

PALMS

EST. 2017

STEAKHOUSE

APPETIZERS

JUMBO SHRIMP COCKTAIL | 20

Lemon vodka cocktail sauce, lemon-avocado aioli and grilled lemon

GRILLED SPANISH OCTOPUS | 14

Roasted tomato sofrito sauce, olive chimichurri, pickled red onions, grilled flatbread with rosemary lemon olive oil

TEMPURA SHRIMP BASKET | 15

Thai sweet chili dipping sauce and pineapple slaw with siracha mayo

CRAB STUFFED PORTABELLA MUSHROOM | 16

Whole grain Mustard aioli, grilled lemon, roasted corn and avocado salsa

ESCARGOT BOURGUIGNON | 16

Sautéed with shallots, fresh herbs, wild mushrooms, burgundy wine, cream and garlic butter served in a puff pastry

AHI TUNA TOWER | 18

Layers of Mango, cucumber, sushi sticky rice and ahi tuna tossed with ponzu and scallions. Topped with avocado and served with sesame wonton chips and siracha aioli

SOUPS

LOBSTER BISQUE | 5

FRENCH ONION AU GRATIN | 5

SALADS

BISTRO SPINACH SALAD | 11

Baby heirloom tomatoes, ciliegine mozzarella, toasted pine nuts, red onions, roasted mushrooms, baby spinach and warm balsamic vinaigrette

WEDGE SALAD | 10

Campari tomatoes, blue cheese, maple-pepper bacon, crispy onions, peppercorn chive ranch

GRILLED CAESAR SALAD | 11

Grilled heart of romaine, roasted grape tomatoes, grilled red onions, sea salt baguette chips, Parmigiana Reggiano, EVOO, Caesar dressing

BALSAMIC ROASTED PEAR SALAD | 13

Mixed greens, frisee, balsamic roasted pears, candied pecans, grape tomatoes, dried cranberries, feta cheese and Champagne vinaigrette

SAUCES

Choice of sauce with Steaks & Chops

RED WINE BORDELAISE

SAUCE BEARNAISE

CHIVE LEMON BUTTER

GREEN PEPPERCORN BRANDY

WHOLE GRAIN MUSTARD DEMI-GLACE

WILD MUSHROOM DEMI-GLACE

SWEET GINGER TERIYAKI

ROSEMARY PORT WINE DEMI-GLACE

OSCAR STYLE (add 7)

POINT REYES BLEU CHEESE CRUSTED (add 5)

TOPPED WITH GARLIC SHRIMP (add 6)

SIDES TO SHARE

JUMBO BAKED POTATO | 5

TRUFFLE ROASTED FINGERLING POTATOES | 6

BREW CITY ONION RINGS | 7

CREAMED SPINACH | 9

GRILLED ASPARAGUS | 8

BRAISED MUSHROOMS | 6

BALSAMIC BACON BRUSSELS SPROUTS | 8

SWEET POTATO WEDGES | 5

ROASTED GARLIC SMASHED POTATOES | 4

HARICOTS VERTS ALMANDINE | 6

PRIME STEAKS

12 OZ. NEW YORK | 39

Char-grilled, firm texture, great marble, sea salt, Maître d' butter

14 OZ. PRIME DELMONICO | 38

Char-broiled, firm texture, thick marble, sea salt, Maître d' butter

10 OZ. FILET MIGNON | 42

Seared, soft texture, light marble, sea salt, Maître d' butter

24 OZ. CHAIRMAN'S RESERVE PORTER HOUSE | 43

Char-broiled, cut off the bone, sea salt, Maître d' butter

CHOPS

14 OZ. PRIME PORK CHOP | 31

Fennel crusted seared pork chop, whole grain mustard demi, topped with apple-fig compote

OVEN ROASTED 14 OZ. VEAL CHOP | 38

Topped with wild mushroom duxelle, toasted pine nuts and cremini truffled demi glaze

ROASTED RACK OF LAMB | 38

Herb pecan crusted, oven roasted, whole grain mustard demi and peach onion compote

22 OZ. COWBOY CHOP | 46

Chairman's reserve bone in ribeye, peppercorn garlic char-crusted with tomato onion jalapeno jam

TEMPERATURES

True Pittsburgh *High Outside Char, Very Red, Cold Center*

Rare *Cold Red Center*

Medium Rare *Warm Red Center*

Medium *Pink Center*

Medium Well *Warm, Slightly Pink Center*

Well Done *No Red, Hot Center*

PALMS SPECIALTIES

VEAL FLANK STEAK | 37

Topped with roasted wild mushroom, balsamic pearl onion, chianti wine demi and crispy onions

12 OZ. PRIME HANGER STEAK | 31

Seasoned and seared topped with mojo onion, fresh chimichurri and sofrito demi

FEATURED STEAK

40 OZ. PORTERHOUSE STEAK FOR TWO | 74

Chairman's Reserve char-broiled, sliced off the bone with sea salt, Maître d' butter

SEAFOOD

LOCAL FLORIDA KEYS YELLOW TAIL SNAPPER | 35

Pan seared skin on, topped with Cajun baby shrimp, corn and arugula salad with roasted red pepper vinaigrette

SMOKED BACON WRAPPED JUMBO DIVER SCALLOPS | 33

Over black lentil ragout with caper raisin puree and sage beurre blanc

TORAGASHI SEARED AHI TUNA | 33

Over stir fried soba noodles topped with Asian siracha mango salsa and soy ginger beurre blanc

BROILED TWIN LOBSTER TAILS | 43

Two 6oz. Maine lobster tails topped with roasted garlic chive butter served with grilled lemon and tarragon beurre blanc

SEAFOOD PAELLA | 41

Maine lobster, shrimp, mussels, clams and scallops braised in a saffron tomato lobster broth with peppers, onions, chorizo, green peas, Spanish olives and Valencia rice

****Consuming raw or undercooked foods increases your risk for food borne illnesses****