

Appetizers

Colossal Lump Crabmeat Cocktail 180 cal	25	↑ Baked Clams Casino or Oreganata 470-650 cal	14
Carpaccio of Beef Tenderloin* 640 cal	19 ⁵	Jumbo Lump Crab Cake 210 cal	17
arugula, lemon, black pepper, olive oil, and shaved Parmigiano Reggiano		jicama slaw and Old Bay aioli	
cs Sesame-Crusted Ahi Tuna* 320 cal	19 ⁵	Crispy Calamari Fritti 820 cal	17
sliced, with seaweed salad, pickled ginger, wasabi, and soy vinaigrette		cornmeal-dusted, pickled lemon, and peppers with marinara sauce	
Lobster Bisque 250 cal	15 ⁵	Bacon-Wrapped Sea Scallops 560 cal	19 ⁵
lobster meat, crème fraîche, and Dry Sack Sherry		watermelon radish and jicama slaw	
Burrata 410 cal	14	Chef's Soup of the Day	11
shaved prosciutto, pistachio crumble, and balsamic glaze		cs ↑ Jumbo Shrimp Cocktail 240 cal	21 ⁵
Thick-Cut Applewood-Smoked Bacon 790 cal	16	Blistered Shishito Peppers 210 cal	14
maple-glazed, house-made steak sauce		extra virgin olive oil, smoked sea salt, shaved Parmigiano Reggiano, and garlic aioli	

Salads

Baby Kale Salad 240 cal	13 ⁵	Iceberg Wedge 960 cal	15 ⁵
toasted pine nuts, sun-dried cranberries, shaved Parmigiano Reggiano, and Lemon Vinaigrette		Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives, and fried onions	
Andy's Mixed Green Salad 230 cal	12 ⁵	↑ Gigi Salad 700 cal	16
romaine, iceberg, baby greens, radish, scallions, and beefsteak tomatoes tossed in garlic vinaigrette		shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg, and avocado tossed in garlic vinaigrette	
Classic Caesar Salad* 350 cal	14 ⁵	↑ Monday Night "Chop Chop" Salad 470 cal	13 ⁵
baby kale available upon request		finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy	
Beefsteak Tomato Capri 500 cal	14	☀ Watermelon and Burrata Salad 210 cal	14
sliced tomatoes, basil, and imported Mozzarella di Bufala		balsamic vinaigrette and basil oil	

Italian Specialties

Family recipes since 1926.

Veal Marsala 640 cal	34	Linguine and Clam Sauce 960 cal	26
mushrooms, Florio Dry Marsala wine, and veal demi		chopped clams, white wine, and basil	
↑ Veal Martini 800 cal	36	↑ Chicken Parmigiana 1230 cal	35
shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine, and basil		Rigatoni and Shrimp 560 cal	39
Veal Parmigiana 1280 cal	36	Olive-oil-poached garlic, heirloom tomatoes, pea tendrils, and shaved Parmigiano Reggiano	

☀ Seasonal Specialties

Our chefs have created some extraordinary new dishes to showcase the flavors of Summer in true Palm style. Enjoy them together or pair with your Palm favorites! Available from June 1st - October 1st, 2019.

YOUR HOST
Bryan Lytle

YOUR CHEF
Jon Niese

Before placing your order, please inform your server if a person in your party has a food allergy. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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 90-240 cal 3

Classic Oscar: Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 325 cal 12

Prime New York Strip 14 ounce 980 cal	51	Prime Bone-In Rib-Eye Steak 1130 cal	59
Prime New York Strip 18 ounce 1140 cal	55	22 ounce	
Prime Double-Cut New York Strip 2280 cal	99 ⁵	Chairman's Reserve 960 cal	49
36 ounce for 2-3 persons, sliced tableside		Boneless Rib-Eye Steak 18 ounce	
Filet Mignon 9 ounce 670 cal	49 ⁵	Double-Cut Lamb Rib Chops 560 cal	52
Filet Mignon 12 ounce 900 cal	52 ⁵	(2) 6 ounce chops	
		Strauss Free Raised® Grass-Fed 490 cal	65
		Filet Mignon 8 ounce black truffle butter	

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 690 cal	39	Branzino 480 cal	44
black lentil and heirloom tomato relish		braised escarole, blistered cherry tomatoes, capers, and kalamata olives	
CS Chilean Sea Bass Fillet 510 cal	48	CS Broiled Jumbo Nova Scotia Lobster	
toasted corn relish		3 pounds 890 cal	MP
Jumbo Lump Crab Cakes (2) 420 cal	34	<i>4 pounds and larger are also available. Ask your server for details.</i>	
jicama slaw and Old Bay aioli			

Vegetables & Potatoes

All of our sides are served Family-Style for two or more 13⁵

↑ Creamed Spinach 560 cal	Three-Cheese Potatoes Au Gratin 1480 cal
Leaf Spinach aglio e olio or steamed 50-190 cal	Hash Brown Potatoes 980 cal
Green Beans pancetta, pepper flakes, and pine nuts 360 cal	Hand-Cut French Fries 850 cal
Brussels Sprouts shallots and lemon zest 210 cal	Whipped Potatoes 300-590 cal
Wild Mushrooms balsamic drizzle 440 cal	classic, roasted garlic, or goat cheese
Fresh Asparagus 40-630 cal	↑ Half & Half cottage fries and fried onions 790 cal
grilled, steamed, fritti, or aglio e olio	Duck-Fat-Roasted Parmesan and Rosemary
☀ Fresh Corn 390 cal	Fingerling Potatoes 480 cal
crispy pancetta and caramelized pearl onions	

↑ Classic Palm Signature Items

CS Certified Sustainable

☀ Seasonal Specialty

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

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