



PALOMINO
RESTAURANT & BAR

FIRST SEATING MENU

\$25

Served daily 4pm to 6pm

1ST COURSE

**PORTABELLA MUSHROOM SOUP
OR TODAY'S SOUP**

ORGANIC FIELD GREENS
Chèvre, Pumpkin Seeds, EVOO **gf/veg**

CAESAR SALAD
Parmesan, Garlic Croutons

2ND COURSE

SIMPLY GRILLED SALMON*
Ask Your Server About Today's Preparation

CHOP CHOP SALAD
Smoked Turkey, Wine Salami, Provolone,
Fresh Basil, Garbanzo Beans, Parmesan,
Crisp Romaine, Tomatoes,
Balsamic Vinaigrette

BAKED FOUR CHEESE ROTINI
Fontina, Mozzarella, Parmesan, Asiago,
Mascarpone, Toasted Breadcrumbs **veg**

ASIAGO-ALMOND CRUSTED SCALLOPS (ADD \$2)
Lemon Asparagus Risotto,
Toasted Almonds, Lemon Beurre Blanc

BRAISED SHORT RIB (ADD \$3)
Cauliflower Mashed Potatoes, Grilled Asparagus,
Butter Braised Mushrooms, Smoked Paprika,
Red Wine Braising Reduction

CHICKEN PARMESAN
Housmade San Marzano Marinara,
Fresh Housemade Mozzarella,
Parmigiano Reggiano, Capellini "Aglio E Olio"

3RD COURSE

PALOMINO TIRAMISU
Espresso Infused Chocolate Cake,
Mascarpone, Zabaglione,
Crumbled Biscotti

VANILLA CRÈME BRÛLÉE
Rich Egg Custard,
Caramelized Sugar Crust **gf**

**SELECTION OF FRESHLY MADE GELATO
OR SORBET, BISCOTTI**

GF PREPARED GLUTEN-FREE, BUT WE ARE NOT A GLUTEN-FREE KITCHEN AND DO NOT HAVE SEPARATE COOKING EQUIPMENT TO PREPARE 100% GLUTEN-FREE ITEMS.

VEG VEGETARIAN. MAY CONTAIN EGGS AND/OR DAIRY. PLEASE ASK YOUR SERVER FOR DETAILS

Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.