



San Antonio Palm Restaurant
Culinaria's Restaurant Week 2019 Dinner Menu

January 21st-February 2nd

\$45 ++ per person

tax & gratuity are not included

1st Course

Chef's Soup of the Day

Poached Pear Salad

baby greens, shaved pears, shaved red onion and blue cheese crumbles
tossed in maple vinaigrette

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

2nd Course

Atlantic Salmon Fillet

toasted orzo salad, citrus butter

Filet Mignon 7 ounce

grilled broccolini, port wine bordelaise

Spaghetti a la Lobster Arrabiata

poached lobster meat, blistered cherry tomatoes, grilled asparagus over saffron spaghetti

Chicken Malfata

baby arugula red onion & tomato salad
tossed in fresh lemon and extra virgin olive oil

3rd Course

New York Cheesecake

raspberry sauce

Flourless Chocolate Cake "Gluten Free Option"

raspberry sauce, confectionary sugar