

# Appetizers

**Colossal Lump Crabmeat Cocktail** 23<sup>9</sup>

**Carpaccio of Beef Tenderloin\*** arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 17<sup>4</sup>

**Sesame Seared Ahi Tuna\*** sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19<sup>3</sup>

**Lobster Bisque** fresh lobster meat, cream and sherry 13<sup>9</sup>

↑ **Baked Clams Casino or Oreganata** 13<sup>9</sup>

**Jumbo Lump Crab Cake** chipotle tartar sauce 13<sup>9</sup>

**Crispy Calamari Fritti** Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers 11<sup>9</sup>

**Chef's Soup of the Day** 8<sup>9</sup>

↑ **Jumbo Shrimp Bruno** three jumbo shrimp française sautéed in a dijon mustard sauce 16<sup>9</sup>

**Bacon Wrapped Scallops** with a balsamic and basil reduction 16<sup>4</sup>

↑ **Jumbo Shrimp Cocktail** with atomic horseradish 20<sup>9</sup>

# Salads

↑ **Louis "Gigi" Delmaestro Salad** shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in a garlic vinaigrette 15<sup>9</sup>

**Mixed Green Salad** romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes tossed in a garlic vinaigrette 12<sup>3</sup> / **Slightly Smaller** 7<sup>9</sup>

**Classic Caesar Salad\*** 12<sup>9</sup> / **Slightly Smaller** 8<sup>9</sup>

**Beefsteak Tomato Capri** sliced tomatoes, basil and imported mozzarella di bufala 13<sup>9</sup> / **Slightly Smaller** 8<sup>9</sup>

**Iceberg Lettuce Wedge** Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 13<sup>8</sup> / **Slightly Smaller** 9<sup>9</sup>

↑ **Monday Night Salad** finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 12<sup>9</sup>

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

# Classic Italian

*Family recipes since 1926.*

**Veal Marsala** 31<sup>9</sup>

↑ **Veal Martini** shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 33<sup>9</sup>

**Veal Parmigiana** 33<sup>9</sup>

**Veal Milanese** 31<sup>9</sup>

↑ **Chicken Parmigiana** 32<sup>9</sup>

**Linguine and Clams Sauce** chopped clams, white wine and basil 24<sup>9</sup>

↑ **Classic Palm Signature Items**

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# Steaks & Chops

*The Palm proudly serves aged <sup>USDA</sup> 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.*

**Sauces:** Brandy Peppercorn, Hollandaise, Bearnaise, and Chimichurri 1<sup>5</sup>

**Classic Oscar:** Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 10

**Prime New York Strip\* 18 ounce** 49<sup>9</sup>

**Prime Bone-In Rib-Eye Steak\* 54<sup>9</sup>  
24 ounce**

**Double Cut Lamb Rib Chops\* 48<sup>9</sup>  
18 ounce** fresh mint sauce

**Classic "Prime" Steak Burger\* 12 ounce** 18<sup>9</sup>  
cheddar, gouda or Danish blue cheese

**Filet Mignon\* 9 ounce** 44<sup>9</sup>

**Filet Mignon\* 14 ounce** 48<sup>9</sup>

**Prime Double Cut New York Strip\* 99<sup>8</sup>  
36 ounce** for 2-3 persons sliced tableside

**Porcini Rubbed Prime New York Strip\* 46<sup>9</sup>  
14 ounce** roasted shallot butter

*House  
Specialty*

*Tender, succulent, premium lobsters from Nova Scotia.*

**Broiled Jumbo Nova Scotia Lobster 3 pounds** Market Price  
*4 pounds, 5 pounds and larger are also available. Ask your server for details.*

**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.*

# Seafood

*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 and may be ordered broiled, blackened, sautéed or peppercorn crusted.*

↑ **Jumbo Cold Water Nova Scotia Lobster Tail 15 ounce**  
fresh lemon and melted butter 56<sup>9</sup>

**Swordfish Steak\*** cherry tomato-olive relish 37<sup>9</sup>

**Chilean Sea Bass** corn relish 38<sup>9</sup>

**Jumbo Lump Crab Cakes** chipotle tartar sauce and mango salsa 37<sup>9</sup>

**Atlantic Salmon Fillet\*** mango salsa 36<sup>9</sup>

# Vegetables & Potatoes

All of our sides are served Family-Style for two or more 11<sup>9</sup>

Individual Portion 7<sup>9</sup>

↑ **Creamed Spinach**

**Leaf Spinach**

**Green Beans** pancetta,  
pepper flakes and pine nuts

**Brussels Sprouts**  
shallots and lemon zest

**Wild Mushrooms**

↑ **Asparagus Fritti**  
lemon garlic butter

**Three Cheese Potatoes Au Gratin**

**Hash Brown Potatoes**

**Hand Cut French Fries**  
tossed with parmesan, garlic and pepper

**Goat Cheese Whipped Potatoes**

↑ **Half & Half**  
cottage fries and fried onions

*\*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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