

Soups & Starters

Power Lunch 28

FIRST COURSE

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

SECOND COURSE

↑ Chicken Parmigiana

CS Atlantic Salmon Fillet

roasted red pepper sauce and mango salsa

Chef's Fresh Fish Special of the Day

Filet Mignon Medallions A la Stone

caramelized onions, roasted red peppers
and bordelaise sauce

Crabmeat Oscar – *Additional \$5*

Choice of a Single Portion Side:

↑ **Half & Half** cottage fries and fried onions

Vegetable of the Day

Linguine Marinara

THIRD COURSE

New York Style Cheesecake
Flourless Chocolate Cake

Palm Steak Burgers 16

*Short Rib/Brisket/Chuck Blend
Served with choice of hand cut French Fries or jicama slaw
All burgers are available bunless*

Classic Steak Burger

cheddar, gouda or Danish blue cheese

837 Club Burger

prosciutto di Parma, roasted red peppers,
pesto aioli and fontina cheese

Second Avenue Burger

Danish blue cheese and smoked bacon

Bozzi Burger

aged gouda, smokey barbecue sauce
and crispy fried onions

Bunless Burger

wild mushrooms, asparagus,
fontina cheese and balsamic drizzle

Lobster Bisque lobster meat, crème fraiche and Dry Sack sherry **15⁵**

Chef's Soup of the Day **11**

Colossal Lump Crabmeat Cocktail **25**

↑ **Jumbo Shrimp Cocktail** with atomic horseradish **22**

Baked Clams Casino or Oreganata **14⁵**

Crispy Calamari Fritti cornmeal dusted, pickled lemon and peppers with marinara sauce **14**

Andy's Mixed Green Salad romaine, iceberg, baby greens, radish, scallions
and beefsteak tomatoes tossed in garlic vinaigrette **10**

Classic Caesar Salad* **10⁵**

Beefsteak Tomato Capri (stacked two high) sliced tomatoes, basil and
imported mozzarella di bufala **10⁵**

Iceberg Lettuce Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes,
chives and fried onions **10⁵**

Salad Dressings: Olive Oil and Vinegar, Blue Cheese, Russian, Ranch or Garlic Vinaigrette

Entrée Salads

Grilled Chicken Cobb Salad romaine, grilled chicken, tomatoes, green beans,
avocado, egg, bacon and Danish blue cheese, tossed in garlic vinaigrette **16⁵**

Grilled Chicken Caesar Salad* **16⁵**

Sesame Seared Ahi Tuna Salad* with baby greens, peppers, tomatoes, toasted almonds,
oranges, fried wontons and soy vinaigrette **19⁵**

Nova Scotia Lobster Salad baby greens, tomatoes, onions and avocado, in a
cilantro lime vinaigrette **19⁵**

Blackened Prime New York Steak Chop-Chop Salad romaine, iceberg, hearts of palm,
tomatoes, cucumber, carrots, radish, scallions and feta, tossed in garlic vinaigrette **18**

Luncheon Specialties

Filet Mignon 9 ounce **37**

Prime New York Strip 14 ounce **39**

↑ **Chicken Parmigiana** **16**

CS **Panko-Crusted Ahi Tuna Steak***

sesame cucumber salad and soy dressing **24**

CS **Atlantic Salmon Fillet**

roasted red pepper sauce and mango salsa **17**

Jumbo Lump Crab Cakes jicama slaw **25**

Sandwiches

Nova Scotia Lobster BLT Sandwich crispy bacon, baby arugula, oven dried tomatoes
and Goddess dressing **19⁵**

Chicken and Avocado Sandwich with aged cheddar cheese, bacon, tomato, avocado
and micro greens **16**

Prime Shaved Steak Sandwich shaved Prime New York steak, caramelized onions,
fresh thyme and sharp provolone cheese **16**

Individual Sides 10⁵

↑ **Creamed Spinach**

Leaf Spinach

Green Beans

pancetta, pepper flakes and pine nuts

Brussels Sprouts shallots and lemon zest

Wild Mushrooms

Three Cheese Potatoes Au Gratin

Hash Brown Potatoes

Hand Cut French Fries

tossed with parmesan, garlic and pepper

↑ **Half & Half** cottage fries and fried onions

↑ **Asparagus Fritti** lemon garlic butter

↑ Classic Palm Signature Items Dinner items available on request CS Certified Sustainable

*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, egg, and shellfish may be harmful to your health.

JULY 17
LADT