Power Lunch

30
289-1,890 cal

FIRST COURSE

Andy’s Mixed Green Salad
Classic Caesar Salad†
Chef’s Soup of the Day

SECOND COURSE

† Chicken Parmigiana
Atlantic Salmon Fillet
Chef’s Fresh Fish Special of the Day
Filet Medallions

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

Luncheon Specialties

† Chicken Parmigiana
Panko-Crusted Ahi Tuna Steak†
Atlantic Salmon Fillet

Individual Sides 10$ 180-400 cal

† Creamed Spinach; Leaf Spinach
Brussels Sprouts shallots and lemon zest; Wild Mushrooms; † Asparagus Frittata 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, egg and shellfish may be harmful to your health.

FEB 19 NY WEST