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BUSINESS LUNCH MENU

FIRST COURSE

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

ENTRÉE SELECTIONS

New York Steak Au Poivre – Aged Black Angus 10 ounce
with mashed potatoes and brandy peppercorn sauce

Southwestern New York Steak Salad
iceberg lettuce, black beans, red onion, tomatoes, corn, bacon,
and pepper Jack cheese. Tossed in ranch dressing and topped
with ancho grilled New York strip and crispy tortilla.

Chicken Parmigiana
linguine marinara

Atlantic Salmon Fillet
roasted red pepper sauce

Chef's Fresh Fish Special of the Day

FAMILY-STYLE SIDE

Half and Half
Vegetable of the Day

DESSERT

New York Cheesecake
Key Lime Pie

\$20⁹⁵ 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