

Featured Cocktails



Blood Orange Collins Ketel One Vodka, agave nectar, hand-squeezed blood orange juice, fresh rosemary sprig. Served on the rocks. 12

Monkey Jam Sour Monkey Shoulder Blended Malt Scotch Whisky, hand-squeezed lemon juice, cane syrup, raspberry jam, Regans' Orange Bitters. Served on the rocks. 12

Appetizers

Hand-Cut Steak Tartare* 18

Dijon mustard aioli, baby arugula, quail egg and garlic toast

Meatballs 14

creamy polenta, broccolini, tomato ragout

Lobster Bisque 12⁵

lobster meat, crème fraiche and Dry Sack Sherry

Thick-Cut Applewood-Smoked Bacon 14

maple-glazed, house-made steak sauce

“Wally’s” Garlic Bread 8

Parmigiano-Reggiano cheese

↑ **Baked Clams Casino** 14

Bacon-Wrapped Sea Scallops 18

watermelon radish and jicama slaw

Crispy Calamari Fritti 12

cornmeal-dusted, pickled lemon and peppers with marinara sauce

Oysters on the Half Shell* each \$3 / ½ Dozen \$16

Chef's Daily Selection

mint mignonette, cocktail sauce and atomic horseradish

cs ↑ **Deconstructed Jumbo Shrimp Cocktail** 20

avocado and spicy gazpacho

Classic Jumbo Shrimp Cocktail available upon request

Salads

Baby Kale Salad 10

toasted pine nuts, sun-dried cranberries and shaved Parmigiano-Reggiano

Andy’s Mixed Green Salad 9⁵

romaine, iceberg, baby greens, radish, scallions and beefsteak tomatoes tossed in garlic vinaigrette

Classic Caesar Salad* 10

baby kale available upon request

Tomato and Burrata 12⁵

aged balsamic reduction, basil oil

Steakhouse Wedge 10⁵

candied bacon, pickled onion, cherry tomatoes and Danish blue cheese

↑ **Monday Night “Chop Chop” Salad** 12⁵

finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy

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

THE 837 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

Phillip Jahnke

YOUR CHEF

Ricardo Ramirez-Rea


Follow The Palm



↑ Classic Palm Signature Items

CS Certified Sustainable

Hand-Cut Prime Steaks & Filets

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 hand-cut prime steaks and filets are seasoned with olive oil, kosher salt and topped with parsley butter.

Sauces: Brandy Peppercorn, Port Wine Bordelaise, Classic Chimichurri 3

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

Prime New York Strip 18 ounce 55

Filet Mignon 9 ounce 49⁵

Prime Bone-In Rib-Eye Steak 22 ounce 59

Filet Mignon 12 ounce 52⁵



Chairman's Reserve

The Palm proudly serves aged **Chairman's Reserve** beef, hand-selected and aged a minimum of 35 days. Selecting **Chairman's Reserve**® Certified Premium Beef starts with identifying three primary characteristics: marbling, maturity and muscle texture. This ensures the highest level of tender, juicy flavor possible. Our strict certification process guarantees that only beef meeting these standards is called "reserve."

All **Chairman's Reserve** steaks and rib-eye are seasoned with kosher salt, served with grilled broccolini and topped with parsley butter.

Sauces: Brandy Peppercorn, Port Wine Bordelaise, Classic Chimichurri 3

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

New York Strip 14 ounce 42⁵

**Dry-Aged Bone-In New York Strip
20 ounce** 47⁵

Rib-Eye Steak 18 ounce 44⁵

Specialty Entrées

↑ **Chicken Parmigiana** 29

organic chicken, marinara sauce and muenster cheese over spaghetti

Chicken Martini 29

organic chicken scaloppini, mushrooms, fresh and sun-dried tomatoes, white wine and Florio Dry Marsala wine demi over spaghetti

Tagliatelle Bolognese 29

house-made meat ragout, toasted garlic bread

cs **Atlantic Salmon Fillet** 34

baby shrimp, capers and tomatoes over wilted baby kale

cs **Chilean Sea Bass** 38

butternut squash risotto, lemon-sage brown butter

cs **Jumbo Lump Crab Cakes** 34

jicama slaw and Old Bay aioli

House Specialty

Broiled 3 lb. Jumbo Nova Scotia Lobster

(Lobster sizes are based upon availability)

Market Price

Sides 9⁵

↑ **Creamed Spinach**

Brussels Sprouts shallots and lemon zest

Wild Foraged Mushrooms balsamic drizzle

Grilled Asparagus parmesan and garlic

Haricot Verts pancetta, pine nuts and pepper flakes

Potatoes Au Gratin

Hash Brown Potatoes

Whipped Potatoes classic or roasted garlic

↑ **Half & Half** cottage fries and fried onions

Lobster Mac 'n' Cheese panko and bacon crust
(\$5 up-charge)

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