

Appetizers

Colossal Lump Crabmeat Cocktail 22⁹

Carpaccio of Beef Tenderloin* arugula, lemon, black pepper, olive oil, and shaved parmigiano reggiano 17⁴

Sesame Seared Ahi Tuna* sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 19³

Lobster Bisque fresh lobster meat, cream and sherry 13⁴

↑ **Baked Clams Casino or Oreganata** 13⁴

Jumbo Lump Crab Cake chipotle tartar sauce 13⁹

Crispy Calamari Fritti Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers 11⁹

Chef's Soup of the Day 8⁹

↑ **Jumbo Shrimp Bruno** three jumbo shrimp française sautéed in a dijon mustard sauce 15⁹

Bacon Wrapped Scallops with a balsamic and basil reduction 16⁴

↑ **Jumbo Shrimp Cocktail** with atomic horseradish 18⁹

Salads

↑ **Louis "Gigi" Delmaestro Salad** shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in a garlic vinaigrette 14⁹

Mixed Green Salad romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes tossed in a garlic vinaigrette 11⁷ / **Slightly Smaller** 7⁹

Classic Caesar Salad* 12⁴ / **Slightly Smaller** 8⁹

Beefsteak Tomato Capri sliced tomatoes, basil and imported mozzarella di bufala 13⁹ / **Slightly Smaller** 8⁹

Iceberg Lettuce Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 13⁴ / **Slightly Smaller** 9⁹

↑ **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 30⁹

↑ **Veal Martini** shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 32⁹

Veal Parmigiana 32⁹


Veal Milanese 30⁹

↑ **Chicken Parmigiana** 31⁹

Linguine and Clams Sauce chopped clams, white wine and basil 22⁹

↑ **Classic Palm Signature Items**

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 45⁹

Prime New York Strip 18 ounce 49⁹

Double Cut Lamb Rib Chops 47⁹
18 ounce

Prime Double Cut New York Strip 99⁸
36 ounce for 2-3 persons sliced tableside

Filet Mignon 9 ounce 43⁹

Filet Mignon 14 ounce 47⁹

Bone-In Filet Mignon 16 ounce 59⁹

Prime Bone-In Rib-Eye Steak 24 ounce 55⁹

Seasonal Features

Prime T-Bone Steak 22 ounce 59⁹

Prime Bone-In New York Strip 18 ounce 55⁹

Filet Mignon 9 ounce & Nova Scotia Lobster Oscar 55⁹
butter poached lobster meat, fresh asparagus & béarnaise sauce

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.

Swordfish Steak cherry tomato-olive relish 37⁹

Chilean Sea Bass corn relish 38⁹

Sesame Seared Ahi Tuna Steak* wasabi-soy vinaigrette, wakame cucumber salad 39⁹

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa 36⁹

Atlantic Salmon Fillet mango salsa 35⁹

Vegetables & Potatoes

All of our sides are served Family-Style for two or more 11⁹

Individual Portion 7⁹

↑ **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