

The Palm Restaurant
Tysons Restaurant Week 2020
October 12 to October 18, 2020

\$25 TRW 2020 Lunch Menu

First Course

The Palm Mixed Greens (GF) (V) (CC)

Mixed greens, cherry tomatoes, cucumbers, hearts of palm, carrots,
tossed in a garlic vinaigrette

Classic Caesar Salad (GF without croutons)

Lobster Bisque (\$2 Upcharge)

Lobster meat, crème fraîche, and Dry Sack sherry

Second Course

6 oz. Filet (GF without sauce)

Broiled on top brandy peppercorn sauce with roasted broccolini

Chicken Parmigiana

Covered in our house-made marinara sauce topped with melted cheese
Served with linguini

Broiled Salmon (GF)

Sautéed spinach, topped with smoked tomato beurre blanc

Prime 14 oz. New York Strip (GF) (\$15 upcharge)

Upgrade Your Side - Lobster Gnocchi (\$5 upcharge)

Third Course

Flourless Chocolate Cake (GF)

Drizzled with homemade caramel

Layer Chocolate Cake

Drizzled with chocolate sauce

New York-Style Cheesecake

Drizzled with raspberry

Beverages, tax & gratuity are not included.

\$45 TRW 2020 Dinner Menu

First Course

The Palm Mixed Green Salad (GF) (V) (CC)
Mixed greens, cherry tomatoes, cucumbers, hearts of palm, carrots,
tossed in a garlic vinaigrette

Classic Caesar Salad (GF without croutons)

Lobster Bisque
Lobster meat, crème fraîche, and Dry Sack sherry

Second Course

6 oz Filet with Lobster Cherry Pepper Topping (GF)
Broiled filet topped with lobster and cherry peppers. Served with roasted broccolini
Prime 14 oz. New York Strip with Lobster Cherry Pepper (GF) (\$15 Upcharge)

Chicken Martini
Shallots, mushrooms, fresh and sundried tomatoes, white wine,
Marsala wine, and fresh basil

Broiled Atlantic Salmon
Broiled salmon topped with lump crab tossed in our Dijon mustard sauce

Upgrade Your Side - Lobster Gnocchi (\$5)

Third Course

Flourless Chocolate Cake (GF)
Drizzled with homemade caramel

Layer Chocolate Cake
Drizzled with chocolate sauce

New York-Style Cheesecake (\$4 upcharge)
Drizzled with raspberry

Beverages, tax & gratuity are not included.