

## **PLATED DINNER SELECTIONS**

### **CLASSIC COMFORT MENU**

\$20

STARTERS (please choose one)

*garden greens salad with ranch dressing*

*traditional caesar salad*

ENTREES (please choose one)

*chicken marsala with sweet wine sauce & mushrooms; over jasmine rice with vegetables*

*slow-cooked pot roast in gravy with mashed potatoes & fresh vegetables*

*bourbon-glazed roast tri-tip with mashed potatoes & vegetables*

*grilled pork chop with caramelized apples & onions*

*trout almandine with jasmine rice & vegetables*

*seafood pasta with shrimp, clams & scallops tossed with vegetables in tomato-cream sauce*

*linguini tossed with seasonal vegetables in a pungent garlic-basil pesto*

DESSERTS (please choose one):

*apple tart*

*cream cheese carrot cake*

### **MIDTOWN METRO MENU**

\$24

STARTERS (please choose one)

*simple salad with feta cheese, apples, mandarin oranges, candied pecans & house dressing*

*traditional caesar salad*

ENTREES (please choose one)

*chicken cordon bleu with prosciutto & gouda cheese; jasmine rice, chef's vegetables*

*grilled fresh salmon with bernise sauce; jasmine rice, chef's vegetables*

*stuffed pork loin with raisin citrus glaze, pan-seared red potatoes, chef's vegetables*

*ny strip steak with peppercorn cream, pan-seared red potatoes, chef's vegetables*

*rib-eye steak with caramelized onions, mushrooms; roasted red potatoes, chef's*

vegetables

spinach tortellini with sun-dried tomatoes, pine nuts & basil pesto cream

DESSERTS (please choose one):

tiramisu

fresh fruit tart with berry coulis

caramel-vanilla bean cheesecake

### C.P. S HOUSE MENU

\$28

STARTERS (please choose one)

simple salad; feta cheese, apples, mandarin oranges, candied pecans & house dressing

spinach salad; goat cheese, toasted pine nuts, candied ginger, sun-dried tomato vinaigrette

traditional caesar salad

ENTREES (please choose one)

pan-seared duckling; grand marnier reduction, jasmine rice, chef's vegetables

roasted halibut; sautéed spinach, grape tomatoes, kalamata olives, jasmine rice

braised lamb with garlic mint glaze, mango chutney, red potatoes, chef's vegetables

bacon-wrapped filet mignon; caramelized onion butter, baked potato & chef's vegetables

slow-roasted prime rib of beef, au jus, horseradish, baked potato & chef's vegetables

ratatouille crepes with tomato-cream concasser; jasmine rice, chef's vegetables

DESSERTS (please choose one):

chef's chocolate decadence

baked alaska

crème brulee w/ berries

Add \$1 per person to the menu price to select additional entrée choice, up to a maximum of two entrees. (vegetarian option excluded)

*The California Palms Restaurant also offers customized and Chef's selection*

*prix fixe menu options.*

Plated