



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

Holiday Specials

Roasted Prime Rib slowly roasted, au jus, horseradish sauce

African Cold Water Rock Lobster Tail
Single 6oz Double 12oz

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

Tomahawk Steak 34-36oz USDA Tomahawk Ribeye full flavor, grilled and served with bacon-wrapped grilled asparagus

Chicken Cordon Bleu breast of chicken encrusted and stuffed with melted Swiss cheese and imported ham, over parmesan creamy sauce

Hot Appetizers

Artichoke Fritters 8 Artichoke hearts lightly breaded & seasoned, served over bearnaise sauce

Calamari fried

Escargot en Champignon garlic-butter, wild mushrooms

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

Soup

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

Upgrade to a Speciality Salad

Palm Court

Wedge

Caesar

Surf & Turf 8oz Filet Mignon & 6oz Lobster Tail combo with drawn butter

Filet Mignon & Shrimp En Crouete 8oz Prime Filet & two jumbo shrimp stuffed with crabmeat enclosed in puffed pastry over lobster sauce

Lobster Thermador 6oz lobster meat sauteed in mushrooms & Shallots, topped with Hollandaise sauce served on the half shell

Crabmeat Stuffed Flounder flounder stuffed with crabmeat served over lemon butter sauce with wild rice

Alaskan King Crab Legs split, 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, 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

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

The Butcher's Block

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

Add a Coldwater lobster tail, Scallops or Gulf Shrimp

Filet Mignon 12oz char-broiled

KC New York Steak 18oz Bone-in NY charbroiled

Top Sirloin 14oz center cut

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

USDA Ribeye Steak 20oz prime cut, full flavor & charbroiled

Porterhouse Steak 24oz both NY & filet mignon bone-in charbroiled

Full Slab Baby Back Ribs slow roasted, fall-off-the-bone

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

Holiday Desserts

NY Cheesecake

Key Lime Pie

Peppermint Dream

4-Layer Chocolate Fudge Cake

4-Layer Carrot Cake

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

20% 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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