

# Appetizers

<b>Colossal Lump Crabmeat Cocktail</b> 180 cal	25	↑ <b>Baked Clams Casino or Oreganata</b>	14
<b>Carpaccio of Beef Tenderloin*</b>	19 <sup>5</sup>	470–650 cal	
arugula, lemon, black pepper, olive oil and shaved Parmigiano-Reggiano 640 cal		<b>Jumbo Lump Crab Cake</b>	17
<b>CS Sesame-Crusted Ahi Tuna*</b>	19 <sup>5</sup>	jicama slaw and Old Bay aioli 210 cal	
sliced, with seaweed salad, pickled ginger, wasabi and soy vinaigrette 320 cal		<b>Crispy Calamari Fritti</b>	15
<b>Lobster Bisque</b>	15 <sup>5</sup>	cornmeal-dusted, pickled lemon and peppers with marinara sauce 820 cal	
lobster meat, crème fraîche and Dry Sack Sherry 250 cal		<b>Bacon-Wrapped Sea Scallops</b>	18
<b>Thick-Cut Applewood-Smoked Bacon</b>	16	watermelon radish and jicama slaw 560 cal	
maple-glazed, house-made steak sauce 790 cal		<b>Chef's Soup of the Day</b>	11
		<b>CS ↑ Jumbo Shrimp Cocktail</b> 240 cal	20

# Salads

<b>Baby Kale Salad</b>	13 <sup>5</sup> / Slightly Smaller 10	<b>Iceberg Lettuce Wedge</b>	13 <sup>5</sup> / Slightly Smaller 10 <sup>5</sup>
toasted pine nuts, sun-dried cranberries and shaved Parmigiano-Reggiano 240 cal		Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 960 cal	
<b>Andy's Mixed Green Salad</b>	12 <sup>5</sup> / Slightly Smaller 9 <sup>5</sup>	↑ <b>Gigi Salad</b>	16
romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 230 cal		shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in garlic vinaigrette 700 cal	
<b>Classic Caesar Salad*</b>	13 / Slightly Smaller 10	↑ <b>Monday Night "Chop Chop" Salad</b>	13 <sup>5</sup>
350 cal		finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy 470 cal	
<b>Beefsteak Tomato Capri</b>	14 / Slightly Smaller 10		
sliced tomatoes, basil and imported mozzarella di bufala 500 cal			

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

# Italian Specialties

*Family recipes since 1926.*

<b>Veal Marsala</b>	34	<b>Veal Parmigiana</b> 1,280 cal	36
mushrooms, Florio Dry Marsala wine and veal demi 640 cal		<b>Linguine and Clam Sauce</b>	26
↑ <b>Veal Martini</b>	36	chopped clams, white wine and basil 960 cal	
shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine and basil 800 cal		↑ <b>Chicken Parmigiana</b> 1,230 cal	35

## THE 837 CLUB®

**Exclusively for 837 Club Members**

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

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


**YOUR HOST**  
Jim Haney

**YOUR CHEF**  
Ron Reid

↑ **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.*

# 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

<b>Prime New York Strip 14 ounce</b> 980 cal	49 <sup>5</sup>	<b>Prime Bone-In Rib-Eye Steak</b>	59
<b>Prime New York Strip 18 ounce</b> 1,140 cal	55	<b>22 ounce</b> 1,130 cal	
<b>Prime Double-Cut New York Strip 36 ounce</b>	99 <sup>5</sup>	<b>Chairman's Reserve Boneless Rib-Eye Steak</b>	49
for 2-3 persons, sliced tableside 2,280 cal		<b>18 ounce</b> 960 cal	
<b>Filet Mignon 9 ounce</b> 670 cal	49 <sup>5</sup>	<b>Veal Rib Chop 16 ounce</b> 740 cal	44
<b>Filet Mignon 12 ounce</b> 900 cal	52 <sup>5</sup>	<b>Double-Cut Lamb Rib Chops</b>	52
		<b>(2) 6 ounce chops</b> 560 cal	

# 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.

<b>CS Atlantic Salmon Fillet</b>	38	<b>CS Chilean Sea Bass Fillet</b>	46
grilled green apple and golden raisin chutney 680 cal		garlic and herb polenta and Champagne truffle butter 980 cal	
<b>CS Porcini-Crusted Ahi Tuna Steak*</b>	43	<b>Jumbo Lump Crab Cakes (2)</b>	34
truffled potato purée, garlic leaf spinach and Barolo reduction 690 cal		jicama slaw and Old Bay aioli 420 cal	
		<b>CS Broiled Jumbo Nova Scotia Lobster</b>	
		3 pounds \$89, 4 pounds \$99 890-1,020 cal	

# Seasonal Specialties

Available through March 17<sup>th</sup>

## STARTER

### Poached Pear Salad

baby greens, thinly sliced pears, shaved red onion and blue cheese crumbles tossed in maple vinaigrette 13<sup>5</sup>

## ENTRÉES

### Espresso-Rubbed Grass-Fed Filet Mignon 8 ounce

roasted-garlic-infused bone marrow  
butter and cipollini onion rings 65

### Saffron Spaghetti à la Lobster Arrabbiata

poached lobster meat, roma tomatoes  
and broccoli rabe 42

### Pan-Roasted Branzino

braised escarole, blistered  
cherry tomatoes, capers and  
kalamata olives 44

## SIDES

### Exotic Mushroom Risotto

Parmigiano-Reggiano crumble 13<sup>5</sup>

### Knob Creek Bourbon-Glazed Carrots

fresh tarragon and pure maple syrup 13<sup>5</sup>

## DESSERT

**Chocolate Pecan Pie** mascarpone whipped cream 11

# Vegetables & Potatoes

All of our sides are served Family-Style for two or more 13<sup>5</sup> Individual Portion 9<sup>5</sup>

<b>† Creamed Spinach</b> 560 cal	<b>Three-Cheese Potatoes Au Gratin</b> 1,480 cal
<b>Leaf Spinach</b> aglio e olio or steamed 50-190 cal	<b>Hash Brown Potatoes</b> 980 cal
<b>Green Beans</b> pancetta, pepper flakes and pine nuts 360 cal	<b>Hand-Cut French Fries</b> 850 cal
<b>Brussels Sprouts</b> shallots and lemon zest 210 cal	<b>Whipped Potatoes</b> classic, roasted garlic or goat cheese 300-590 cal
<b>Wild Mushrooms</b> balsamic drizzle 440 cal	<b>† Half &amp; Half</b> cottage fries and fried onions 790 cal
<b>Fresh Asparagus</b> grilled, steamed, fritti or aglio e olio 40-630 cal	<b>Lobster Mac 'n' Cheese</b> bacon crust (\$5 up-charge) 1,260 cal