

# Appetizers

**Colossal Lump Crabmeat Cocktail** 24

**Carpaccio of Beef Tenderloin\*** 19

arugula, lemon, black pepper, olive oil and shaved Parmigiano Reggiano

**CS Sesame-Crusted Ahi Tuna\*** sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19<sup>5</sup>

**Lobster Bisque** lobster meat, crème fraiche and Dry Sack sherry 15

**Thick-Cut Applewood Smoked Bacon** maple-glazed, house-made steak sauce 16

**↑ Baked Clams Casino or Oreganata** 14

**Jumbo Lump Crab Cake** jicama slaw and Old Bay aioli 15

**Crispy Calamari Fritti** cornmeal-dusted, pickled lemon and peppers with marinara sauce 14

**Coconut-Crusted Sea Scallops** watermelon radish and jicama slaw 18

**Chef's Soup of the Day** 10<sup>5</sup>

**CS ↑ Jumbo Shrimp Cocktail** 20

# Salads

**Baby Kale Salad** toasted pine nuts, sun-dried cranberries and shaved Parmigiano Reggiano 13 / **Slightly Smaller** 9<sup>5</sup>

**Andy's Mixed Green Salad** romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 12 / **Slightly Smaller** 9

**Classic Caesar Salad\*** 13 / **Slightly Smaller** 9<sup>5</sup>

**Beefsteak Tomato Capri** sliced tomatoes, basil imported mozzarella di bufala 14 / **Slightly Smaller** 9<sup>5</sup>

**Iceberg Lettuce Wedge** Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 13<sup>5</sup> / **Slightly Smaller** 10

**↑ Louis "Gigi" Delmaestro Salad** shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in garlic vinaigrette 16

**↑ Monday Night "Chop Chop" Salad** finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 13

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

# Italian Specialties

*Family recipes since 1926.*

**Veal Marsala** mushrooms, Florio Dry Marsala wine and veal demi-glace 34

**↑ Veal Martini** shallots, mushrooms, fresh and sun-dried tomatoes, white wine, Florio Dry Marsala wine and basil 36

**Veal Parmigiana** 36

**Bone-In Colorado Veal Rib Chop Malfata** 44

baby arugula, shaved fennel, red onion and mozzarella di bufala salad

**Linguine and Clam Sauce** chopped clams, white wine and basil 26


**↑ Chicken Parmigiana** 35

**↑ Classic Palm Signature Items**

**CS Certified Sustainable**

OCT 16  
AC-CHI-DC-OR

# 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

**Prime New York Strip 14 ounce** 49<sup>5</sup>

**Filet Mignon 9 ounce** 48<sup>5</sup>

**Prime New York Strip 18 ounce** 53<sup>5</sup>

**Filet Mignon 14 ounce** 52<sup>5</sup>

**Prime Double-Cut New York Strip 36 ounce** for 2-3 persons sliced tableside 99<sup>5</sup>

**Prime Bone-In Rib-Eye Steak 24 ounce** 58<sup>5</sup>

**Prime Porterhouse Steak 28 ounce** 65

**Prime Rib of Beef Bone-In 26 ounce** (available Friday and Saturday) 59

# Other Premium Cuts

**Wagyu Rib-Eye Steak 12 ounce** 59

**Double-Cut Colorado Lamb Rib Chops 18 ounce** 52

**Bone-In Colorado Veal Rib Chop 16 ounce** 42

**14-Day Dry-Aged Duroc® Pork Porterhouse 16 ounce** brandy mushroom demi-glace 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.

**CS Atlantic Salmon Fillet 38**  
cherry tomato, cucumber and mint salad

**Jumbo Lump Crab Cakes (3) 39**  
jicama slaw and Old Bay aioli

**CS Pepper-Crusted Ahi Tuna Steak\* 43**  
sweet teriyaki glaze and mango relish

**CS Chilean Sea Bass 43**  
toasted corn relish

*House Specialty*

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

**Broiled Jumbo Nova Scotia Lobster** Ask your server for details.  
3 pounds \$75, 4 pounds \$85

**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.

# Vegetables & Potatoes

All of our sides are served Family-Style for two or more 13 Individual Portion 9

**↑ Creamed Spinach**

**Leaf Spinach**

aglio e olio or steamed

**Green Beans**

pancetta, pepper flakes and pine nuts

**Brussels Sprouts**

shallots and lemon zest

**Wild Mushrooms** balsamic drizzle

**Fresh Asparagus**

grilled, steamed, fritti or aglio e olio

**Three-Cheese Potatoes Au Gratin**

**Hash Brown Potatoes**

**House-Made French Fries**

salt and black pepper seasoned

**Whipped Potatoes**

classic, roasted garlic or goat cheese

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

**Nova Scotia Lobster Mac 'n' Cheese**

bacon crust (\$5 Up-Charge)

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

OCT 16  
AC-CHI-DC-OR