



**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

**Sesame-Crusted Ahi Tuna\*** 19<sup>5</sup>

sliced, with seaweed salad, pickled ginger, wasabi and soy vinaigrette

**Lobster Bisque** 15<sup>5</sup>

lobster meat, crème fraiche and Dry Sack sherry

**Thick-Cut Applewood Smoked Bacon** 16

maple-glazed, house-made steak sauce

**Baked Clams Casino or Oreganata** 14<sup>5</sup>

**Jumbo Lump Crab Cake** 15<sup>5</sup>

jicama slaw and Old Bay aioli

**Crispy Calamari Fritti** 14

cornmeal-dusted, pickled lemon and peppers with marinara sauce

**Coconut-Crusted Sea Scallops** 18

watermelon radish and jicama slaw

**Chef's Soup of the Day** 11

**Jumbo Shrimp Cocktail** 22

## Salads

**Baby Kale Salad** 13<sup>5</sup> / Slightly Smaller 10

toasted pine nuts, sun-dried cranberries and shaved Parmigiano Reggiano

**Andy's Mixed Green Salad** 13<sup>5</sup> / Slightly Smaller 10

romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette

**Classic Caesar Salad\*** 14 / Slightly Smaller 10<sup>5</sup>

**Beefsteak Tomato Capri** 14<sup>5</sup> / Slightly Smaller 10<sup>5</sup>

sliced tomatoes, basil and imported mozzarella di bufala

**Iceberg Lettuce Wedge** 14 / Slightly Smaller 10<sup>5</sup>

Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions

**Gigi Salad** 17

shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in garlic vinaigrette

**Monday Night "Chop Chop" Salad** 13<sup>5</sup>

finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy

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

## 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

**Veal Parmigiana** 37

**Bone-In Colorado Veal Rib Chop Malfata** 44

baby arugula, shaved fennel, red onion and mozzarella di bufala salad

**Linguine and Clam Sauce** 27

chopped clams, white wine and basil

**Chicken Parmigiana** 36

**THE 837 CLUB®**

Exclusively for 837 Club Members

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

Not yet a member?

Join today and receive a special gift, compliments of The Palm.

**YOUR HOST**

Dmitri Fagel

**YOUR CHEF**

Jackie Barahona

## Steaks & Chops

The Palm proudly serves aged <sup>USDA</sup> 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 36 ounce** 99<sup>5</sup>  
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

**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 18 ounce** 53

## 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.

**Atlantic Salmon Fillet** 39<sup>5</sup>

cherry tomato, cucumber and mint salad

**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

**Chilean Sea Bass** 47

butternut squash risotto, lemon-sage brown butter

**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 Individual Portion 10<sup>5</sup>

**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

**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)

Follow The Palm



**Classic Palm Signature Items** **CS Certified Sustainable**

\*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, egg and shellfish may be harmful to your health.