



# 837 DINNER MENU

## FIRST COURSE

Charcuterie Plate, Jumbo Shrimp Cocktail,  
Crispy Calamari Fritti, Baked Clams Casino

## SECOND COURSE

Mixed Green Salad, Classic Caesar Salad,  
Beefsteak Tomato Capri, Lobster Bisque

## ENTRÉE SELECTIONS

Filet Mignon – 14 ounce

Prime New York Strip – 18 ounce

Surf and Turf

½ Prime New York Strip – 18 ounce and ½ Broiled 3 lb. Nova Scotia Lobster

Chicken Parmigiana

**Jumbo Lump Crab Cakes** chipotle tartar sauce and mango salsa

**Chilean Sea Bass Fillet** with corn relish

**Vegetarian Entrée (Chef's Selection)**

## VEGETABLES AND POTATOES

Served Family-Style

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,  
Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns,  
Three Cheese Potatoes Au Gratin

## DESSERT AND COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

## \$99 per person

Prices do not include sales tax. Prices subject to change without notice.

Two additional charges will be added to your final bill. The first charge is a 15% banquet gratuity to be apportioned to the wait staff assigned to your function. The second charge is a 5% administration fee to cover The Palm Restaurant's administrative expenses for hosting your function. The administration fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders.

0-30 GUESTS Choose from: (2) First Course, (2) Second Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
30-40 GUESTS Choose from: (1) First Course, (2) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
40+ GUESTS Choose from: (1) First Course, (1) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

[thepalm.com/privatedining](http://thepalm.com/privatedining)