



# THE PALMS

A PACIFIC RIM RESTAURANT

## BREAKFAST & LUNCH

### LUNCH

#### OFF THE GRIDDLE

##### PANCAKES 12

two buttermilk pancakes, maple syrup, whipped cream

– plain, blueberry, strawberry, chocolate chip –

##### HAWAIIAN FRENCH TOAST 14

thick sweet loaf, bananas, strawberries, coconut, maple syrup, whipped cream

#### EGGS BENEDICT

SERVED WITH COUNTRY POTATOES

##### CLASSIC\* 13

english muffin, canadian bacon, hollandaise

##### GARDEN\* 14

english muffin, spinach, tomato, avocado, hollandaise

##### SPANISH\* 16

english muffin, spanish chorizo, avocado, hollandaise

#### BREAKFAST CLASSICS

##### Gf STEAK & EGGS\* 24

6oz bistro steak, three scrambled eggs, country potatoes

##### Gf CHILAQUILES\* 14

three scrambled eggs, corn tortilla chips, salsa roja, queso fresco, guacamole, pico de gallo, sour cream

##### LOCO MOCO\* 18

jasmine rice, ground beef patty, sunny side up egg, maui onion, house gravy

#### SPECIALTIES

##### -- THE PALMS FISH TACOS 19

three corn tacos, crispy white fish, creamy sriracha slaw, sesame seeds

##### -- HAWAIIAN BIG EYE TUNA TATAKI\* 31

sesame crusted, avocado, jalapeño, tropical fruit salsa, radish, yuzu aioli, pickled Fresno peppers, cilantro, white rice

##### Gf BLACKENED KING SALMON\* 35

pacific king salmon, chilled organic quinoa salad, corn, mango, grilled asparagus

##### GRILLED HULI HULI CHICKEN 28

grilled chicken breast, hawaiian bbq glaze, jasmine rice, sesame slaw

#### WHOLESOME SALADS

##### Gf SEARED AHI TUNA & WILD ARUGULA SALAD\* 19

sugared almonds, radish, strawberry, cucumber, feta  
– citrus honey vinaigrette –

##### Gf GRILLED PRAWNS & SPRING GREENS SALAD 18

granny smith apples, roasted seasoned beets, goat cheese, toasted hazelnuts, cherry tomatoes  
– red wine vinaigrette –

##### -- GRILLED CHICKEN & WASABI CAESAR SALAD 17

romaine, parmesan, seasoned croutons  
– wasabi caesar dressing –

##### Gf GRILLED BISTRO STEAK & WEDGE SALAD\* 20

bacon, diced onion, mixed cherry tomatoes, radish, blue cheese crumbles  
– chipotle blue cheese dressing –

Gf gluten friendly

-- can be modified as gluten friendly

V can be modified as vegan friendly

#### SANDWICHES

SERVED WITH SHOESTRING FRIES

##### EARLY RISER 12

scrambled eggs, beefsteak tomato, arugula, bacon, cheddar, chipotle aioli, toasted ciabatta

##### THE PALMS BURGER\* 20

½ lb certified angus beef, pepper jack cheese, caramelized onions, green leaf lettuce, beefsteak tomato, bacon, fried egg, chipotle aioli, brioche bun

##### GRILLED CHICKEN SANDWICH 16

grilled chicken breast, pepper jack cheese, frisee, beefsteak tomato, chipotle aioli, toasted ciabatta

##### BLAT 13

bacon, green leaf lettuce, avocado, beefsteak tomato, mayo, toasted sourdough  
– add chicken breast +6 –

##### KALUA PULLED PORK SANDWICH 14

kalua barbeque pulled pork, barbeque sauce, pepper jack cheese, sweet house slaw, toasted brioche bun

#### POKE

##### V AVOCADO VEGETABLE BOWL 15

avocado, mango, scallions, radish, edamame, jasmine rice, sweet & sour sauce, crispy wontons, candied peanuts, furikake

##### -- AHI POKE BOWL\* 20

big eye tuna, avocado, mango, jasmine rice, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake

##### -- SALMON POKE BOWL\* 20

salmon, avocado, mango, jasmine rice, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake

20% automatic gratuity will be added to parties of 6 or more

\*contains (or may contain) raw/undercooked ingredients

consuming raw or undercooked eggs, meats, poultry, and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions