



## Chilled Appetizers

**Caprese** tomato, buffalo mozzarella, basil, balsamic glaze, extra virgin olive oil

**Shrimp Cocktail (4)** jumbo, poached, cocktail sauce, horseradish, lemon



## On the 1/2 Shell

**Oyster's Rockefeller (4pc)** spinach-mornay sauce

**Oysters Coast-to-Coast** daily selection from the west and east coast available by the piece, half dozen, or full dozen

## Hot Appetizers

**Baked Shrimp** 4 Jumbo shrimp with garlic butter, parmesan and bread crumbs

**Calamari** grilled or fried

**Escargot en Champignon** garlic-butter, wild mushrooms

## Soup

**Baked French Onion** beef broth, onions, crouton, gruyere cheese baked over the top

## Upgrade to a Specialty Salad

Palm Court

Caesar

Wedge

## Thanksgiving Specials

**Roast Turkey** Apple walnut dressing, white mashed and cranberry

**Roasted Prime Rib** slowly roasted, au jus, horseradish sauce

**African Cold Water Rock Lobster Tail**  
Single 4oz Twin 4oz Tails

**Beef Wellington** USDA Prime Filet Mignon topped with a house made liver pate wrapped in a puff pastry with bordelaise sauce

**Alaskan King Crab Legs** split, drawn butter

**Baked Ham** Ham off-the-bone with pineapple glaze and sweet mashed

**Filet Mignon & Shrimp Limon** 4oz prime cut filet & 3 butterflied jumbo shrimp sautéed in a lemon butter sauce

**Porterhouse Oscar Style (24oz)** Both NY & Filet Mignon bone-in topped with crabmeat, grilled asparagus and bordelaise

**Surf & Turf** Filet Mignon & Lobster Tail combo with drawn European butter

All entrees come with a choice of soup or house salad and served with fresh vegetable medley and choice of rice or potato (baked, mashed, sweet mashed, boiled red, twice baked or French fries)

## From the Sea

**Tilapia** farmed, amandine

**Salmon** North Atlantic, poached, champagne sauce

**Dover Sole** amandine, de-boned tableside

**Halibut** Alaskan, macadamia crusted, meuniere sauce

**Gulf Shrimp** jumbo, breaded, fried, cocktail sauce

**Shrimp Scampi** garlic, mushrooms, white wine cream sauce

**Walleye Pike** sautéed, amandine sauce

## For the Table

**Broccoli** steamed, hollandaise

**Asparagus** panko, fried, hollandaise

**Spinach** sautéed or creamed

**Mushrooms** sautéed

**Mac n' Cheese** creamy cheese blend, bread crumbs

## Vegetarian Options

**Vegetable Platter** chef's selection, spinach-stuffed tomato

**Pasta Primavera** tossed with fresh vegetables and pine nuts in a light cream sauce

## Kid's Menu

Junior Roast Turkey • Junior Ham • Chicken Fingers • Hamburger

## The Butcher's Block

**USDA PRIME grade beef, wet-aged 21-28 days, hand trimmed in-house**

**Add a coldwater lobster tail, 1/2 lb of King Crab Legs, Scallops or Gulf Shrimp**

**Filet Mignon** 12 oz char-broiled

**NY Strip** 14oz char-broiled

**Top Sirloin** 12 oz center cut

**Filet Medallions** twin 4 oz medallions, artichoke, béarnaise, bordelaise

**Bone-In Ribeye** 16oz prime cut, full flavor & charbroiled

## Meat & Game

**Duck** Long Island brandy-orange sauce, wild rice

**Chicken Piccata** lemon caper sauce, angel hair

**Chicken Marsala** sautéed with mushrooms, marsala wine

**Rack of Lamb** New Zealand, dijon crust, mint jelly

**Veal Oscar** scaloppini, crab, asparagus, béarnaise

## Thanksgiving Desserts

Traditional Pumpkin Pie

Pumpkin-caramel Cheesecake

Most items can be prepared Gluten Free • No separate checks please • No Discounts, promotional coupons or vouchers accepted Thanksgiving Day

18% gratuity may be added to parties of 8 or more. prices subject to change without notice. not responsible for loss or exchange of personal property \*consuming raw or undercooked foods may increase your risk of food borne illness. 1912 N. Arlington Heights Road • Arlington Heights, Illinois • 60004 | 847.870.7770 • fax 847.870.8586 | www.palmcourt.net