

Appetizers

- Colossal Lump Crabmeat Cocktail** 24
- Carpaccio of Beef Tenderloin*** arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 18
- Sesame Seared Ahi Tuna*** sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19⁵
- Lobster Bisque** fresh lobster meat, cream and sherry 14
- ↑ **Baked Clams Casino or Oreganata** 13⁵
- Jumbo Lump Crab Cake** chipotle tartar sauce 15
- Crispy Calamari Fritti** Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers 13
- Chef's Soup of the Day** 10
- ↑ **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
- Mixed Green Salad** romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes tossed in a garlic vinaigrette 12 / **Slightly Smaller** 8⁵
- Classic Caesar Salad*** 13 / **Slightly Smaller** 9
- Beefsteak Tomato Capri** sliced tomatoes, basil and imported mozzarella di bufala 13⁵ / **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 13


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

Classic Italian

Family recipes since 1926.

- Veal Marsala** 33
- ↑ **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

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 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 48

Filet Mignon 9 ounce 47

Prime New York Strip 18 ounce 52

Filet Mignon 14 ounce 51

Prime Double Cut New York Strip 36 ounce for 2-3 persons sliced tableside 99⁵

Double Cut Lamb Rib Chops 18 ounce 49⁵

Prime Bone-In Rib-Eye Steak 24 ounce 57

Seasonal Features

Prime Bone-In New York Strip 20 ounce 54
olive oil & kosher salt, parsley butter

Prime T-Bone Steak 22 ounce ancho chili rub, parsley butter 57

Alaskan King Crab Legs served with melted butter and lemon 59

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.

↑ **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.

Atlantic Salmon Fillet mango salsa 37

Sesame Seared Ahi Tuna Steak* wasabi-soy vinaigrette, wakame cucumber salad 42

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa 39

Chilean Sea Bass corn relish 41

Swordfish Steak cherry tomato-olive relish 40

Vegetables & Potatoes

All of our sides are served Family-Style for two or more 13
Individual Portion 8⁵

↑ **Creamed Spinach**

Leaf Spinach

Green Beans pancetta, pepper flakes and pine nuts

Brussels Sprouts

shallots and lemon zest

Wild Mushrooms

↑ **Asparagus Fritti**

lemon garlic butter

Three Cheese Potatoes Au Gratin

Hash Brown Potatoes

Hand Cut French Fries

tossed with parmesan, garlic and pepper

Goat Cheese Whipped Potatoes

↑ **Half & Half**

cottage fries and fried onions

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

APRIL 15
AC-CHI-DC
MIA-OR