



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

\$45 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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