

EXECUTIVE 3-COURSE LUNCH

{ **19** }

*Includes a choice of Freshly Brewed Coffee,
A Selection of Mighty Leaf Teas
or Coca-Cola Soft Drinks*

STARTERS

PORTABELLA MUSHROOM SOUP

caramelized onions, leeks, sherry cream

CAESAR SALAD

parmesan, garlic croutons

ENTREES

RAGÙ DI CARNE

pappardelle, braised beef, red wine demi-glace,
Parmigiano Reggiano, cream, burrata

PALOMINO FRENCH DIP*

shaved rotisserie prime rib, caramelized onions,
horseradish cream

MAPLE MARINATED CHICKEN SALAD

grilled chicken, warm pecan crusted blue cheese,
organic mixed greens, romaine hearts, pears, candied
pecans, maple vinaigrette

DESSERTS

PALOMINO CHOCOLATE TIRAMISU

espresso infused chocolate cake, mascarpone,
zabaglione, crumbled biscotti

LOCALLY MADE SEASONAL SORBET, BISCOTTI

(Not including tax & gratuity)

Complement your meal with a glass of Rosso & Bianco
Pinot Grigio or Rosso 6.95

* Steaks and roasts may be cooked to order. Consuming
raw or under cooked meats, poultry, seafood,
shellfish or eggs may increase your
risk of foodborne illness.



PALOMINO
RESTAURANT & BAR