

Restaurant Week Lunch Menu

August 2010

~ Starter Selections ~

(Choice of)

Mixed Green Salad

Soup of the Day

Caesar Salad, garlic croutons and parmigiano reggiano

~ Entrée Selections~

(Choice of)

Twin Tenderloin Filets, caramelized onions, wild mushrooms and Bordelaise sauce

Blackened Steak Salad, sliced blackened New York steak, baby greens, tomatoes, onion, green beans, bacon and egg.

Tossed in a garlic vinaigrette and ranch dressing.

Chicken Parmigiana, linguine marinara

ONE PALM SIGNATURE SIDE

Half & Half, cottage fries and fried onions

~ Dessert Selections ~

(Choice of)

New York Cheesecake

Key Lime Pie

~ \$20.10 Per Person ~

Restaurant Week Dinner Menu

August 2010

~ First Course Selections ~

(Choice of)

The Palm's Signature Lobster Bisque

Traditional Caesar Salad, Garlic Croutons & Parmigiano Reggiano

Mixed Greens Salad, Iceberg, Romaine, Baby Greens, Radish, Scallions & Beefsteak Tomatoes

Iceberg Wedge Salad, Danish Blue Cheese Dressing, Apple Wood Smoked Bacon & Tomatoes

~ Entrée Selections~

(Choice of)

Chicken Parmigiana, Linguine Marinara

9 oz. Filet Mignon, Crispy Shoestring Potatoes & a Sundried Chimichurri

Atlantic Salmon Fillet, Summer Vegetable Cous Cous & Balsamic Drizzle

Broiled Jumbo Lump Crab Cakes, Cucumber Mango Relish & Roasted Red Peper Aioli

~ Third Course ~

(Choice of)

Key Lime Pie

New York Cheesecake

Chocolate Peanut Butter Pie

~ \$35.10 Per Person ~

~ Specially Priced Restaurant Week Wine Selections ~

Penfolds "Bin 2", Shiraz, Australia \$35

Sonoma Junction, Chardonnay, Sonoma \$31

No Substitutions

Prices do not include tax or gratuity