



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

\$108 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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