



**Apple Blossom** Buffalo Trace Bourbon, St-Germain Elderflower Liqueur, cane syrup, apple juice, hand-squeezed lemon juice, Angostura Bitters. Served chilled. 13

**Cherry Blossom** CÎROC Vodka, PAMA Pomegranate Liqueur, hand-squeezed lemon juice, cane syrup, topped with Nicolas Feuillatte Brut Champagne. Served chilled. 13

## Appetizers

**Colossal Lump Crabmeat Cocktail** 25

**Carpaccio of Beef Tenderloin\*** 19<sup>5</sup>  
arugula, lemon, black pepper, olive oil and shaved Parmigiano Reggiano

**CS Sesame-Crusted Ahi Tuna\*** 19<sup>5</sup>  
sliced, with seaweed salad, pickled ginger, wasabi and soy vinaigrette

**Lobster Bisque** 16<sup>5</sup>  
lobster meat, crème fraiche and Dry Sack sherry

**Thick-Cut Applewood Smoked Bacon** 17  
maple-glazed, house-made steak sauce

**↑ Baked Clams Casino or Oreganata** 15<sup>5</sup>

**Jumbo Lump Crab Cake** 16<sup>5</sup>  
jicama slaw and Old Bay aioli

**Crispy Calamari Fritti** 15  
cornmeal-dusted, pickled lemon and peppers with marinara sauce

**Coconut-Crusted Sea Scallops** 19  
watermelon radish and jicama slaw

**Chef's Soup of the Day** 12

**CS ↑ Jumbo Shrimp Cocktail** 22

## Salads

**Baby Kale Salad** 14<sup>5</sup>  
toasted pine nuts, sun-dried cranberries and shaved Parmigiano Reggiano

**Andy's Mixed Green Salad** 14<sup>5</sup>  
romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette

**Classic Caesar Salad\*** 15

**Beefsteak Tomato Capri** 15<sup>5</sup>  
sliced tomatoes, basil and imported mozzarella di bufala

**Dressings:** Olive Oil and Vinegar, Bleu Cheese, Russian, Ranch or Garlic Vinaigrette

**Iceberg Lettuce Wedge** 15  
Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions

**↑ Gigi Salad** 18  
shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in garlic vinaigrette

**↑ Monday Night "Chop Chop" Salad** 14<sup>5</sup>  
finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy

## Italian Specialties

*Family recipes since 1926.*

**Veal Marsala** 35  
mushrooms, Florio Dry Marsala wine and veal demi-glace

**↑ Veal Martini** 37  
shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine and basil

**Bone-In Colorado Veal Rib Chop Malfata** 44  
baby arugula, shaved fennel, red onion and mozzarella di bufala salad

**Veal Parmigiana** 37

**Linguine and Clam Sauce** 27  
chopped clams, white wine and basil

**↑ Chicken Parmigiana** 36

**Grilled Chicken Paillard** 35  
pesto, baby arugula, cherry tomatoes and grilled asparagus salad

## Steaks & Chops

*The Palm proudly serves aged Prime beef, corn-fed, hand-selected and aged a minimum of 35 days. USDA Prime corn-fed beef has abundant marbling that makes the beef more tender, juicy and flavorful. We are proud to offer you these superb steaks.*

*All prime steaks, filets and chops are seasoned with olive oil & kosher salt and topped with parsley butter.*

**Sauces:** Brandy Peppercorn, Lobster Truffle Butter, Classic Chimichurri 3  
**Classic Oscar:** Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 12

**Prime New York Strip 14 ounce** 49<sup>5</sup>

**Prime New York Strip 18 ounce** 55

**Prime Double-Cut New York Strip** 99<sup>5</sup>  
**36 ounce** for 2-3 persons, sliced tableside

**Prime Porterhouse Steak 28 ounce** 65

**Filet Mignon 9 ounce** 49

**Filet Mignon 14 ounce** 54

**Prime Bone-In Rib-Eye Steak 24 ounce** 59

**Natural, Hormone Free "Butcher's Cut"** market price

**Prime Rib of Beef Bone-In 26 ounce** 59  
*(available Friday and Saturday)*

## Other Premium Cuts

**Wagyu Rib-Eye Steak 12 ounce** 59

**Bone-In Colorado Veal Rib Chop 16 ounce** 42

**Double-Cut Colorado Lamb Rib Chops** 53  
**18 ounce**

## Seafood & Lobster

*The Palm is committed to the sustainability of our seafood for future generations. The season's premium catches arrive daily, within hours of leaving the sea.*

**CS Atlantic Salmon Fillet** 39<sup>5</sup>  
cherry tomato, cucumber and mint salad

**CS Pepper Crusted Ahi Tuna Steak\*** 45  
sweet teriyaki glaze and mango relish

**Jumbo Lump Crab Cakes (3)** 39<sup>5</sup>  
jicama slaw and Old Bay aioli

**CS Chilean Sea Bass** 47  
butternut squash risotto, lemon-sage brown butter

**Pan Roasted Branzino Fillet** 39  
fresh thyme, maitre d' hotel butter

**CS Broiled Jumbo Nova Scotia Lobster**  
*3 pounds \$85, 4 pounds \$95, 5 pounds \$99  
(Lobster sizes are based upon availability)*

**Create the Signature Palm Surf 'n' Turf!**  
*Add a half lobster to any order from our Steaks & Chops menu at half the whole lobster price.*

## Vegetables & Potatoes

*All of our sides are served Family-Style for two or more 14<sup>5</sup> Individual Portion 11*

**↑ Creamed Spinach**

**Leaf Spinach** aglio e olio or steamed

**Green Beans** pancetta, pepper flakes and pine nuts

**Brussels Sprouts** shallots and lemon zest

**Wild Mushrooms** balsamic drizzle

**Fresh Asparagus** grilled, steamed, fritti or aglio e olio

**Creamed Corn**

**Three-Cheese Potatoes Au Gratin**

**Hash Brown Potatoes**

**House-Made French Fries**

**Whipped Potatoes** classic, roasted garlic or goat cheese

**↑ Half & Half** cottage fries and fried onions

**Nova Scotia Lobster Mac 'n' Cheese** bacon crust  
*(\$5 Up-Charge)*

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A special monthly offer just for you! Ask your server for details.

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**YOUR HOST**  
Jeff Kops

**YOUR CHEF**  
Pedro Inoscencio