

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

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*	540 cal	wasabi-soy vinaigrette, wakame cucumber salad	42
Jumbo Lump Crab Cakes	620 cal	chipotle tartar sauce and mango salsa	40
Chilean Sea Bass	510 cal	corn relish	42
Swordfish Steak	570 cal	cherry tomato-olive relish	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	Hand Cut French Fries	850 cal
pancetta, pepper flakes and pine nuts		parmesan and garlic	
Brussels Sprouts	210 cal	Goat Cheese Whipped Potatoes	590 cal
shallots and lemon zest			
Wild Mushrooms	440 cal	† Half & Half	790 cal
† Asparagus Fritti	630 cal	cottage fries and fried onions	
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.*

NOV 14
 NY1-NY2-TRI-WEST