

# Soups & Starters

**Lobster Bisque** 250 cal 15<sup>5</sup>  
lobster meat, crème fraiche and Dry Sack sherry

**Chef's Soup of the Day** 11

cs † **Jumbo Shrimp Cocktail** 240 cal 20

**Crispy Calamari Fritti** 820 cal 14  
cornmeal-dusted, pickled lemon and peppers with marinara sauce

**Classic Caesar Salad\*** 350 cal 10

**Salad Dressings:** Olive Oil and Vinegar, Blue Cheese, Russian, Ranch or Garlic Vinaigrette

**Andy's Mixed Green Salad** 230 cal 9<sup>5</sup>  
romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette

**Beefsteak Tomato Capri** 500 cal 10  
sliced tomatoes, basil and imported mozzarella di bufala

**Iceberg Wedge** 960 cal 10<sup>5</sup>  
Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions

## Classic Palm

**Filet Mignon\*** 9 ounce 670 cal 34

**Prime New York Strip\*** 14 ounce 980 cal 38

**Jumbo Lump Crab Cakes** 420 cal 25  
jicama slaw

**Grilled Chicken Paillard** 380 cal 16  
basil pesto, baby arugula, cherry tomatoes and grilled asparagus salad

cs **Panko-Crusted Ahi Tuna Steak\*** 810 cal 22  
sesame cucumber salad and soy dressing

## Big Salads & Sandwiches

**Chop-Chop Salad** 230-790 cal 13  
romaine, iceberg, hearts of palm, tomatoes, cucumber, carrots, radish, scallions and feta, tossed in garlic vinaigrette  
**Add: Blackened Chicken 3 / Blackened Prime New York Strip\* 6**

**Grilled Chicken Cobb Salad** 620 cal 16  
romaine, grilled chicken, tomatoes, green beans, avocado, egg, bacon and Danish blue cheese, tossed in garlic vinaigrette

**Baby Kale Salad** 240 cal 13<sup>5</sup>  
toasted pine nuts, sun-dried cranberries and shaved Parmigiano Reggiano  
**Add: Grilled Chicken 3 / Grilled Shrimp 6 / Prime New York Strip\* 6**

cs **Grilled Atlantic Salmon Caesar Salad** 590 cal 18  
*substitute baby kale upon request*

cs **Sesame Seared Ahi Tuna Salad\*** 490 cal 19<sup>5</sup>  
with baby greens, peppers, tomatoes, toasted almonds, oranges, fried wontons and soy vinaigrette

**Jumbo Crab over Grilled Romaine Hearts** 580 cal 18  
roasted red and yellow peppers, goat cheese, caramelized walnuts and charred lemon vinaigrette

**Grilled Chicken Sandwich** 810 cal 15  
applewood smoked bacon, beefsteak tomato, avocado, aged cheddar, ranch dressing and sweet potato fries

**Nova Scotia Lobster Roll** 480 cal 19  
jicama slaw, cottage fries

## Burgers 15

990-1,410 cal

*Short Rib/Brisket/Chuck Blend*

*Served with choice of house-made French fries, sweet potato fries or jicama slaw. All burgers are available bunless.*

**Classic Cheeseburger\*** aged cheddar, gouda or Danish blue cheese

**Steakhouse Burger\*** Nueske bacon, aged cheddar, baby arugula and garlic aioli

**Bunless Burger\*** wild mushrooms, asparagus spears, fontina cheese and balsamic drizzle

**Also Featuring: Bison Burger\*** caramelized onions, gouda cheese and house-made steak sauce

## Individual Sides 9<sup>5</sup>

180-400 cal

**Hash Brown Potatoes**

**Hand-Cut French Fries**

† **Half & Half** cottage fries and fried onions

† **Creamed Spinach**

## Power Lunch 26

280-1,890 cal

### FIRST COURSE

Andy's Mixed Green Salad

Classic Caesar Salad\*

Chef's Soup of the Day

### SECOND COURSE

cs **Atlantic Salmon Fillet\***

roasted red pepper sauce and toasted orzo salad

† **Chicken Parmigiana**

**Chef's Fresh Fish Special of the Day**

**Filet Medallions\***

roasted garlic whipped potatoes, grilled asparagus and classic bordelaise sauce

**Choice of a Single Portion Side:**

† **Half & Half** cottage fries and fried onions

**Green Beans** aglio e olio

**Vegetable of the Day**

### THIRD COURSE

**New York Style Cheesecake**

**Flourless Chocolate Cake** *Gluten Free*

† Classic Palm Signature Items    Dinner items available on request    CS Certified Sustainable

\*Contains raw or undercooked products. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.