

# Appetizers

- Colossal Lump Crabmeat Cocktail** 24
- Carpaccio of Beef Tenderloin\*** arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 19
- Sesame Seared Ahi Tuna\*** sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19<sup>5</sup>
- Lobster Bisque** fresh lobster meat, cream and sherry 15
- ↑ **Baked Clams Casino or Oreganata** 14
- Jumbo Lump Crab Cake** chipotle tartar sauce 15
- Crispy Calamari Fritti** cornmeal dusted, pickled lemon and peppers with marinara sauce 14
- Chef's Soup of the Day** 10<sup>5</sup>
- ↑ **Jumbo Shrimp Bruno** three jumbo shrimp française sautéed in a dijon mustard sauce 17
- Bacon Wrapped Scallops** with a balsamic and basil reduction 18
- ↑ **Jumbo Shrimp Cocktail** with atomic horseradish 20

# Salads

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

# Classic Italian

*Family recipes since 1926.*

- Veal Marsala** 34
- ↑ **Veal Martini** shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 36
- Veal Parmigiana** 36
- Veal Milanese** 33
- Linguine and Clams Sauce** chopped clams, white wine and basil 26
- ↑ **Chicken Parmigiana** 35

# Steaks & Chops

*The Palm proudly serves aged <sup>USDA</sup> 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 1<sup>5</sup>  
**Classic Oscar:** Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 12

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| <b>Prime New York Strip 14 ounce</b> 49  | <b>Filet Mignon 9 ounce</b> 48                 |
| <b>Prime New York Strip 18 ounce</b> 53  | <b>Filet Mignon 14 ounce</b> 52                |
| <b>Prime Double Cut New York Strip 36 ounce</b> for 2-3 persons sliced tableside 99 <sup>5</sup> | <b>Double Cut Lamb Rib Chops 18 ounce</b> 52   |
|  | <b>Prime Bone-In Rib-Eye Steak 24 ounce</b> 58 |

## House Specialty

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

**Broiled Jumbo Nova Scotia Lobster 3 pounds** 69  
*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.*

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| <b>Atlantic Salmon Fillet</b> 38<br>mango salsa   | <b>Jumbo Lump Crab Cakes</b> 39<br>chipotle tartar sauce and mango salsa |
| <b>Sesame Seared Ahi Tuna Steak*</b> 43<br>wasabi-soy vinaigrette, wakame<br>cucumber salad | <b>Chilean Sea Bass</b> 43<br>corn relish                                |

# Vegetables & Potatoes

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

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|---|---|
| ↑ <b>Creamed Spinach</b>                                    | <b>Three Cheese Potatoes Au Gratin</b>                                  |
| <b>Leaf Spinach</b>   | <b>Hash Brown Potatoes</b>  |
| <b>Green Beans</b> pancetta,<br>pepper flakes and pine nuts | <b>Hand Cut French Fries</b><br>tossed with parmesan, garlic and pepper |
| <b>Brussels Sprouts</b><br>shallots and lemon zest          | <b>Goat Cheese Whipped Potatoes</b>                                     |
| <b>Wild Mushrooms</b>                                       | ↑ <b>Half &amp; Half</b><br>cottage fries and fried onions              |
| ↑ <b>Asparagus Fritti</b><br>lemon garlic butter            |   |