

Holiday Blues Mojito 11

Diplomatico Blanco Rum, fresh blueberries, lavender syrup, fresh mint and hand-squeezed lime juice

Elit Cosmo 15

Stoli Elit Vodka, Cointreau, white cranberry juice, hand-squeezed lime juice

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 19⁵

Lobster Bisque fresh lobster meat, cream and sherry 15

 $\hat{1}$ Baked Clams Casino or Oreganata 14

Jumbo Lump Crab Cake jicama slaw 16

Crispy Calamari Fritti Point Judith calamari, cornmeal dusted and tossed with lemon and marinated peppers 13

Chef's Soup of the Day 10

T Jumbo Shrimp Bruno three jumbo shrimp française sautéed in a dijon mustard sauce 17

T Jumbo Shrimp Cocktail with atomic horseradish 21

Salads

T 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 12^5

Classic Caesar Salad* 13

Beefsteak Tomato Capri sliced tomatoes, basil and imported mozzarella di bufala 13⁵

Iceberg Wedge Danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 14

Crispy Kale Salad toasted pine nuts, currants and shaved parmesan 13

T 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

THE 337 CLUB

Exclusively for 837 Club Members

A special monthly offer just for you! Ask your server for details.

Not yet a member?

Join today and receive a special gift, compliments of The Palm.

YOUR HOST

Tayna Hodge

YOUR CHEF

Pedro Inoscencio

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 Classic Oscar: Jumbo Lump Crabmeat, Asparagus, and Hollandaise Sauce 12

Prime New York Strip 14 ounce 49

Prime New York Strip 18 ounce 53

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 47

Filet Mignon 14 ounce 51

Bone-In Filet Mignon 16 ounce 59⁵

Prime Bone-In Rib-Eye Steak 24 ounce 57

Natural, Hormone Free "Butcher's Cut"

market price

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. \$10 for each additional pound.

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 quinoa tabbouleh 38

Sesame Seared Ahi Tuna Steak* 43

wasabi-soy vinaigrette, wakame cucumber salad

Jumbo Lump Crab Cakes jicama slaw 39

Chilean Sea Bass corn relish 42

Swordfish Steak cherry tomato-olive relish 39

Pan Roasted Whole Branzino 39

fresh thyme, maitre d' hotel butter

Classic Italian

Family recipes since 1926.

Veal Marsala 34

↑ Veal Martini 35

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

Veal Parmigiana 35

Linguine and Clams Sauce 25 chopped clams, white wine and basil

↑ Chicken Parmigiana 34

Grilled Chicken Paillard 34

pesto, baby arugula, cherry tomatoes and grilled asparagus salad

Vegetables & Potatoes

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

T Creamed Spinach

Leaf Spinach aglio e olio or steamed

Green Beans pancetta, pepper flakes and pine nuts

Roasted Brussels Sprouts shallots and lemon zest

TWild Mushrooms

Asparagus Fritti lemon garlic butter

Tuscan Style Kale toasted pecans and currants

Seasonal Vegetable of the Day

Three Cheese Potatoes Au Gratin

Hash Brown Potatoes

Hand Cut French Fries

tossed with parmesan, garlic and pepper

Mashed Potatoes

Jumbo Baked Potato

Thalf & Half cottage fries and fried onions