

Appetizers

- Colossal Lump Crabmeat Cocktail** 23
- 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 19⁵
- 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** 10⁵
- ↑ **Jumbo Shrimp Bruno** three jumbo shrimp française sautéed in a dijon mustard sauce 16
- Bacon Wrapped Scallops** with a balsamic and basil reduction 18
- ↑ **Jumbo Shrimp Cocktail** with atomic horseradish 19

Salads

- ↑ **Louis "Gigi" Delmaestro Salad** shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in a garlic vinaigrette 14⁵
- 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** 9⁵
- Beefsteak Tomato Capri** sliced tomatoes, basil and imported mozzarella di bufala 14 / **Slightly Smaller** 9⁵
- Iceberg Lettuce Wedge** Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 13⁵ / **Slightly Smaller** 10
- ↑ **Monday Night Salad** finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion, and anchovy 12⁵
- Dressings:** Olive Oil and Vinegar, Bleu Cheese, Russian, Ranch or Garlic Vinaigrette

Classic Italian

Family recipes since 1926.

- Veal Marsala** 32
- ↑ **Veal Martini** shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 35
- Veal Parmigiana** 35
- Veal Milanese** 32
- Linguine and Clams Sauce** chopped clams, white wine and basil 25
- ↑ **Chicken Parmigiana** 34

↑ Classic Palm Signature Items

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

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| Prime New York Strip 14 ounce 49 | Filet Mignon 9 ounce 47 |
| Prime New York Strip 18 ounce 53 | Filet Mignon 14 ounce 51 |
| Prime Double Cut New York Strip 99⁵
36 ounce for 2-3 persons sliced tableside | Double Cut Lamb Rib Chops 18 ounce 51 |
| | Prime Bone-In Rib-Eye Steak 24 ounce 58 |

House Specialty

Tender, succulent, premium lobsters from Nova Scotia.

Broiled Jumbo Nova Scotia Lobster 3 pounds Market Price
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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| Atlantic Salmon Fillet* 38
mango salsa | Jumbo Lump Crab Cakes 39
chipotle tartar sauce and mango salsa |
| Sesame Seared Ahi Tuna Steak* 43
wasabi-soy vinaigrette, wakame
cucumber salad | Chilean Sea Bass 43
corn relish |

Vegetables & Potatoes

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

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