



## Chilled Appetizers

- Caprese** tomato, buffalo mozzarella, basil, balsamic glaze, extra virgin olive oil **13**
- Shrimp Cocktail (4)** jumbo, poached, cocktail sauce, horseradish, lemon **15**



## On the 1/2 Shell

- Oyster's Rockefeller (4pc)** spinach-mornay sauce **15**
- Oysters Coast-to-Coast** daily selection from the west and east coast available by the piece, half dozen, or full dozen **MP**

## Hot Appetizers

- Baked Shrimp** 4 Jumbo shrimp with garlic butter, parmesan and bread crumbs **15**
- Calamari** grilled or fried **14**
- Escargot en Champignon** garlic-butter, wild mushrooms **15**

## Upgrade to a Specialty Salad

- Palm Court** **7**
- Caesar** **6**
- Wedge** **7**

## Thanksgiving Specials

- Roast Turkey** Apple walnut dressing, white mashed and cranberry **25**
- Roasted Prime Rib** slowly roasted, au jus, horseradish sauce **36**
- African Cold Water Rock Lobster Tail**  
Single 4oz **39** Twin 4oz Tails **76**
- Beef Wellington** USDA Prime Filet Mignon topped with a house made liver pate wrapped in a puff pastry with bordelaise sauce **38**
- Alaskan King Crab Legs** split, drawn butter **MP**
- Baked Ham** Ham off-the-bone with pineapple glaze and sweet mashed **24**
- Filet Mignon & Shrimp Limon** 4oz prime cut filet & 3 butterflied jumbo shrimp sautéed in a lemon butter sauce **32**
- Surf & Turf** Filet Mignon & Lobster Tail combo with drawn European butter **56**

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 **25**
- Salmon** North Atlantic, poached, champagne sauce **29**
- Dover Sole** amandine, de-boned tableside **44**
- Halibut** Alaskan, macadamia crusted, meuniere sauce **34**
- Gulf Shrimp** jumbo, breaded, fried, cocktail sauce **29**
- Shrimp Scampi** garlic, mushrooms, white wine cream sauce **30**
- Walleye Pike** sautéed, amandine sauce **32**

## 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** **MP**
- Filet Mignon** 12 oz char-broiled **39**
- Bone-In NY Strip** 14oz char-broiled **42**
- Top Sirloin** 12 oz center cut **29**
- Filet Medallions** twin 4 oz medallions, artichoke, béarnaise, bordelaise **31**
- Bone-In Ribeye** 16oz prime cut, full flavor & charbroiled **47**

## Meat & Game

- Duck** Long Island brandy-orange sauce, wild rice **29**
- Chicken Piccata** lemon caper sauce, angel hair **22**
- Chicken Marsala** sautéed with mushrooms, marsala wine **22**
- Rack of Lamb** New Zealand, dijon crust, mint jelly **36**

## For the Table

- Broccoli** steamed, hollandaise **5**
- Asparagus** panko, fried, hollandaise **7**
- Spinach** sautéed or creamed **5**
- Mushrooms** sautéed **5**
- Mac n' Cheese** creamy cheese blend, bread crumbs **9**

## Vegetarian Options

- Vegetable Platter** chef's selection, spinach-stuffed tomato **18**
- Pasta Primavera** tossed with fresh vegetables and pine nuts in a light cream sauce **18**

## Kid's Menu

- Junior Roast Turkey • Junior Ham • Chicken Fingers • Hamburger** **12**

## Thanksgiving Desserts

- Traditional Pumpkin Pie** **7.75**
- NY Cheesecake** **7.75**
- Key Lime Pie** **7.75**

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