

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 15

↑ **Baked Clams Casino or Oreganata** 13⁵

Jumbo Lump Crab Cake chipotle tartar sauce 14

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 17

↑ **Jumbo Shrimp Cocktail** with atomic horseradish 21

Salads

↑ **Louis "Gigi" Delmaestro Salad** shrimp, green beans, tomato, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado tossed in a garlic vinaigrette 17

Mixed Green Salad romaine, iceberg, baby greens, cucumber, carrots, radish, scallions and cherry tomatoes tossed in a garlic vinaigrette 12 / **Slightly Smaller** 8

Classic Caesar Salad* 12⁵ / **Slightly Smaller** 9

Beefsteak Tomato Capri sliced tomatoes, basil and imported mozzarella di bufala 13⁵ / **Slightly Smaller** 9

Iceberg Lettuce Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 14 / **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 & 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 47

Prime New York Strip 18 ounce 51

Double Cut Lamb Rib Chops 49⁵
18 ounce

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

Filet Mignon 9 ounce 46

Filet Mignon 14 ounce 49⁵

Bone-In Filet Mignon 16 ounce 59⁵

Prime Bone-In Rib-Eye Steak 24 ounce 56

House Specialty

Tender, succulent, premium lobsters from Nova Scotia.

Broiled Jumbo Nova Scotia Lobster 3 pounds

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 mango salsa 37

Sesame Seared Ahi Tuna Steak* wasabi-soy vinaigrette, wakame cucumber salad 41

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa 39

Chilean Sea Bass corn relish 40

Swordfish Steak cherry tomato-olive relish 39

Vegetables & Potatoes

All of our sides are served Family-Style for two or more 12

Individual Portion 8

↑ **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