

— STARTERS —

- 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
Jumbo Shrimp Bruno – three jumbo shrimp française sautéed in a dijon mustard sauce 14⁹
Jumbo Shrimp Cocktail 16⁹
Classic Caesar Salad* – garlic croutons and parmigiano reggiano 11⁴
Hearts of Palm Salad – romaine, hearts of palm, tomatoes, kalamata olives and egg 11⁹
Mixed Green Salad 10³

— PALM SALADS & SANDWICHES —

- New York Steak Caesar Salad 18⁵
Grilled Chicken Cobb Salad 14⁵
West Coast Gigi Salad 14⁵
Nova Scotia Lobster Salad – baby greens, tomatoes, onions and avocado in a
cilantro lime vinaigrette 19⁵
Sesame Seared Ahi Tuna Salad* – with baby greens, peppers, tomatoes,
toasted almonds, oranges, fried wontons and soy vinaigrette 16⁵
Grilled Chicken Sandwich – with bacon, lettuce, tomato, aged cheddar cheese
and avocado mayonnaise 14⁵
Nova Scotia Lobster Roll 18⁵
Sliced New York Steak Sandwich – caramelized onions and peppers,
aged cheddar cheese and horseradish aioli 18⁵

All sandwiches are served with French Fries

— PALM STEAKBURGER —

*Palm “USDA Prime” SteakBurgers to rival Palm Steaks!
All Palm SteakBurgers are made with USDA Prime Beef*

- 837 Club Burger 12 ounce – prosciutto di parma, roasted red peppers, pesto aioli
and fontina cheese 14⁵
Second Avenue Burger 12 ounce – Danish bleu cheese and smoked bacon 14⁵
Bozzi Burger 12 ounce – aged gouda cheese, smoky barbecue sauce and crispy fried onions 14⁵
Classic Burger 12 ounce – cheddar cheese 12⁵

Served on toasted sesame brioche with seasoned hand cut French Fries, lettuce, tomato and onion

— LUNCHEON SPECIALITIES —

- New York Steak Frites Au Poivre – Aged Black Angus 11 ounce
with French Fries and brandy peppercorn sauce 23⁹
Broiled Jumbo Lump Crab Cakes – with mango salsa 22⁹
Penne – with asparagus spears, fresh and sun-dried tomatoes and basil 12⁵
Add Chicken 2 Add Shrimp 4
Wasabi and Panko Crusted Ahi Tuna Steak – sesame cucumber salad and soy dressing 16⁵

— SIDES —

Served family-style for two or more

- Leaf Spinach 9⁵
String Beans 9⁵
Wild Mushrooms 11³
Creamed Spinach 10⁸
Asparagus – fritti, steamed, garlic and oil 11⁸
Three Cheese Potatoes 11³
Hash Browns 9⁸
Mashed Potatoes 9⁸
Half & Half – cottage fries and fried onions 8⁸

— BUSINESS LUNCH MENU —

First Course (choice of):

- Mixed Green Salad
Classic Caesar Salad* – garlic croutons and parmigiano reggiano
Chef's Soup of the Day

Second Course (choice of):

- Twin Tenderloin Filets
caramelized onions, wild mushrooms and Bordelaise sauce
Southwestern New York Steak Salad
iceberg, black beans, red onion, tomatoes, corn, bacon and pepper
jack cheese tossed in ranch dressing. Topped with ancho grilled
New York strip and crispy fried tortilla.
Chicken Parmigiana – linguine marinara
Atlantic Salmon Fillet – roasted red pepper sauce
Chef's Fresh Fish Special of the Day

Family Style Side (choice of):

- Half & Half – cottage fries and fried onions
Vegetable of the Day

Third Course (choice of):

- New York Cheesecake | Key Lime Pie

19⁵ per person

— 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.

— STEAK & 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
Double Cut Lamb Rib Chops – 18 ounce 43⁵
Prime New York Strip – 16 ounce 46
Prime New York Strip – 12 ounce 41⁵
Prime Bone-In Rib-Eye Steak – 24 ounce 47

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

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