



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

Calamari fried

Escargot en Champignon garlic-butter, wild mushrooms

Heart Shaped Crab Cakes 2 maryland crab cakes served with remoulade sauce

Seared Scallops scallops in garlic butter sauce and roasted pine nuts

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

Soup

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

Upgrade to a Specialty Salad

Palm Court

Caesar

Wedge

Valentine's Specials

Filet Mignon & Shrimp en Croute 8oz Prime filet & two jumbo shrimp stuffed with crabmeat enclosed in a puffed pastry over lobster sauce

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

Roasted Prime Rib slowly roasted, au jus, horseradish sauce

Alaskan King Crab Legs split, drawn European butter

Seared Scallops & Shrimp Parmesan Risotto Scallops and jumbo shrimp sautéed in our signature tangy tomato sauce, served over parmesan risotto and fresh spinach

Lover's Medallion 6oz filet wrapped in peppercorn bacon over bordelaise sauce and two heart shaped grilled shrimp over lemon butter sauce

Tomahawk Steak 32-36oz Prime Cut Tomahawk Ribeye, broiled & served with bacon wrapped asparagus

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

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

Porterhouse Steak 24oz NY & Filet Mignon bone-in

Filet Mignon 12oz char-broiled

KC Strip USDA 16oz Bone-in NY strip charbroiled

Top Sirloin 14oz center cut

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

USDA Ribeye 20oz prime cut, full flavor & charbroiled

Full Slab BBQ Ribs slow roasted pork ribs, fall off-the-bone

Meat & Game

Duck Long Island brandy-orange sauce, wild rice

Chicken Piccata lemon caper sauce over linguini pasta

Chicken Marsala sautéed with mushrooms, marsala wine

Rack of Lamb New Zealand, dijon crust, mint jelly

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

Valentine's Desserts

Chocolate Ganache
Filled Lava Cake w/ ice cream - flambé

Baileys & Creme
Chocolate Covered
Strawberry Martini

NY Cheesecake

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 Valentine's Day weekend.

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