO START AND TO SHARE



Coconut Prawns

Sweet and sexy jumbo coconut prawns served with a sweet chili dipping sauce. 12

Chicken Wings

1 pound of crispy jumbo wings with your choice of Hot, Honey Garlic or BBQ sauce served with blue cheese dip. 13

Home Made Soup of the Day

Ask your server. 7

Yam Fries

A hearty portion of crispy yam fries served with a side of our house made dipping sauce. 8

Chips and House Made Salsa

A quick, fresh, light snack. 6

Nachos

Tortilla chips topped with fresh diced tomatoes, spring onion, fresh jalapeños and olives smothered in Cheddar and Monterey Jack cheese served with salsa and sour cream. 17
Add fresh guacamole. 2.50

Palmer's Antipasto Appetizer Platter

Cured meats, house-made pate, marinated vegetables, bruschetta, crostinis, and Chili prawns. The perfect partner for a bottle of wine. 18

FROM THE GARDEN

Signature Salmon Salad

Wild sockeye salmon fillet partnered with baby spinach, vine ripened tomatoes, artichokes, pine nuts and warm mustard new potatoes. Finished with sun-dried tomato pesto vinaigrette and pecorino cheese. 16

The Cobb Salad

Hearts of romaine, blue cheese, avocado, grilled tomato, hard-boiled egg, black olives & bacon. 14

Add chicken or wild salmon to any salad. 3

Mountain Berry Salad

Seasonal berries, tart apple, toasted cashews and crumbled goat's cheese on top of baby greens and dressed with seasonal berry vinaigrette. 13

Caesar Salad

Hand cut romaine lettuce, house made croutons and creamy anchovy garlic vinaigrette. 12



MAIN COURSES AND MORE



Palmer's Signature Panini

Grilled chicken breast, prosciutto, provolone cheese, caramelized onions, roasted red peppers, and a basil pesto mayo. 14

Fish & Chips

A Palmer's classic. Two pieces of halibut dipped in crunchy Whistler Pale Ale batter served with tartar and fresh coleslaw. 16

Veggie Wrap

A flour tortilla wrap filled with tabouli, chic peas, sun-dried tomatoes, roasted red peppers & feta cheese. Lightly grilled, served with a side of tzatziki sauce. 12

The Classic Clubhouse

House shaved turkey breast, havarti cheese, maple smoked bacon, fresh tomato and mayo. Served triple stacked on sourdough toast. 14

Roast Beef Melt

House roasted, thinly sliced beef piled on a hoagie bun and finished with havarti, sautéed regional mushrooms and au jus on the side. 15

Arnie Burger

House made 6oz all beef patty seasoned perfectly, topped with mayo, lettuce, tomato, red onion, pickle and cheddar. 14

Add any of the following:

Sautéed regional mushrooms	2	Bacon	2
House cured back bacon	2	Fresh Jalapeños	1
Fried egg	1	Guacamole	1

Chef Inspired Daily Pasta

Ask your server for today's feature. 14

Daily Pizza Creation

Ask your server for today's feature. 12

Burgers and sandwiches served with fries.
Substitute soup, Caesar or Mountain Berry salad. 2

DINNER SERVED FROM 5PM

10oz AAA Angus Strip Loin Steak

Delicately drizzled with a roasted shallot jus and Roquefort crumble. 28

Marinated Grilled Chicken Kebab

Herb marinated skewered chicken, served with cool cucumber and garlic confit yogurt sauce. 22

10oz Frenched Pork Chop

Served beneath an apple and sage butter sauce. 24

Seared Halibut Fillet

Pan seared and topped with avocado, vine-ripe tomato and basil relish. 26

All entrees are served with chef selected vegetables and starches.
Please ask your server for the daily inspiration.



WHAT'S ON FOR BREAKFAST



Foreman's Feast

A hearty plate filled with 3 scrambled eggs, choice of 2 meats: bacon, sausage, or house cured back bacon. Top it off with homemade baked beans, grilled tomato, hash browns and toast. 14

Huevos Rancheros

Scrambled eggs, chorizo sausage, onions, refried beans with Cheddar and Monterey Jack cheese all wrapped up in a tortilla and served with sour cream and salsa. 12

Early Riser

2 eggs any style, home fries, bacon or English bangers, served with toast. 11

GREAT IF YOU'RE RUNNING LATE...

Breakfast Panini

Ham, fried egg, Jalepeño Jack cheese and guacamole.
Wrapped to go! 8 To stay with home fries. 10

Breakfast Burrito

Scrambled eggs with bacon, onions, potatoes, cheddar and Monterey Jack cheese.
Wrapped to go! 8 To stay with home fries. 10

Continental

Seasonal fruit, granola and yogurt with your choice of croissant, muffin or toast. 8

Hot "9" Iron Waffle

Made to order in the traditional fashion. Hot from our iron to your plate covered with fresh fruit, sweet whipped cream, served with a side of maple syrup. 10

Eggs Benedict

Smoked West Coast wild sockeye salmon and grilled asparagus. 13
House cured back bacon and caramelized onion. 14
Vine ripe tomato and fresh guacamole. 12

Our Eggs Benedict are served with our homemade hollandaise sauce, 2 poached eggs on fresh multi-grain toast with a side of hash-browns.

PALMER'S BREAKFAST CAESAR

2oz of vodka, Clamato, Worcestershire and Tabasco sauce, served over ice garnished with prosciutto-wrapped pickled asparagus 8.50

Sides

Yogurt & fruit parfait	5	House cured back bacon	3
Toast & jam	3	Homemade baked beans	3
Fruit salad	3	Add an egg	2
Home fries	2	Assorted muffins	2
Bacon or Banger	2	Croissant	2

Beverages

Fruit juice	3
Coffee	2
Tea	2
Hot chocolate	2
Milk	3

TOO RUSHED TO EAT IN?
ORDER ON THE TEE
GET IT ON 3



HAVE A DRINK



Beer

	Sleeve	Pitcher
Draft	5.75	17.50
Kokanee		
Whistler pale ale		
Ok Spring 1516 lager		

Domestic bottles	5.50
Kokanee	
Keith's	
Sleeman Honey Brown	
Sleeman Light	
Okanagan Spring Pale Ale	
Okanagan Spring 1516	
Okanagan Spring Hefeweizen	

Import bottles	6.50
Corona	
Stella Artois	

Cider

Grower's Extra Dry Apple	6.25
Grower's Nectarine	6.25
Mike's Hard Cranberry	6.25
Strongbow English Cider	8.50

Cocktails

Hard Arnie
Skyy Vodka, lemonade & iced tea
Skyy Caesar
The legend served with a spicy bean

Grand Margarita
Lime Marg on the rocks topped with Grand Marnier

Single	6	Double	8
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Red Wine

Mission Hill 5 vineyards Cab Merlot BC	
Glass 10	Bottle 40

Inniskillin Pinot Noir BC	
Glass 7.50	Bottle 32

Prospect Winery Merlot BC	
Glass 9	Bottle 35

Banrock Station Shiraz Australia	
Glass 9	Bottle 35

Ravenswood Zinfandel Napa CA
Bottle 50

Clos du Bois Merlot Napa CA
Bottle 55

White Wine

Mission Hill reserve Chardonnay BC	
Glass 10	Bottle 42

Sumac Ridge cellar select	
Sauvignon Blanc BC	
Glass 7.50	Bottle 32

Prospect Winery Pinot Grigio BC	
Glass 9.50	Bottle 39

Nk'Mip Cellars Chardonnay BC	
Glass 9.50	Bottle 39

Jackson-Triggs Okanagan Estate
White Meritage BC
Bottle 50

Summerhill Pyramid Winery
Ehrenfelser BC
Bottle 55

Sparkling Wine

Sumac Ridge Steller's Jay Brut
Bottle 66



THE BEST OF BOTH WORLDS



GOLF AND DINE

Join us for 18 holes of golf including shared golf cart, complimentary practice balls and a \$20 food credit toward any item from our menu at Palmer's Gallery Bar and Grill.

SEASONAL RATES:		
Spring	May 8 - May 28	\$89
Early Summer	May 29 - Jun. 25	\$109
Summer	Jun. 26 - Sep. 20	\$129

Valid Monday – Thursday for tee times after 1pm.

ONLY HAVE TIME FOR NINE HOLES?

9 and Dine: Play nine holes of golf anytime, any day of the week. Price includes a \$15 food credit that can be redeemed at Palmer's Gallery Bar and Grill before or after your round.

SEASONAL RATES:		
Spring	May 8 - May 28	\$59
Early Summer	May 29 - Jun. 25	\$69
Summer	Jun. 26 - Sep. 20	\$89
Fall	Sep. 21 - Oct. 12	\$69

WEDDINGS WHISTLER STYLE

The Whistler Golf Club's location is perfect for weddings that are truly "Whistler" – a unique, outdoor ceremony setting that is surrounded by Whistler's local mountain peaks, a central village location that is within walking distance of most of Whistler's hotels, a beautiful clubhouse facility featuring a large, sunny patio, exceptional food and beverage selection and service, a complimentary shuttle for transporting guests to and from area hotels beyond walking distance, as well as plenty of free parking. Our events team will work personally with you and our preferred suppliers to set the stage for your day.

