



Apple Blossom Buffalo Trace Bourbon, St-Germain Elderflower Liqueur, cane syrup, apple juice, hand-squeezed lemon juice, Angostura Bitters. Served chilled. 13

Cherry Blossom CÎROC Vodka, PAMA Pomegranate Liqueur, hand-squeezed lemon juice, cane syrup, topped with Nicolas Feuillatte Brut Champagne. Served chilled. 13

Appetizers

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| Colossal Lump Crabmeat Cocktail 180 cal 24 | Baked Clams Casino or Oreganata 470–650 cal 14 |
| Carpaccio of Beef Tenderloin* arugula, lemon, black pepper, olive oil and shaved Parmigiano Reggiano 640 cal 19 ⁵ | Jumbo Lump Crab Cake jicama slaw and Old Bay aioli 210 cal 15 ⁵ |
| Sesame-Crusted Ahi Tuna* sliced, with seaweed salad, pickled ginger, wasabi and soy vinaigrette 320 cal 19 ⁵ | Crispy Calamari Fritti cornmeal-dusted, pickled lemon and peppers with marinara sauce 820 cal 14 |
| Lobster Bisque lobster meat, crème fraiche and Dry Sack sherry 250 cal 15 ⁵ | Coconut-Crusted Sea Scallops 540 cal 18 watermelon radish and jicama slaw |
| Thick-Cut Applewood Smoked Bacon maple-glazed, house-made steak sauce 790 cal 16 | Chef's Soup of the Day 11 |
| | Jumbo Shrimp Cocktail 240 cal 20 |

Salads

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

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

Italian Specialties

Family recipes since 1926.

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| Veal Marsala mushrooms, Florio Dry Marsala wine and veal demi-glace 640 cal 34 | Bone-In Colorado Veal Rib Chop Malfata* baby arugula, shaved fennel, red onion and mozzarella di bufala salad 1,390 cal 44 |
| Veal Martini shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine and basil 800 cal 36 | Linguine and Clam Sauce chopped clams, white wine and basil 960 cal 26 |
| Veal Parmigiana 1,280 cal 36 | Chicken Parmigiana 1,230 cal 35 |

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
Paul Sandler

YOUR CHEF
Andres Tzul

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

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| Prime New York Strip* 14 ounce 980 cal 49 ⁵ | Filet Mignon* 9 ounce 670 cal 48 ⁵ |
| Prime New York Strip* 18 ounce 1,140 cal 53 ⁵ | Filet Mignon* 14 ounce 1,050 cal 52 ⁵ |
| Prime Double-Cut New York Strip* 36 ounce 99 ⁵ for 2-3 persons, sliced tableside 2,280 cal | Prime Bone-In Rib-Eye Steak* 24 ounce 1,130 cal 58 ⁵ |
| Prime Porterhouse Steak* 28 ounce 860 cal 65 | Prime Rib of Beef* Bone-In 26 ounce 59 (available Friday and Saturday) 2,450 cal |

Other Premium Cuts

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| Wagyu Rib-Eye Steak* 12 ounce 980 cal 59 | Double-Cut Colorado Lamb Rib Chops* 18 ounce 840 cal 52 |
| Bone-In Colorado Veal Rib Chop* 16 ounce 740 cal 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.

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| Atlantic Salmon Fillet cherry tomato, cucumber and mint salad 790 cal 38 | Broiled Jumbo Nova Scotia Lobster 890-1,020 cal 3 pounds \$85, 4 pounds \$95, 5 pounds \$99 (Lobster sizes are based upon availability) |
| Pepper Crusted Ahi Tuna Steak* sweet teriyaki glaze and mango relish 680 cal 43 | 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. |
| Jumbo Lump Crab Cakes (3) jicama slaw and Old Bay aioli 690 cal 39 | |
| Chilean Sea Bass 980 cal 46 butternut squash risotto, lemon-sage brown butter | |

Vegetables & Potatoes

All of our sides are served Family-Style for two or more 13⁵ Individual Portion 9⁵

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| Creamed Spinach 560 cal | Three-Cheese Potatoes Au Gratin 1,480 cal |
| Leaf Spinach aglio e olio or steamed 50–190 cal | Hash Brown Potatoes 980 cal |
| Green Beans pancetta, pepper flakes and pine nuts 360 cal | House-Made French Fries 850 cal |
| Brussels Sprouts shallots and lemon zest 210 cal | Whipped Potatoes 590 cal classic, roasted garlic or goat cheese |
| Wild Mushrooms balsamic drizzle 440 cal | Half & Half cottage fries and fried onions 790 cal |
| Fresh Asparagus 630 cal grilled, steamed, fritti or aglio e olio | Nova Scotia Lobster Mac 'n' Cheese bacon crust (\$5 Up-Charge) 1,260 cal |

Follow The Palm



↑ Classic Palm Signature Items CS Certified Sustainable

Before placing your order, please inform your server if a person in your party has a food allergy. *Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.