



San Antonio Palm Restaurant  
Restaurant Week Dinner Menu 2018

August 11<sup>th</sup>-August 25<sup>th</sup>

\$45 ++ per person

*Tax & gratuity are not included*

**1<sup>st</sup> Course**

**Chef's Soup of the Day**

**Summer Salad**

baby greens, sliced watermelon, burrata, white balsamic vinaigrette and basil oil

**Classic Caesar Salad or Andy's Mixed Green Salad**

*Upgrade Options Available: \$5.00*

**Lobster Bisque** lobster meat, crème fraiche and Dry Sack Sherry

**Gigi Salad**

**Monday Night "Chop Chop" Salad**

**Beefsteak Tomato Capri** slightly smaller

**Iceberg Lettuce Wedge** slightly smaller

**2<sup>nd</sup> Course**

**Atlantic Salmon Fillet**

toasted orzo salad, citrus butter and crispy fried leeks

**Filet Mignon 7 ounce**

espresso and chili-seasoned, grilled broccolini, port wine bordelaise

**Lobster Risotto Milanese**

poached lobster meat, blistered cherry tomatoes, grilled asparagus and gremolata

**Chicken Malfata**

baby arugula, shaved fennel, red onion, tomato salad  
tossed in fresh lemon and extra virgin olive oil

**3<sup>rd</sup> Course**

**Key Lime Pie**

key lime custard, graham cracker crust and blueberry compote

**Summer Pudding**

strawberries, blueberries, raspberries, blackberries and whipped cream

**Flourless Chocolate Cake "Gluten Free Option"**

raspberry sauce, confectionary sugar