

Soups & Starters

Lobster Bisque	lobster meat, crème fraîche and Dry Sack Sherry	250 cal	15 ⁵
Chef's Soup of the Day			11
Colossal Lump Crabmeat Cocktail		180 cal	25
^{cs} Jumbo Shrimp Cocktail	with atomic horseradish	240 cal	20
Baked Clams Casino or Oreganata		470-650 cal	14
Crispy Calamari Fritti	cornmeal-dusted, pickled lemon and peppers with marinara sauce	820 cal	15
Andy's Mixed Green Salad	romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette	230 cal	9 ⁵
Classic Caesar Salad*		350 cal	10
Beefsteak Tomato Capri	sliced tomatoes, basil and imported mozzarella di bufala	500 cal	10
Iceberg Lettuce Wedge	Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions	720 cal	10 ⁵
Salad Dressings: Olive Oil and Vinegar, Blue Cheese, Russian, Ranch or Garlic Vinaigrette			

Luncheon Specialties

[†] Chicken Parmigiana		960 cal	16
^{cs} Atlantic Salmon Fillet	roasted red pepper sauce and toasted orzo salad	550 cal	17
^{cs} Panko-Crusted Ahi Tuna Steak*	sesame cucumber salad and soy dressing	810 cal	22
Jumbo Lump Crab Cakes (2)	jicama slaw and Old Bay aioli	420 cal	34

Big Salads & Sandwiches

Grilled Chicken Cobb Salad	romaine, grilled chicken, tomatoes, green beans, avocado, egg, bacon and Danish blue cheese, tossed in garlic vinaigrette	620 cal	16
Grilled Chicken Caesar Salad*		590 cal	16
^{cs} Sesame-Seared Ahi Tuna Salad*	with baby greens, peppers, tomatoes, toasted almonds, oranges, fried wontons and soy vinaigrette	490 cal	19 ⁵
Nova Scotia Lobster Salad	baby greens, tomatoes, onions and avocado, tossed in cilantro lime vinaigrette	510 cal	19 ⁵
Blackened Prime New York Steak Chop-Chop Salad	romaine, iceberg, hearts of palm, tomatoes, cucumber, carrots, radish, scallions and feta, tossed in garlic vinaigrette	970 cal	18
Nova Scotia Lobster BLT Sandwich	crispy bacon, baby arugula, oven-dried tomatoes and Goddess dressing	740 cal	19
Grilled Chicken Sandwich	crispy bacon, tomato, avocado, cheddar cheese and ranch dressing	810 cal	15
Prime Shaved Steak Sandwich	shaved Prime New York steak, caramelized onions, fresh thyme and sharp provolone	1,420 cal	15

Burgers

Short Rib/Brisket/Chuck Blend
Served with choice of hand-cut French fries or jicama slaw
All burgers are available bunless

990-1,540 cal

Classic Burger cheddar, gouda or Danish blue cheese	16
837 Club Burger prosciutto di Parma, roasted red peppers, pesto aioli and fontina cheese	17
Second Avenue Burger blue cheese and smoked bacon	17
Bozzi Burger aged gouda, smoky barbecue sauce and crispy fried onions	17
Bunless Burger wild mushrooms, asparagus, fontina cheese and balsamic drizzle	16

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 with linguine marinara

Chef's Fresh Fish Special of the Day



Chairman's Reserve New York Strip

roasted shallot butter and
gremolata seasoned shoestring potatoes

Filet Medallions roasted garlic whipped potatoes, green beans and classic bordelaise sauce
Crabmeat Oscar – *additional \$5*

Regular Coffee, Decaffeinated Coffee or Hot Tea

Individual Sides 9⁵ 180-400 cal

↑ Creamed Spinach

Leaf Spinach

aglio e olio or steamed

Green Beans

pancetta, pepper flakes and pine nuts

Wild Mushrooms

Brussels Sprouts

shallots and lemon zest

↑ Asparagus Fritti

lemon garlic butter

Three-Cheese Potatoes Au Gratin

Hash Brown Potatoes

Hand-Cut French Fries

tossed with parmesan, garlic and pepper

↑ Half & Half

cottage fries and fried onions

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

**Contains raw or undercooked products. The consumption of raw or undercooked meat fish, eggs and shellfish may be harmful to your health.*