

## **.SUPERB. SANDWICHES**

Sandwiches are served with one side of your choice

### **Mallory's Chicken Sandwich** 8.99

Fried or grilled chicken breast, served on a toasted brioche roll with lettuce, tomato and your choice of dressing on the side.

### **Certified Angus Beef® Burger** 9.99

10oz. Burger served on a toasted brioche roll with lettuce, tomato, your choice of cheese and garlic aioli on the side.  
Add bacon \$1 Add mushrooms or onions \$.50 Each

### **Pulled Pork Sandwich** 8.99

Slow roasted pork with house made BBQ sauce on a toasted brioche roll.

### **Fried Fish Sandwich** 9.99

Fresh breaded haddock fillet on a sub roll with lettuce, tomato and house made tartar sauce.

### **Philly Cheese Steak Sandwich** 9.99

Certified Angus Beef® shaved steak sautéed with onions, topped with provolone cheese on a toasted sub roll.

### **Marinated Shrimp Sandwich** 11.99

Citrus and herb marinated shrimp with bacon, avocado, lettuce and tomato on grilled white bread.

### **Pan Seared Crab Cake Sandwich** 11.99

Lump crab cake dressed with pepper mayo on a toasted brioche roll with lettuce and tomato on the side.

## CREATE YOUR DELI SANDWICH

**Full Sandwich 8.99    Half Sandwich 4.99**

**Half Sandwich with Soup or Side Salad 7.99**  
(Hot or Cold Sandwiches)

### **Choice of Meats: (choice of one)**

Roast Beef    Corned Beef    Pastrami    Virginia Baked Ham    Turkey Breast

### **Choice of Bread:** White    Wheat    Rye    Wrap

### **Choice of Cheese:**

American    Cheddar    Provolone    Mozzarella    Pepper Jack    Swiss

### **Choice of Add-ons:**

Lettuce    Coleslaw    Mayo    Dijon Mustard  
Tomato    Sweet Peppers    Garlic Aioli    Spicy Brown Mustard  
Onions    Hot Peppers    Yellow Mustard    Thousand Island Dressing

## **H**and-Breaded Chicken

### **Southern Style Chicken Tenders** 6.99

Four fresh chicken breast tenders, double buttermilk hand breaded and deep fried. Served with French fries, coleslaw, BBQ sauce and ranch dressing.

### **Buffalo Style Chicken Tenders** 7.99

Four fresh chicken breast tenders, double buttermilk hand breaded, deep fried and coated with Buffalo sauce served with House made bleu cheese dressing and fresh cut celery sticks. Served with French fries and coleslaw.

## GRILLED PANINI

### **Tenderloin Panini** 9.99

Beef tenderloin, roasted red peppers, provolone cheese, red onion and mushrooms. Served with garlic aioli on fresh herb focaccia bread.

### **Reuben Panini** 9.99

Thinly sliced corned beef, house made coleslaw, 1000 Island dressing and Swiss cheese on a grilled rye flatbread.

### **Cuban Panini** 7.99

Grilled sub roll stuffed with slow roasted pork, ham, mayo, mustard, pickles and melted Swiss cheese.

## Create your Own ENTRÉE

**Craving something you didn't find on our menu?**

**Steak...?    Lobster...?**

**Ask an associate for more information on how to create an entrée using fresh meats or seafood today!**



Market Menu

**585-272-9470**

900 Jefferson Road  
Rochester, NY 14623

Genesee Valley Regional Market

### **Market Hours:**

Mon. - Thur. 10AM - 6PM

Friday 9AM - 8PM

Saturday 9AM - 6PM

Sunday 10AM - 4PM

### **Kitchen Hours:**

Mon. - Thur. 11AM - 2PM

Friday 11AM - 8PM

Saturday 11AM - 2PM

Sunday Closed

\*fried menu available Mon-Thurs and Sat from 2pm-close

**Palmer'sDirectToYou.com**

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# Sensational STARTERS

- Mini Handmade Crab Cakes** 9.99  
Three fried premium lump-meat crab cakes garnished with baby greens and garlic aioli.
- Clam Strips** 7.99  
Hand breaded fresh clam strips, deep fried and served with your choice of cocktail sauce or tartar sauce.
- Fried Calamari** 8.99  
Buttermilk dipped, cornmeal crusted thick cut tubes and tentacles served with our house made marinara sauce and parmesan cheese.
- Southern Style Chicken Tenders** 5.99  
Four fresh chicken breast tenders, double buttermilk hand breaded and deep fried.
- S** **Lobster Bisque** **Regular** 3.99  
Fresh cream, real butter and succulent lobster combine with just a touch of sherry to create this deliciously rich soup reminiscent of Coastal Maine. **Large** 6.99
- O** **Seafood Chowder** **Regular** 3.99  
A thick and hearty seafood soiree; fresh vegetables, cream, bacon and potatoes compliment scallops, white fish, clams and shrimp. **Large** 6.99
- U** **(2) Soups Du Jour** **Regular** 3.49  
**Large** 5.49
- P** **Mixed Green Side Salad** 3.49 **Caesar Side Salad** 3.99

## Fresh Salad

- BBQ Chicken Salad** 8.99  
Fried chicken breast, mixed greens tossed with tomato, cucumber, red onion, house made ranch dressing and BBQ sauce.
- Beet and Baby Green Salad** 7.99  
Roasted beets, baby lettuce with goat cheese, grilled asparagus and pecans tossed with house made balsamic dressing.
- Marinated Shrimp Salad** 10.99  
Baby lettuces with bacon, avocado, grape tomatoes topped with seven herb citrus marinated shrimp and our house made sweet and tangy lemon vinaigrette.
- Mini Crab Cake Salad** 10.99  
Two fried premium lump-meat crab cakes on top of mixed greens with avocado and red onion tossed in lemon vinaigrette.
- Caesar Salads**  
Classic Caesar with shaved Parmesan cheese, croutons, and and housemade Caesar dressing for 6.99. Or choose from any of our special toppings.
- Grilled Chicken** 9.99  
**Tenderloin** 11.99  
**Blackened Shrimp** 11.99  
**Blackened Salmon** 11.99



## Golden Fried Seafood

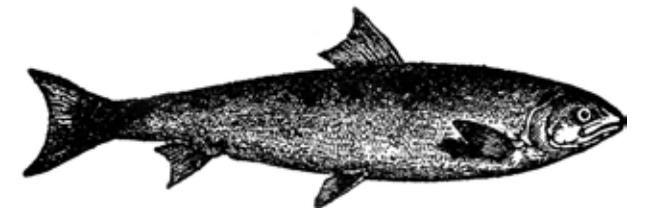
- Fried Wild-Caught Haddock**  
A long line wild-caught jumbo fillet of haddock, hand breaded and deep fried. **Regular (7-8oz.)** 9.99 **Large (12-14oz.)** 12.99
- Fried Wild-Caught Cod**  
Wild-caught cod, hand breaded and deep fried. **Regular (10-12oz.)** 10.99
- English Style Fried Fish & Chips**  
Wild-caught Pacific cod in a beer batter and fried until golden brown and crispy served with fried chips. **Regular (6-8oz.)** 8.99 **Large (10-12oz.)** 10.99
- Fried Cornmeal Crusted Southern Catfish Fillet**  
Traditional southern classic recipe, a fresh catfish fillet cornmeal crusted and fried. **Regular (7-8oz.)** 10.99
- Fried Seafood Combo**  
A long line wild-caught fillet of haddock, three fresh dry-packed jumbo sea scallops, and three large butterflied shrimp all hand breaded and fried. **Regular 6-8oz. Haddock 3 Shrimp 3 Scallops** 17.99
- Fried Shrimp**  
Large shrimp, hand breaded and fried. **Regular (5)** 10.99 **Large (8)** 14.99
- Fried Scallops**  
Fresh, dry-packed, jumbo sea scallops hand breaded, fried. **Regular (5)** 13.99 **Large (7)** 17.99
- Fried Clam Strips**  
Hand breaded fresh clam strips, deep fried. Served with your choice of cocktail sauce or our popular house made tartar sauce. **Regular (8 oz.)** 10.99 **Large (12 oz.)** 13.99

# Seafood ENTREES

- Wild-Caught Haddock Dinner** 13.99  
Broiled or pan-seared long line wild-caught haddock.
- Wild-Caught Cod Dinner** 11.99  
Broiled or baked wild-caught cod.
- Catfish Dinner** 11.99  
Broiled or pan-seared fresh catfish fillet.
- Shrimp Dinner** 15.99  
Grilled, broiled or pan-seared large shrimp.
- Seafood Combo Dinner** 18.99  
Broiled or pan-seared wild-caught fillet of haddock, three fresh dry-packed sea scallops, and three butterflied shrimp.
- Scallop Dinner** 18.99  
Seven fresh, dry-packed, jumbo sea scallops grilled, broiled or pan-seared.
- Salmon Dinner** 12.99  
Fresh farm raised atlantic salmon grilled, broiled or pan-seared.
- Tilapia Dinner** 10.99  
Fresh farm raised tilapia grilled, broiled or pan seared.

### HOW WOULD YOU LIKE IT FINISHED?

- |                   |                |                  |
|-------------------|----------------|------------------|
| White Wine Lemon  | Lemon Pepper   | Jamaican Rub     |
| Garlic Butter     | Tropical Salsa | Blackening Spice |
| Lemon Dill Butter |                |                  |



## .SIGNATURE. SPECIAL

- Bouillabaisse** 17.99  
Mussels, shrimp, scallops, haddock and clams in a traditional tomato bouillion served with toasted crostini.