



1926 DINNER MENU

FIRST COURSE

Charcuterie Plate, Jumbo Shrimp Bruno,
Crispy Calamari Fritti, Jumbo Lump Crab Cake

SECOND COURSE

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

ENTRÉE SELECTIONS

Filet Mignon – 9 ounce

Prime New York Strip – 14 ounce

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

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

Add a ½ – 3 lb. Jumbo Nova Scotia Lobster to a steak or filet for an
additional charge per person to create the signature Palm Surf and Turf.

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

\$92 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

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