



THE HIDDEN PALACE MENU

BEVERAGE SELECTIONS

- PINK LEMONADE
- PUNCH
- ICED TEA
- PURIFIED WATER
- LEMONADE
- PRICKLY PEAR ICED TEA
- FRESH CUCUMBER WATER
- HIBISCUS FLOWER LEMONADE

SIGNATURE SALADS

GREEK SALAD with TOMATOES, FETA, KALAMATA OLIVES, RED ONIONS AND CUCUMBERS with A GREEK VINAIGRETTE

FIELD GREEN SALAD with SPINACH, FETA CRUMBLES, CUCUMBERS, STRAWBERRIES, FRESH GRAPES, MANDARIN ORANGES AND CARAMELIZED PECANS SERVED with A RASPBERRY VINAIGRETTE or OUR HOUSE HONEY PORT WINE VINAIGRETTE

ITALIAN VINO SALAD FRESH ROMAINE LETTUCE TOSSED with CAESAR DRESSING, BLACK OLIVES, SCALLIONS, PARMESAN CHEESE and FRESH CILANTRO TOPPED with RED BELL PEPPERS and SUN-DRIED TOMATOES

SOUTHWEST SALAD with romaine Blend, Queso fresco CHEESE CRUMBS, ROASTED CORN, FRESH CILANTRO, PEAR TOMATOES, AND SHALLOTS, ROASTED PEPITAS DRIZZLED with A Chipotle ranch dressing with TORTILLA STRIPS

SEASONAL FARMERS MARKET SALAD with MIXED GREENS, JULIENNE CARROTS, PEAR TOMATOES, CHOICE OF HOUSE Balsamic VINAIGRETTE or Red Wine Vinaigrette

CLASSIC CAESAR SALAD with CRISP ROMAINE LETTUCE, PEAR TOMATOES, FRESH ROMANO CHEESE and HOUSE MADE CAESAR DRESSING

MIXED GREENS WITH GOAT CHEES CRUMBLES, SPICED PECANS, POMERGRANITE SEEDS AND SLICED PEACHES, DRESSED WITH A POPPYSEED VINAIGRETTE

PREMIUM SIDE SELECTIONS

\$4.50 FOR ADDITIONAL SIDES

ROASTED FINGERLING POTATOES with GRATED PARMESAN and TRUFFLE OIL

CREAMY YUKON MASHED POTATOES

HERB ROASTED RED POTATOES with BASIL PESTO

TORTELLINI PRIMAVERA- IN FOUR CHEESE SAUCE with Roma Tomatoes, English Peas and ARRUGULA PESTO add shrimp for additional \$2.50 pp

CREAMY PARMESAN RISOTTO

SEASONAL MIX OF FRESH STEAMED VEGETABLES with VERMONT BUTTER

FRESH GREEN BEANS WITH FRESH HERBS and SLIVERED ALMONDS

CAVATAPI PASTA WITH BASIL PESTO and ROASTED TOMATOES

GRILLED VEGETABLE RICE PILAF

SPANISH RICE WITH ROASTED ZUCCHINI, ROASTED TOMATOES, MUSHROOMS,
ROASTED CORN CILANTRO AND COTIJA CHEESE

ENTRÉE SELECTIONS

PARMESAN CHICKEN BREASTS BREADED with A MIXTURE OF ITALIAN HERB BREAD and
PARMESAN CHEESE
AND TOPPED with A HOME-MADE MARINARA SAUCE

CHICKEN FRANCESE WITH AN HERB BUTTER CREAM SAUCE

GRILLED BREAST OF CHICKEN WITH MILD CHIPOTLE GLAZE, TOPPED WITH PINEAPPLE, PEACH
AND MANGO SALSA.

PAN SEARED CHICKEN WITH A CITRUS BÉCHAMEL HERB CREAM SAUCE

SAUTÉED CHICKEN BREAST IN SILKY MUSHROOM AND MADEIRA WINE SAUCE

CHICKEN CORDON BLUE LIGHTLY BREADED WITH SWISS CHEESE AND BLACK FOREST HAM

HERB GRILLED CHICKEN TOPPED WITH A DELICIOUS CITRUS BÉCHAMEL HERB CREAM SAUCE

STUFFED CHICKEN GALLIANO WITH BOURSIN CHEESE, SOPRESATTA, PORTOBELLO AND
ROASTED TOMATOES topped with a WHITE WHINE BECHAMEL

GRILLED SOUTWEST CHICKEN STUFFED WITH POBLANOS, JACK CHEESE, ROASTED CORN
SERVED WITH A ROASTED POBLANO CREAM SAUCE

GRILLED JAMAICAN JERK CHICKEN SERVED WITH COCONUT RICE

VEGETABLE WELLINGTON WITH PORTEBELLO, SQUASH, EGGPLANT AND ROASTED PEPPERS
SERVED WITH A RED PEPPER COULIS

Market Price:

SLICED BEEF TENDERLOIN WITH COGNAC CREAM SAUCE AND HORSERADISH AIOLI
ADDITIONAL

BRAISED SHORT RIBS SLOW COOKED IN A RED WINE REDUCTION WITH CELERY, CARROTS
TOPPED OFF WITH A DEMI GLACE

GRILLED SALMON WITH TERIYAKI MANDARIN CITRUS THAI SAUCE: ADDITIONAL