



Chilled Appetizers

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

Smoked Salmon Pizza smoked salmon, mild wasabi mayo, black sesame seeds & micro greens on a toasted flour crisp

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

Hot Appetizers

Calamari fried

Escargot en Champignon garlic-butter, wild mushrooms

Sweet Chili Calamari fried calamari tossed in sweet chili sauce

Seared Scallops 3 jumbo scallops in garlic butter sauce and roasted pine nuts

Soup

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

Upgrade to a Specialty Salad

Palm Court

Wedge

Caesar

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

Easter Features

Roasted Prime Rib slowly roasted, au jus, horseradish sauce

Salmon Oreganatta Fresh Atlantic salmon, baked au gratin with a mix of bell peppers, onions & garlic breadcrumbs. Served on a bed of sautéed spinach and house made marinara

African Cold Water Rock Lobster Tail
Single 4oz Double 8oz

Alaskan King Crab Legs split, drawn butter

Ham baked, bing cherry glaze

Turkey roasted, apple-walnut dressing

Beef Wellington USDA filet mignon topped with a liver pate, wrapped in a puff pastry with bordelaise sauce

Filet Mignon & Shrimp Limon 8oz 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 8oz Filet Mignon & 4oz 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, grilled, honey-glazed

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

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

Bone-In NY Strip 14oz char-broiled

Top Sirloin 14 oz center cut

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

Lamb Loin Chops Australian, broiled, au jus

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

For the Table

Broccoli steamed, hollandaise

Asparagus grilled, hollandaise

Spinach sautéed or creamed

Mushrooms sautéed

Mac & 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

French Fried Shrimp

Chicken Fingers

Mac & Cheese

Hamburger

Desserts

NY Cheesecake

Key Lime Pie

Chocolate Ganache Filled Lava Cake served with vanilla ice cream

Most items can be prepared Gluten Free • No separate checks please • No Discounts, promotional coupons or vouchers accepted on Easter Sunday.

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.
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