

PALM COURT RESTAURANT

TASTE FOR THE BAR

ANTIPASTO PLATE	25
PROSCIUTTO, SALAMI, PEPPERONI, SOPPRESSATA, MARINATED ARTICHOKE, GORGONZOLA & PROVOLONE CHEESE, OLIVE, HONEYDEW & CANTALOUPE.	
CHEESE PLATE	25
SEASONAL HARD AND SOFT CHEESE.	
SHORT RIB EMPENADAS	4 (EACH)
BRAISED SHORT RIBS WRAPPED IN CORN DOUGH AND DEEP FRIED SERVED WITH CHUMICHURRY SAUCE.	
KOBE SLIDERS	4 (EACH)
AUSTRALIAN KOBE BEEF WITH LETTUCE, TOMATOES & CHEESE.	
SEAFOOD PLATE WITH SHRIMP	80
FOUR CLAMBS, FOUR OYSTERS, ONE LOBSTER, HALF A KING CRAB LEG, CHAMPAGNE SEADFOOD SALAD & FOUR SHRIMP, SERVED WITH CHEF COCKTAIL SAUCE.	
CLASSIC COCONUT SHRIMP	4 (EACH)
LIGHTLY BUTTER FRIED WHITE PANAMANIAN SHRIMP DEEP IN A COCONUT BUTTER & DEEP FRIED, SERVED WITH A MANGO PAPAYA SALSA.	
FIG GORGONZOLA	4 (EACH)
PROSCIUTTO WRAPPED CALIFORNIA FIGS STUFFED WITH GORGONZOLA CHEESE, BASIL OIL & BALSAMIC GLAZE	

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COCKTAIL MENU

BLOODY MARY	10
TITO'S VODKA HOMEMADE BLOODY MIX CELERY RIB	
70TH ANNIVERSARY MARGARITA	15
PATRON SILVER TEQUILA PATRON CITRONAGE COINTREAU FRESH SQUEEZED LIME JUICE AGAVE SYRUP FRUIT NECTAR	
MONKEYTO	20
HAVANAS CLUB ANEJO WHITE RUM MUDDLED FRESH MINT & LIME SIMPLE SYRUP SERVED ON THE ROCKS TOPPED WITH CLUB SODA	
ROMANCE ON THE PARK	13
HENDRICK'S GIN ST GERMAIN FRESH SQUEEZED LEMON JUICE TOPPED WITH CLUB SODA SERVED ON THE ROCKS	
BOND VESPER	14
GREY GOOSE VODKA DASH OF TANQUERAY GIN DRY LILLET APERITIF SERVED CHILLED & UP WITH A LEMON TWIST	
WINGED MONKEY OF OZ	19
MOËT & CHANDON CHAMPAGNE ABSINTHE	