

— STARTERS —

- Colossal Lump Crabmeat Cocktail 18<sup>5</sup>
- Crispy Calamari Fritti – Point Judith calamari, cornmeal dusted and tossed with lemon and cherry peppers 11<sup>5</sup>
- Chef's Soup of the Day 7<sup>5</sup>
- Lobster Bisque 10<sup>9</sup>
- Jumbo Shrimp Bruno – three jumbo shrimp française sautéed in a dijon mustard sauce 14<sup>9</sup>
- Jumbo Shrimp Cocktail 16<sup>9</sup>
- Classic Caesar Salad\* – garlic croutons and parmigiano reggiano 11<sup>4</sup>
- Hearts of Palm Salad – romaine, hearts of palm, tomatoes, kalamata olives and egg 11<sup>9</sup>
- Mixed Green Salad 10<sup>3</sup>

— PALM SALADS & SANDWICHES —

- New York Steak Caesar Salad 18<sup>5</sup>
- Grilled Chicken Cobb Salad 14<sup>5</sup>
- West Coast Gigi Salad 14<sup>5</sup>
- Nova Scotia Lobster Salad – baby greens, tomatoes, onions and avocado in a cilantro lime vinaigrette 19<sup>5</sup>
- Sesame Seared Ahi Tuna Salad\* – with baby greens, peppers, tomatoes, toasted almonds, oranges, fried wontons and soy vinaigrette 16<sup>5</sup>
- Grilled Chicken Sandwich – with bacon, lettuce, tomato, aged cheddar cheese and avocado mayonnaise 14<sup>5</sup>
- Nova Scotia Lobster Roll 18<sup>5</sup>
- Sliced New York Steak Sandwich – caramelized onions and peppers, aged cheddar cheese and horseradish aioli 18<sup>5</sup>

*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 14<sup>5</sup>
- Second Avenue Burger 12 ounce – Danish bleu cheese and smoked bacon 14<sup>5</sup>
- Bozzi Burger 12 ounce – aged gouda cheese, smoky barbecue sauce and crispy fried onions 14<sup>5</sup>
- Classic Burger 12 ounce – cheddar cheese 12<sup>5</sup>

*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 23<sup>9</sup>
- Broiled Jumbo Lump Crab Cakes – with mango salsa 22<sup>9</sup>
- Penne – with asparagus spears, fresh and sun-dried tomatoes and basil 12<sup>5</sup>  
Add Chicken 2    Add Shrimp 4
- Wasabi and Panko Crusted Ahi Tuna Steak – sesame cucumber salad and soy dressing 16<sup>5</sup>

— SIDES —

*Served family-style for two or more*

- Leaf Spinach 9<sup>5</sup>
- String Beans 9<sup>5</sup>
- Wild Mushrooms 11<sup>3</sup>
- Creamed Spinach 10<sup>8</sup>
- Asparagus – fritti, steamed, garlic and oil 11<sup>8</sup>
- Three Cheese Potatoes 11<sup>3</sup>
- Hash Browns 9<sup>8</sup>
- Mashed Potatoes 9<sup>8</sup>
- Half & Half – cottage fries and fried onions 8<sup>8</sup>

— 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

**19<sup>5</sup> per person**

— HOUSE SPECIALTY —


*Tender, succulent, premium lobsters from Nova Scotia.*

- Jumbo Nova Scotia Lobster – 3 pounds 22<sup>8</sup> 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 3<sup>5</sup>  
Hollandaise or Béarnaise available upon request*

- Filet Mignon – 9 ounce 41<sup>5</sup>
- Filet Mignon – 14 ounce 45<sup>5</sup>
- Double Cut Lamb Rib Chops – 18 ounce 43<sup>5</sup>
- Prime New York Strip – 16 ounce 46
- Prime New York Strip – 12 ounce 41<sup>5</sup>
- 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.