

SPECIALS

Enlighten your senses and satiate your palette with these seasonal selections, exclusively prepared for you by our Executive Chef.

— SALAD —

Apple and Arugula Salad 9

Danish blue cheese, crispy bacon and toasted pecans tossed in raspberry vinaigrette

— ENTRÉE —

Bone-In Filet Mignon – 14 ounce 49

— SIDE —

Brussels Sprouts 9

with a lemon brown butter

— DESSERT —

Flourless Chocolate Cake 10

with sauce anglaise

— COCKTAILS —

Ginger Rosa 13

Herradura Reposado Tequila, Chambord Black Raspberry Liqueur, fresh lemon juice, and ginger beer.

Citrus Smash 13

Mount Gay Eclipse Rum, Cointreau Orange Liqueur, agave nectar, fresh orange and lime juices, topped with Chandon Brut Sparkling.

Private Dining at The Palm

Leave a lasting impression with your closest friends and colleagues, when you host an event in our private dining room. No room rental fees, custom menus, full buyouts available. Ask a manager for details.

— APPETIZERS —

- Colossal Lump Crabmeat Cocktail 18⁵
Crispy Calamari Fritti – Point Judith calamari, cornmeal dusted and tossed with lemon and cherry peppers 11⁵
Chef's Soup of the Day 7⁵
Lobster Bisque 10⁹
Baked Clams* – oreganata or casino 10⁸
Jumbo Shrimp Cocktail 16⁹
Jumbo Shrimp Bruno – three jumbo shrimp française sautéed in a dijon mustard sauce 14⁹
Sesame Seared Ahi Tuna* – sliced with seaweed salad, pickled ginger, wasabi and soy vinaigrette 16⁹

— SALADS —

- East Coast Gigi – shrimp, string beans, tomato, onion and bacon tossed in vinaigrette 12⁹
West Coast Gigi – add iceberg, roasted pepper, egg and avocado to the East Coast version 13⁹
Hearts of Palm – romaine, hearts of palm, tomatoes, kalamata olives and egg 11⁹
Classic Caesar Salad* 11⁴
Beefsteak Tomato Capri – sliced tomatoes, basil and imported mozzarella di bufala 11⁹
Hearts of Lettuce 10³
Mixed Green Salad 10³
Monday Night – finely chopped romaine, iceberg, tomato, onion, radish, scallion and anchovy 11⁹
Dressings: Oil & Vinegar, Blue Cheese, Russian, Ranch or Garlic Vinaigrette

— VEGETABLES & POTATOES —

Served family-style for two or more

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| Leaf Spinach 9 ⁵ | Three Cheese Potatoes 11 ³ |
| String Beans 9 ⁵ | Hash Browns 9 ⁸ |
| Broccoli 9 ⁵ | Baked Potato 8 ⁸ |
| Wild Mushrooms 11 ³ | Hand Cut French Fries 8 ⁸ |
| Creamed Spinach 10 ⁸ | Mashed Potatoes 9 ⁸ |
| Asparagus – fritti, steamed, garlic and oil 11 ⁸ | Half & Half – cottage fries and fried onions 8 ⁸ |

— PALM FISH —

*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 34⁹
Ahi Tuna Steak* 36⁹
Chilean Sea Bass Fillet 34⁹
Alaskan King Crab Legs – with drawn butter 41⁹
Jumbo Shrimp Sauté 30⁹
Broiled Jumbo Lump Crab Cakes – with mango salsa 34⁹

— HOUSE SPECIALTY —


Tender, succulent, premium lobsters from Nova Scotia.

- Jumbo Nova Scotia Lobster – 3 pounds 22⁸ per pound
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.

— ITALIAN SPECIALTIES —

- Veal or Chicken Scallopine – milanese, piccata or marsala 29⁹
Veal or Chicken Parmigiana 30⁹
Veal Martini – shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil 30⁹
Linguine – with red or white clam sauce 22⁹

— STEAKS & CHOPS —

The Palm proudly serves Aged USDA Prime beef. Hand-selected and aged a minimum of 35 days. 
*Sauces: Brandy Peppercorn & Classic Bordelaise 3⁵
Hollandaise or Béarnaise available upon request*

- Filet Mignon – 9 ounce 41⁵
Filet Mignon – 14 ounce 45⁵
Prime New York Strip – 12 ounce 41⁵
Prime New York Strip – 16 ounce 46
Prime Double Cut New York Strip – 32 ounce for 2-3 persons sliced tableside 89
Double Cut Lamb Rib Chops – 18 ounce 43⁵
Prime Bone-In Rib-Eye Steak – 24 ounce 47