

# THE PaLm CaFé

2 Dinners for \$29.95

Entree's Only

Includes Bottle of Selected House Wine

( chardonnay, cabernet or merlot )

( house salad, starch and vegetables )

( wine offer valid with the special only )

## **Herb Crab Cakes**

*Fried Herb Cakes, Side of Fresh Herb Vinaigrette*

## **Tilapia Scampi Style**

*Pan Seared Tilapia Topped with Shrimp and Crab Meat in Scampi Butter Sauce  
( No Substitutions, Please )*

## **Trout Almondine**

*Boneless Almond Crusted Rainbow Trout Served with Two Sauces  
Herb Butter and Strawberry Balsamic Reduction Sauce*

## **Crab Stuffed Shrimp**

*Crab Stuffed Baked Shrimp Served with Lemon - Dill Sauce*

## **Chicken Breast Florentine**

*Stuffed Chicken Breast with Fontina Cheese, Spinach and Mushroom*

## **Blackened Chicken Alfredo**

*Blackened Chicken Fillets Over Pasta Tossed in Alfredo and Sun Dried Tomatoes Sauce*

## **Eggplant Parmesan**

*Italian Bread Crumbs Crusted Eggplant on a Bed of Pasta, Pink Vodka Tomato Sauce*

## **Pork Schnitzel**

*Lightly Breaded Pan Seared Tender Pork, Lemon - Dill Sauce*

## **Grilled Boneless Pork Chops**

*Two Marinated Grilled Boneless Pork Chops  
Mushroom Demi - Glace Sauce ( on the side )*

## **South Western Roast N.Y Strip**

*Tender Roast Carved N.Y Strip, Spiced Rub, Beef Au Jus*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain medical conditions*

**Executive Chef  
Don Alessandro**

**Owner / G.M  
Zoran Stanojkovski**