Chef’s Palette

Dinner Menu

Three Courses Prix Fixe
Your choice of an appetizer, a main course and a dessert
20.95 plus taxes

First Course Selections

Spring Pea Soup
Shaved Parmesan Cheese
***

Grilled Shrimp Salad
Cucumber, Watermelon, Fresh Mint with an Asian Lime Vinaigrette
***

Marinated Mediterranean Salad
Fennel, Olives, Artichokes, Tomatoes, Ricotta Salata Cheese, Radish Balsamic Vinaigrette
***

Crab Cakes
Warm Corn Salsa and Chipotle Remoulade
***

The Art Institute of Fort Lauderdale*
CREATIVITY for LIFE

Restaurant operating hours are from 12:30pm-2:30 pm Thursday and Friday
Dinner Hours on Thursday and Friday are 6:00pm-8:00pm
Chefs Demonstrations are available Please ask one of our instructors
http://www.artinstitutes.edu/fort-lauderdale
Our Menu Selections are seasonal and subject to change
Please call for reservations or for your next private function 954-760-7957
Second Course Selections

Grilled Flat Iron Steak
Caribbean Vegetable Salad, Crispy Plantains and Chimichurri Sauce
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Mahi Mahi
Coconut Rice, Grilled Vegetable Stack and Key Lime Butter Sauce
***

Orecchiette with Wild Mushrooms
Roasted Red Pepper Cream Sauce
***

Smoked Barbecue Chicken Breast
Corn Bread and Green Beans
***

Third Course Selections

Warm Chocolate Molten Cake
Vanilla Ice Cream, Fresh Raspberries and Whipped Cream
***

Chocolate Bread Pudding
Bourbon Caramel Sauce
***

Key Lime Mousse
Graham Cracker and Candied Lime
***

Our Featured Beverages

San Pellegrino Mineral Water 1 Liter Bottle or Fiji Still Spring Water 4

Unsweetened Plain Iced Tea, Coke, Diet Coke, Sprite, Lemonade, Arnold Palmer 2

Organic Iced Green Citrus Tea 2.50

Espresso or Cappuccino 3

Coffee or Hot Tea 2

We gladly accept Visa, MasterCard, and Discover Credit cards for payment