

The PALM COURT

Appetizers

BROILED LANGOUSTINES  19

Scampi Sauce, Lemon, Frisee Salad

PINE ISLAND OYSTERS ROCKEFELLER 18

Satur Farms Spinach, Pernod Pastis, Parmesan

JUMBO LUMP CRAB CAKE 21

Grilled Melon, Whole Grain Mustard Aioli

BURRATA AND BEET SALAD  19

Mache, Shallot Vinaigrette

HOUSE CURED BEEF BRESAOLA 19

Rogue River Blue Cheese, Cherry Peppers, Cucumber, Red Onions

Soups

BLACK BEAN SOUP 16

Cured Duck Breast, Smoked Duck Bacon, Chipotle Cream

LOBSTER BISQUE 16

Chive Lobster Crepe

FRENCH ONION 16

Sautéed Onions, Gruyere

Sandwiches

LOBSTER WAFFLE 30

*Whole Poached Maine Lobster,
Savory Onion Waffle, American Caviar*

D'ARTAGNAN ORGANIC CHICKEN CLUB 22

*Berkshire Bacon, Whole Grain Honey
Mustard, Arugula, Tomato, Frites*

PALM COURT BURGER 22

*Choice of Raclette, Gruyere, Blue or Cheddar,
Romaine Lettuce, Tomatoes, Red Onion,
Pickle, Frites
Optional; Short Rib Chili 4*

BEER BRAISED BARBECUE PORK 22

*Fresh Tomato Salsa, Avocado, Picked Red Onion,
Brioche, House Made Potato Chips*

BRIE & ASPARAGUS PANINI 19

*Arugula, Market Mushrooms, Rosemary Foccacia,
House Made Potato Chips*

Entrée Salads

SWEET GEM CAESAR 17

Parmesan Reggiano, Crisp Olive Oil Crouton

Organic Chicken 24 Jumbo Prawns 27

D'ARTAGNAN ORGANIC AMISH CHICKEN SALAD  22

Yogurt Dressing, Hearts of Palm, Grapes, Cranberry-Walnut Bread

SEAFOOD COBB SALAD 29

Maine Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon, Avocado, Bleu Cheese

THE PALM COURT CHOPPED SALAD  24

Baby Heirloom Tomatoes, Cucumbers, Mixed Olives Barrel Aged Feta Cheese, Harrison Creek Farms Roast Potato, Hard Boiled Egg, Dill Vinaigrette

SHAVED VEGETABLE SALAD  24

Blue Moon Acres Baby Greens, Shallot Vinaigrette

Entrées

PAN SEARED BRANZINO  30

Arugula Salad, Honshemiji, Grilled Lemon

ROASTED SCOTTISH SALMON  28

Spaghetti Squash, Satur Farms Spinach, Whole Grain Medley, Lemon Herb Emulsion

SEARED SWORDFISH  28

Braised Romaine, Golden Raisins, Pine Nuts, Quinoa

MARKET VEGETABLE QUICHE 22

Grilled Zucchini, Market Mushrooms, Spinach, Shallot - Lemon Vinaigrette

LAMB BOLOGNESE 24

Gluten Free Fusilli, Mint, Pine Nuts, Primo Olio

PENNSYLVANIA MILK FED VEAL CHOP 34

Chanterelle Mushroom Ragout, Watercress Salad

NEW YORK STRIP STEAK AU POIVRE 32

Roasted Garlic, French Fries

"As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. "