



Chilled Appetizers

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

Mayland Crab Cakes (2) in remoulade sauce

On the 1/2 Shell



Oyster's Rockefeller (4pc) spinach, mornay

Oysters Coast-to-Coast daily selection available by the piece, half dozen, or full dozen

Soup

French Onion provolone

Holiday Specials

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

Roasted Prime Rib slowly roasted, au jus, horseradish sauce

Beef Wellington 8oz filet mignon cooked medium and topped with mushroom pate wrapped in a puff pastry with bordelaise sauce

Hot Appetizers

Seared Scallops jumbo scallops in a garlic white wine sauce served over parmesan crust

Calamari grilled or fried

Escargot en Champignon garlic-butter, wild mushrooms

The Greens

To any salad, add: Chicken Shrimp Salmon Steak

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

Caesar romaine, shredded parmesan served with our gourmet caesar dressing

Wedge iceberg, blue cheese crumbles, bacon, tomato, red onion, blue cheese dressing red onion, blue cheese dressing

Filet Oscar 8oz filet mignon topped with fresh lump crabmeat and hollandaise sauce

Surf & Turf 8oz filet mignon & 6oz lobster tail combo with drawn european butter

From the Sea

Salmon miso marinaded, teriyaki glaze, vegetables

Dover Sole meunière sauce, de-boned tableside, with sautéed vegetables

French Fried Shrimp jumbo fried with cocktail sauce

Halibut macadamia crust, lemon butter sauce, grilled asparagus, mashed

Lake Superior Whitefish lemon white wine sauce, seasonal vegetables

The Butcher's Block

USDA PRIME CUTS, 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

Filet Medallions two 4oz medallions, smashed yukon potato, spinach, béarnaise

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

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

Bone in Ribeye 20oz Bone in Prime cut full flavor

Vegetarian Options

Vegetable Platter chef's selection, spinach-stuffed tomato

Pasta Primavera tossed with fresh vegetables in a light cream sauce

Sides for the Table

Steakhouse Mushrooms sautéed with sherry and thyme

Yukon Potatoes smashed & fried with parmesan cream sauce

Loaded Mashed cheddar cheese, bacon, scallions, sour cream

Not Your Mama's Mac & Cheese aged white cheddar, bacon lardons, chives

Creamed Spinach

Broccoli

Sweet Mashed

Traditional Stuffing

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

4-Layer Carrot Cake

4-Layer Chocolate Cake

Kid's Menu

Jr. Roast Turkey • Jr. Ham • Chicken Fingers • Hamburger

MOST OF OUR ENTREES ARE SERVED WITH A CHOICE OF SOUP OR SALAD, FRESH VEGETABLE MEDLEY, AND CHOICE OF RICE OR POTATO (BAKED, MASHED, SWEET MASHED, TWICE BAKED, OR FRENCH FRIES) | MOST ITEMS CAN BE PREPARED GLUTEN FREE

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