

Appetizers

Colossal Lump Crabmeat Cocktail 180 cal	23
Carpaccio of Beef Tenderloin* arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 640 cal	19
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	14
Jumbo Lump Crab Cake chipotle tartar sauce 210 cal	15
Crispy Calamari Fritti cornmeal dusted, pickled lemon and peppers with marinara sauce 820 cal	14
Chef's Soup of the Day	10 ⁵
↑ Jumbo Shrimp Bruno three jumbo shrimp française sautéed in a dijon mustard sauce 630 cal	16
Bacon Wrapped Scallops with a balsamic and basil reduction 370 cal	18
↑ Jumbo Shrimp Cocktail with atomic horseradish 240 cal	19

Salads

↑ Louis "Gigi" Delmaestro Salad shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg & avocado tossed in a garlic vinaigrette 700 cal	14 ⁵
Andy's Mixed Green Salad romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette 230 cal	12 / Slightly Smaller 9
Classic Caesar Salad* 350 cal	13 / Slightly Smaller 9 ⁵
Beefsteak Tomato Capri sliced tomatoes, basil and imported mozzarella di bufala 500 cal	14 / Slightly Smaller 9 ⁵
Iceberg Lettuce Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 960 cal	13 ⁵ / Slightly Smaller 10
↑ Monday Night Salad finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 470 cal	12 ⁵
Dressings: Olive Oil and Vinegar, Bleu Cheese, Russian, Ranch or Garlic Vinaigrette	

Classic Italian

Family recipes since 1926.

Veal Marsala 640 cal	32
↑ 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 ^{USDA} 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, Hollandaise, Bearnaise, and Chimichurri 1⁵
Classic Oscar: Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 12

Prime New York Strip 14 ounce 980 cal	49	Filet Mignon 9 ounce 670 cal	47
Prime New York Strip 18 ounce 1,140 cal	53	Filet Mignon 14 ounce 1,050 cal	51
Prime Double Cut New York Strip 36 ounce 2,280 cal for 2-3 persons sliced tableside	99 ⁵	Double Cut Lamb Rib Chops 18 ounce 840 cal	51
		Prime Bone-In Rib-Eye Steak 24 ounce 1,130 cal	58

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 38	Jumbo Lump Crab Cakes 39
mango salsa 710 cal	chipotle tartar sauce and mango salsa 620 cal
Sesame Seared Ahi Tuna Steak* 43	Chilean Sea Bass 43
wasabi-soy vinaigrette, wakame cucumber salad 540 cal	corn relish 510 cal

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	