



The italicized price per person is in parentheses next to the item price.



PALOMINO

RESTAURANT • ROTISSERIE • BAR

24-hour notice required.

SALADS

All salads serve 6-8.

101 Caesar Salad

\$40.00 (5.00)

Crisp romaine greens, garlic-Parmesan croutons, lemon.

With grilled chicken, \$74.25 (9.28)

With grilled salmon, \$81.75 (10.22)

102 Creamy Blue Cheese

with Toasted Hazelnuts

\$40.00 (5.00)

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts.

103 Chop Chop Salad

\$70.00 (8.75)

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, balsamic vinaigrette.

105 Grilled Chicken Salad with Warm Pecan-Crusted Blue

\$85.00 (10.50)

Baby organic greens, crisp romaine, sliced pear, roasted pecans, maple vinaigrette.

Mpls St Paul

Best Restaurant

110. CUSTOMIZED SANDWICHES

Customize your sandwich tray by selecting any of the following sandwiches.

Serves 6-8. \$63.00 (7.87)

Grilled Chicken Club

Grilled lemon-thyme chicken breast, crisp bacon, sliced tomato, lettuce, mustard-dill mayonnaise on an onion kaiser roll.

Iron Grill Turkey, Bacon and Blue

Roasted turkey breast, crisp bacon, Maytag blue cheese, sliced tomato.

Iron Grill Mozzarella, Tomato and Basil

Fresh mozzarella, sliced tomato, fresh basil mayonnaise.

Panini Club Sandwich

Smoked turkey, Genoa salami, pepper bacon, provolone, vine ripened tomato carpaccio, pesto, Dijon mustard.

PASTAS

All pastas serve 6-8.

120 Rigatoni Bolognese

\$75.00 (9.37)

Spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream.

BRICK-OVEN BAKED PENNE RUSTICA

121. Tomato penne, fresh mozzarella, fresh basil, topped with garlic bread crumbs.

\$68.75 (8.59) With chicken **\$79.75** (9.97)

122. Four cheese penne- Fontina, mozzarella, Parmesan, white cheddar, garlic bread crumbs. **\$63.25** (7.91)

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**123 Fettuccine Alfredo
with Seafood**

\$98.95 (12.37)

Pan seared scallops and prawns, alfredo cream sauce, Parmesan, cracked black pepper.

124 Penne Gorgonzola

\$65.75 (8.22)

Toasted hazelnuts, black pepper, parsley.

**127 Linguini with Rotisserie
Chicken and Sun-dried Tomato**

\$87.75 (10.97)

Extra virgin olive oil, garlic, fresh basil, crushed red peppers, balsamic vinegar, Parmesan.

129 Palomino Lasagna

\$68.75 (8.59)

With Italian sausage, spinach and roasted mushrooms.

130 Spaghetti

\$65.95 (8.25)

With basil, a chicken broth reduction, pine nuts, parmesan & butter.

ENTREES

All entrees serve 6–8.

140 Famous Paella

\$87.90 (10.99)

Tiger prawns, Manila clams, Prince Edward Island mussels, seasonal fresh fish, scallops, chicken, Neto's chorizo, Spanish saffron rice.

**141 Pan Roasted
Chicken Marsala**

\$89.00 (11.12)

With crispy leeks, parmesan mash and oven roasted vegetables.

143 Spit Roasted Pork Loin

\$95.75 (11.97)

With fennel, rosemary and black pepper and braised vegetables.

**144 Grilled Chicken Breast
with Mascarpone**

\$90.75 (11.34)

Citrus-peppercorn herb butter, oven roasted tomatoes, roasted asparagus.

145 Chicken Parmesan

\$89.00 (11.12)

Fresh mozzarella, tomato sauce, herb capellini.

146 Braised Beef Short Rib

\$95.00 (11.87)

Mascarpone polenta, white beans, rapini, pancetta, gremolata.

DESSERT

All desserts serve 6–8.

150 Piccolo Tiramisu

\$40.00 (5.00)

Chocolate sponge cake soaked with rum and espresso, sweetened Italian cream cheese, zabaglione, shaved chocolate, crumbled biscotti.

151 Seasonal Cobbler

\$40.00 (5.00)

Inquire with your catering representative for the seasonal cobbler available. Example: Granny Smith and Currant with Caramel Sauce.

**152 Warm Pear
Bread Pudding**

\$46.00 (5.75)

Pears, golden raisins and bourbon sauce.