

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* sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19⁵

Lobster Bisque lobster meat, crème fraiche and Dry Sack sherry 15

Thick-Cut Applewood Smoked Bacon maple-glazed, house-made steak sauce 16

↑ Baked Clams Casino or Oreganata 14⁵

Jumbo Lump Crab Cake jicama slaw and Old Bay aioli 15

Crispy Calamari Fritti cornmeal-dusted, pickled lemon and peppers with marinara sauce 14

Coconut-Crusted Sea Scallops watermelon radish and jicama slaw 18

Chef's Soup of the Day 11

CS ↑ Jumbo Shrimp Cocktail 22

Salads

Baby Kale Salad toasted pine nuts, sun-dried cranberries and shaved Parmigiano Reggiano 13 / **Slightly Smaller** 9⁵

Andy's Mixed Green Salad romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 13 / **Slightly Smaller** 9⁵

Classic Caesar Salad* 13⁵ / **Slightly Smaller** 10

Beefsteak Tomato Capri sliced tomatoes, basil imported mozzarella di bufala 14⁵ / **Slightly Smaller** 10

Iceberg Lettuce Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 14 / **Slightly Smaller** 10

↑ Louis "Gigi" Delmaestro Salad shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in garlic vinaigrette 17

↑ Monday Night "Chop Chop" Salad finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 13

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

Italian Specialties

Family recipes since 1926.

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

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

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 chopped clams, white wine and basil 27

↑ Chicken Parmigiana 36

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

Filet Mignon 9 ounce 49

Prime New York Strip 18 ounce 55

Filet Mignon 14 ounce 54

Prime Double-Cut New York Strip 36 ounce for 2-3 persons sliced tableside 99⁵

Prime Bone-In Rib-Eye Steak 24 ounce 59

Prime Porterhouse Steak 28 ounce 65

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

Other Premium Cuts

Wagyu Rib-Eye Steak 12 ounce 59

Double-Cut Colorado Lamb Rib Chops 18 ounce 53

Bone-In Colorado Veal Rib Chop 16 ounce 42

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

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

Jumbo Lump Crab Cakes (3) 39⁵
jicama slaw and Old Bay aioli

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

CS Chilean Sea Bass 45
toasted corn relish

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

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)

↑ Classic Palm Signature Items

CS Certified Sustainable

OCT 16
LADT

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

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