



## PRIME TIME LUNCH MENU

### FIRST COURSE

Mixed Green Salad  
Classic Caesar Salad  
Lobster Bisque  
Chef's Soup of the Day

### ENTRÉE SELECTIONS

#### Louis "Gigi" Delmaestro Salad

shrimp, green beans, tomatoes, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado. Tossed in a garlic vinaigrette.

**Chilean Sea Bass Fillet – 9 ounces** corn relish

**Prime New York Strip – 14 ounces**

#### Chicken Martini

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

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

### VEGETABLES AND POTATOES

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

**\$49 per person**

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

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

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