



## 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

## Mother's Day Specials

**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

**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

**Crabmeat Stuffed Florida Flounder** Fresh Florida Flounder, stuffed with crabmeat, broiled and finished with homemade Hollandaise

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**

**Kids Filet**

## 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 Mother's 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.  
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