



## 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

## Easter Sunday Specials

**Shrimp Rigatoni in Vodka Sauce** Rigatoni pasta in our homemade vodka sauce with asparagus and sun dried tomatoes served with 4 jumbo shrimp

**Ham** baked, citrus glaze

**Pork Roast** served with pan gravy & apple walnut stuffing

**Leg of Lamb** colorado lamb slowly roasted

**Seared scallops & Shrimp Risotto** Scallops and Jumbo Shrimp served in our signature tangi tomato base sauce over parmesan risotto and fresh spinach

**Roasted Prime Rib** slowly roasted, au jus, horseradish sauce

## Hot Appetizers

**Calamari** fried

**Escargot en Champignon** garlic-butter, wild mushrooms

**Crabmeat Stuffed Jumbo Mushrooms** 3 jumbo mushrooms stuffed with Gulf shore crabmeat and served with lemon butter sauce

**Seared Scallops** 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

Caesar

Wedge

**Filet Mignon & Shrimp Limon** 8oz prime cut filet & 3 butterflied jumbo shrimp sautéed in a lemon butter sauce

**Baked Shrimp Thermador & Filet Mignon** USDA Prime cut filet mignon and two jumbo shrimp stuffed with crab meat, wrapped in puffed pastry over lemon butter sauce

**Surf & Turf** 8oz Filet Mignon & 4oz Lobster Tail combo with drawn European butter

**King Crab Legs** Alaskan crab legs-already split, drawn butter

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

**Filet Mignon** 12 oz char-broiled

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

**USDA Prime KC Strip Steak** 16oz char-broiled

**Top Sirloin** 14 oz center cut

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

**Lamb Loin Chops** Australian, broiled, au jus

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

**Porterhouse Steak** 24oz NY & Filet Mignon bone-in

## Meat & Game

**Duck** Long Island brandy-orange sauce, wild rice, flambé

**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

Mac & Cheese

Ham

Kids Filet

Chicken Fingers

Hamburger

## Desserts

NY Cheesecake	8	4-Layer Carrot Cake	16
Key Lime Pie	8	Chocolate Ganache Filled Lava Cake served with vanilla ice cream - flambé	13
4-Layer Chocolate Fudge Cake	16		

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

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. 1912 N. Arlington Heights Road • Arlington Heights, Illinois • 60004 | 847.870.7770 • fax 847.870.8586 | www.palmcourt.net