



Prohibition Buzz Cutty Sark Prohibition Edition Blended Scotch Whiskey, chilled with honey syrup and a dash of Angostura bitters, topped with Champagne and a cinnamon stick 14

Nordic Cider Icelandic Reyka Vodka, PAMA pomegranate liqueur, house-made apple cider, served chilled with a cinnamon-sugar rim and cinnamon stick 12

Appetizers

Colossal Lump Crabmeat Cocktail 25

Carpaccio of Beef Tenderloin* 19
arugula, lemon, black pepper, olive oil and shaved Parmigiano Reggiano

CS Sesame-Crusted Ahi Tuna* 19⁵
sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette

Lobster Bisque 15

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 14⁵

Jumbo Lump Crab Cake 15

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

CS ↑ Jumbo Shrimp Cocktail 22

Salads

Baby Kale Salad 13

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

Andy's Mixed Green Salad 13

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

Classic Caesar Salad* 13⁵

Beefsteak Tomato Capri 14⁵

sliced tomatoes, basil and imported mozzarella di bufala

Iceberg Lettuce Wedge 14

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

↑ Louis "Gigi" Delmaestro 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

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

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

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

Jeff Kops

YOUR CHEF

Pedro Inoscencio

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 49⁵

Prime New York Strip 18 ounce 55

Prime Double-Cut New York Strip 99⁵
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 59
12 ounce

Bone-In Colorado Veal Rib Chop 42
16 ounce

Double-Cut Colorado Lamb Rib Chops 53
18 ounce

14-Day Dry-Aged Duroc® Pork Porterhouse 42
16 ounce brandy mushroom demi-glace

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 39⁵

cherry tomato, cucumber and mint salad

CS Pepper Crusted Ahi Tuna Steak* 45

sweet teriyaki glaze and mango relish

Jumbo Lump Crab Cakes (3) 39⁵

jicama slaw and Old Bay aioli

CS Chilean Sea Bass 45

toasted corn relish

Pan Roasted Branzino Fillet 39

fresh thyme, maitre d' hotel butter

House Specialty

Tender, succulent, premium lobsters from Nova Scotia.

Broiled Jumbo Nova Scotia Lobster Ask your server for details.

3 pounds \$75, 4 pounds \$85

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 13⁵ Individual Portion 10

↑ 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 salt and black pepper seasoned

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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↑ 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.*