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

Beginning
LOBSTER BISQUE
SHERRY LOBSTER BISQUE CAPPUCCINO STYLE
or
ARTICHOCHE 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 BRULÉE

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