



Soups & Starters

Lobster Bisque 15

fresh lobster meat, cream and brandy

Chef's Soup of the Day 10

Colossal Lump Crabmeat Cocktail 24

Jumbo Shrimp Cocktail with atomic horseradish 21

Crispy Calamari Fritti 13

Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers

Mixed Green Salad 8

romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes, tossed in garlic vinaigrette

Classic Caesar Salad* 9

Beefsteak Tomato Capri 9

sliced tomatoes, basil and imported mozzarella di bufala

Crispy Kale Salad 9

toasted pine nuts, currents and shaved parmesan

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

Burgers 16

Served with choice of hand cut French Fries, seasonal fruit or jicama slaw. All burgers are available bunless.

Canon Drive

USDA prime ground beef, applewood smoked bacon, avocado relish, cheddar cheese and fried egg on a toasted English muffin

Classic Cheeseburger

USDA prime ground beef, cheddar, gouda or Danish blue cheese on toasted sesame brioche

Bison Burger

ground bison, caramelized onions, gouda cheese and a housemade steak sauce on toasted sesame brioche

Entrée Salads

Grilled Chicken Caesar Salad* 15⁹

Sesame Seared Ahi Tuna Salad* 19⁹

field greens, red and yellow peppers, cherry tomatoes, Mandarin oranges, toasted almonds, wontons and soy vinaigrette

Nova Scotia Lobster Salad 19⁹

baby greens, tomatoes, onions and avocado, in a cilantro lime vinaigrette

Blackened Chicken Chop-Chop Salad 17⁹

romaine, iceberg, hearts of palm, tomatoes, cucumber, carrots, radish, scallions and feta, tossed in garlic vinaigrette

Steakhouse Salad 17⁹

Prime New York Strip, field greens, watercress, cherry tomatoes, bacon, Danish blue cheese and avocado

Sandwiches

Nova Scotia Lobster BLT Sandwich crispy bacon, baby arugula, oven dried tomatoes and Goddess dressing 18⁹

Chicken & Avocado Sandwich aged cheddar cheese, bacon, tomato, avocado and micro greens 14⁹

Prime Shaved Steak Sandwich shaved Prime New York steak, caramelized onions, au jus and creamy horseradish sauce 14⁹

Luncheon Specialties

Filet Mignon 9 ounce 29⁹

Prime New York Strip 14 ounce 34⁹

† **Chicken Parmigiana** 15⁹

Wasabi and Panko Crusted Ahi Tuna Steak* 21⁹

sesame cucumber salad and soy dressing

Atlantic Salmon Fillet 16⁹

quinoa tabbouleh

Jumbo Lump Crab Cakes jicama slaw 24⁹

Individual Single-Sized Sides 9

† **Creamed Spinach**

Leaf Spinach aglio e olio or steamed

Green Beans pancetta, pepper flakes and pine nuts

Roasted Brussels Sprouts

Wild Mushrooms

Seasonal Vegetable

Three Cheese Potatoes Au Gratin

Hash Brown Potatoes

Hand Cut French Fries

tossed with parmesan, garlic and pepper

† **Half & Half**

cottage fries and fried onions

† **Asparagus Fritti**

lemon garlic butter

† **Classic Palm Signature Items** Dinner items available on request

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

