

ThE PaLm CaFé

Valentine's Night

2 Dinners for \$50.00

*Includes Bottle of Selected House Wine
(chardonnay, cabernet, merlot or champagne)
(house salad, starch and vegetables)
(wine offer valid with the special only)*

Lump Herb Crab Cakes Florentine

*Pan Seared Lump Crab Meat Herb Crab Cakes Topped
with Smooth White Wine Florentine Sauce*

Mahi-Mahi Wolf Style

*Fresh Mahi Filet Lightly Breaded and Grilled Topped with Lemon Butter Sauce
Garnish with Sun Dried Tomato, Artichoke and Capers, Homemade Risotto
(risotto available just for Mahi Wolf)*

Grilled Swordfish

Fresh Swordfish Fillet Grilled and Served with Compound Butter

Roast Duckling

Double Roasted Half Long Island Duckling, Rich Semi Sweet Pear Sauce

Chicken Kiev

*Breast of Chicken Rolled and Stuffed with Herb Butter
Served with Dark Chocolate Merlot Sauce*

Lobster Ravioli

Fresh Lobster Stuffed Ravioli Tossed in Brandy Cream Sauce

Pork Schnitzel

Lightly Breaded Pan Seared Tender Pork, Lemon-Dill Sauce

Chateaubriand

*Broiled Tender Fillet Mignon, Sliced and Served with Your Choice
Bernaise or Gorgonzolla Sauce*

Grilled Rib Eye Steak

*Grilled Hand Cut 14 oz. Rib Eye Steak, Homemade Fried Onion Rings
Side of Chimichurri Sauce*

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

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Appetizer

Snails in Garlic Butter Sauce

Snails in Garlic Butter Sauce over Angel Hair Pasta, Shaved Assiago Cheese \$10.95

SOUP

Chilled Gazpacho \$4

Lobster Bisque \$6 Baked Onion Soup \$6

Upgrade Salad \$5

Romaine and Spinach Salad

*Mix of Romaine and Spinach Topped with Fresh Berries
Caramalized Walnuts, Goat Cheese and Shaved Assiago Cheese
Raspberry Balsamic Vinaigrette (served on the side)*