

The Carlton
Palm Court Restaurant & Wine Cellar
Price Fixe
Dinner Menu

Beginning

LOBSTER BISQUE

SHERRY LOBSTER BISQUE CAPPUCINO STYLE

or

 ARTICHOKE SALAD

AVOCADO & MARINATED ARTICHOKES WITH PARMESAN CHEESE
IN A CITRUS LIME VINAIGRETTE

or

 BUTTERNUT SQUASH & ARUGULA

GRILLED BUTTERNUT SQUASH, BABY ARUGULA SERVED WITH SHEEP RICOTTA, PIGNOLI NUTS
AND BASIL VINAIGRETTE

Entrees

FORT MORGAN STERLING SILVER NEW YORK STEAK

GRILLED N.Y. STEAK, SERVED WITH SAUTÉED ONIONS, STEAK FRIES, TIED VEGETABLES &
CHIMICHURRY SAUCE

or

AMISH FREE RANGE CHICKEN

ROASTED CHICKEN WITH PORCINI MUSHROOM AU JUS, POLENTA CROUTONS,
HARICOT VERT

or

COLUMBIA RIVER WILD SALMON

LIGHTLY BLACKENED SALMON, SERVED WITH HORSERADISH CRÈME,
FINGERLING POTATOES & SPINACH

or


 WILD MUSHROOM RISOTTO

WILD & CULTIVATED MUSHROOMS OVER
MUSHROOM RISOTTO

Dessert

 *Apple Tart*

or

 *Classic Crème Brûlée*

Coffee & Tea

\$52 plus tax and gratuity

**Menu is Available Tuesday-Friday until 7:00pm*

**Excluding Holidays & Corporate Events*

Eating Raw or Undercooked Food Can Cause Illness, Especially in People with a Medical Condition

 **Vegetarian**