

Appetizers

Colossal Lump Crabmeat Cocktail	180 cal	24
Carpaccio of Beef Tenderloin*	arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 640 cal	18
Sesame Seared Ahi Tuna*	sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 320 cal	19 ⁵
Lobster Bisque	fresh lobster meat, cream and sherry 250 cal	15
† Baked Clams Casino or Oreganata	470–650 cal	13 ⁵
Jumbo Lump Crab Cake	chipotle tartar sauce 210 cal	15
Crispy Calamari Fritti	Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers 820 cal	14
Chef's Soup of the Day		10
† Jumbo Shrimp Bruno	three jumbo shrimp française sautéed in a dijon mustard sauce 630 cal	17
Bacon Wrapped Scallops	with a balsamic and basil reduction 370 cal	18
† Jumbo Shrimp Cocktail	with atomic horseradish 240 cal	21

Salads

† Louis "Gigi" Delmaestro Salad	shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg & avocado tossed in a garlic vinaigrette 700 cal	17
Mixed Green Salad	romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes tossed in a garlic vinaigrette 230 cal	12 ⁵ / Slightly Smaller 8 ⁵
Classic Caesar Salad*	350 cal	13 / Slightly Smaller 9
Beefsteak Tomato Capri	sliced tomatoes, basil and imported mozzarella di bufala 500 cal	13 ⁵ / Slightly Smaller 9 ⁵
Iceberg Lettuce Wedge	Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 960 cal	14 / Slightly Smaller 10
† Monday Night Salad	finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 470 cal	13


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

Classic Italian

Family recipes since 1926.

Veal Marsala	640 cal	33
† Veal Martini	shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 800 cal	35
Veal Parmigiana	1,280 cal	35
Veal Milanese	830 cal	32
Linguine and Clams Sauce	chopped clams, white wine and basil 960 cal	25
† Chicken Parmigiana	1,230 cal	34

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 & chops are topped with melted parsley butter.

Sauces: Brandy Peppercorn, Hollandaise, Bearnaise, and Chimichurri 1⁵
Classic Oscar: Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 12

Prime New York Strip 14 ounce 980 cal	48	Filet Mignon 9 ounce 670 cal	47
Prime New York Strip 18 ounce 1,140 cal	52	Filet Mignon 14 ounce 1,050 cal	51
Double Cut Lamb Rib Chops 18 ounce 840 cal	49 ⁵	Bone-In Filet Mignon 16 ounce 1,050 cal	59 ⁵
Prime Double Cut New York Strip 36 ounce 2,280 cal for 2-3 persons sliced tableside	99 ⁵	Prime Bone-In Rib-Eye Steak 24 ounce 1,130 cal	57

House
Specialty

Tender, succulent, premium lobsters from Nova Scotia.

Broiled Jumbo Nova Scotia Lobster Market Price
3 pounds 370–890 cal

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.

Atlantic Salmon Fillet 710 cal mango salsa	38
Sesame Seared Ahi Tuna Steak* wasabi-soy vinaigrette, wakame cucumber salad	540 cal 42
Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa	620 cal 40
Chilean Sea Bass corn relish	510 cal 42
Swordfish Steak cherry tomato-olive relish	570 cal 40

Vegetables & Potatoes

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

† Creamed Spinach 560 cal	Three Cheese Potatoes Au Gratin 1,480 cal
Leaf Spinach 50–190 cal	Hash Brown Potatoes 980 cal
Green Beans 360 cal pancetta, pepper flakes and pine nuts	Hand Cut French Fries 850 cal parmesan and garlic
Brussels Sprouts 210 cal shallots and lemon zest	Goat Cheese Whipped Potatoes 590 cal
Wild Mushrooms 440 cal	† Half & Half 790 cal cottage fries and fried onions
† Asparagus Fritti 630 cal lemon garlic butter	

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