

# Appetizers

<b>Colossal Lump Crabmeat Cocktail</b>	180 cal	25	<b>† Baked Clams Casino or Oreganata</b>	470-650 cal	14
<b>† Jumbo Shrimp Bruno</b>	630 cal	18	<b>Jumbo Lump Crab Cake</b>	210 cal	17
three jumbo shrimp française sautéed in a dijon mustard sauce			jicama slaw and Old Bay aioli		
<b>cs Sesame-Crusted Ahi Tuna*</b>	320 cal	19 <sup>5</sup>	<b>Crispy Calamari Fritti</b>	820 cal	15
sliced, with seaweed salad, pickled ginger, wasabi, and soy vinaigrette			cornmeal-dusted, pickled lemon, and peppers with marinara sauce		
<b>Lobster Bisque</b>	250 cal	15 <sup>5</sup>	<b>Bacon-Wrapped Sea Scallops</b>	560 cal	19 <sup>5</sup>
lobster meat, crème fraîche, and Dry Sack Sherry			watermelon radish and jicama slaw		
<b>Thick-Cut Applewood-Smoked Bacon</b>	790 cal	16	<b>cs † Jumbo Shrimp Cocktail</b>	240 cal	20
maple-glazed, house-made steak sauce			<b>Blistered Shishito Peppers</b>		14
<b>Carpaccio of Beef Tenderloin*</b>	640 cal	19 <sup>5</sup>	extra virgin olive oil, smoked sea salt, shaved Parmigiano Reggiano, and garlic aioli		
arugula, lemon, black pepper, olive oil, and shaved Parmigiano Reggiano					

# Salads

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

# Italian Specialties

Family recipes since 1926.

<b>Veal Marsala</b>	640 cal	34	<b>† Chicken Parmigiana</b>	1230 cal	35
mushrooms, Florio Dry Marsala wine, and veal demi			<b>🍁 Braised Beef Short Rib</b>		45
<b>† Veal Martini</b>	800 cal	36	truffle scented whipped potatoes		
shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine, and basil			<b>🍁 Bucatini</b>	660 cal	39
<b>Veal Parmigiana</b>	1280 cal	36	jumbo lump crabmeat, spinach and toasted pine nuts with brown butter		
<b>Linguine and Clam Sauce</b>	960 cal	26			
chopped clams, white wine, and basil					



## Seasonal Specialties


Our chefs have created some extraordinary new dishes to showcase the flavors of Fall in true Palm style. Enjoy them together or pair with your Palm favorites!

YOUR HOST  
Jim Haney


YOUR CHEF  
Ron Reid

Before placing your order, please inform your server if a person in your party has a food allergy.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

# 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.

**Sauces:** Brandy Peppercorn, Lobster Truffle Butter, Classic Chimichurri 90-240 cal 3  
**Classic Oscar\*:** Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 325 cal 12

<b>Prime New York Strip 14 ounce*</b>	980 cal	49 <sup>5</sup>	<b>Center-Cut Filet Mignon 9 ounce*</b>	670 cal	49 <sup>5</sup>
<b>Prime New York Strip 18 ounce*</b>	1140 cal	55	<b>Center-Cut Filet Mignon 12 ounce*</b>	900 cal	53 <sup>5</sup>
<b>↑ Prime New York Steak “A la Stone”*</b>	1415 cal	58	<b>Strauss Free Raised® Grass-Fed*</b>	490 cal	65
<b>18 ounce</b>	sliced with sautéed onions and roasted red peppers		<b>Filet Mignon 8 ounce</b>	black truffle butter	
“A Palm Classic”			<b>Double-Cut Lamb Rib Chops*</b>	560 cal	52
<b>Prime Double-Cut New York Strip*</b>	2280 cal	99 <sup>5</sup>	<b>(2) 6 ounce chops</b>		
<b>36 ounce</b>	for 2-3 persons, sliced tableside		 <b>Veal Chop Valdostana*</b>	960 cal	49
<b>Chairman’s Reserve*</b>	960 cal	49	<b>16 ounce</b>	prosciutto, boursin cheese and basil	
<b>Boneless Rib-Eye Steak 18 ounce</b>			with Barolo wine reduction		
<b>Prime Bone-In Rib-Eye Steak*</b>	1315 cal	69			
<b>26 ounce</b>					

All Prime steaks, filets and chops are seasoned with olive oil & kosher salt and topped with parsley butter.



# Seafood & Lobster

The Palm is committed to the sustainability of our seafood for future generations.

<b>CS Apple Cider Glazed Atlantic Salmon Fillet</b>	660 cal	38	<b>Branzino</b>	420 cal	44
roasted butternut squash, cranberries and feta			chimichurri, baby arugula and figs tossed with sherry vinegar and soy		
<b>CS Chilean Sea Bass Fillet</b>	530 cal	48	<b>CS ↑ Broiled Jumbo Nova Scotia Lobster</b>		
eggplant caponata			<b>3 pounds</b>	890 cal	MP
<b>Jumbo Lump Crab Cakes (2)</b>	420 cal	34	4 pounds and larger are also available. Ask your server for details.		
jicama slaw and Old Bay aioli					

# Vegetables & Potatoes

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

<b>↑ Creamed Spinach</b>	560 cal	<b>Three-Cheese Potatoes Au Gratin</b>	1480 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>Garlic Mashed Potatoes</b>	390 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>	40-630 cal	 <b>Potato Gnocchi</b>	410 cal
grilled, steamed, fritti, or aglio e olio		sage brown butter, shaved truffle Pecorino	
 <b>Mushroom Caps</b>	310 cal		
lemon-garlic butter			

**↑ Classic Palm Signature Items**      **CS Certified Sustainable**       **Seasonal Specialty**

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

THE 837 CLUB®

Exclusively for 837 Club Members

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

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