



# THE PALMS

A PACIFIC RIM RESTAURANT

## BREAKFAST & 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

#### ☞ STEAK & EGGS\* 24

6oz bistro steak, three scrambled eggs, country potatoes

#### ☞ 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

### ALOHA MIXED PLATES

CHILLED MACARONI SALAD, JASMINE RICE, SESAME SLAW

#### ☞ BBQ PULLED PORK 18

#### ☞ GRILLED HULI HULI CHICKEN BREAST 18

#### ☞ COCONUT PACIFIC PRAWNS 22

#### ☞ GRILLED TERIYAKI KING SALMON\* 24

#### ☞ GRILLED TERIYAKI HULA SKIRT STEAK 24

### LUNCH SPECIALTIES

#### ☞ THE PALMS FISH TACOS 19

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

#### ☞ HAWAIIAN BIG EYE TUNA TATAKI SASHIMI\* 31

sesame crusted, avocado, jalapeño, tropical fruit salsa, radish,  
lipstick peppers, cilantro, white rice, micro cilantro

#### ☞ BLACKENED KING SALMON\* 35

pacific king salmon, chilled organic quinoa salad, corn, mango,  
grilled asparagus, ginger beurre blanc, micro cilantro

\*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

### WHOLESOME SALADS

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

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

#### ☞ 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 –

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

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

### SANDWICHES

SERVED WITH SHOESTRING FRIES

#### ☞ EARLY RISER 12

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

#### ☞ BARBECUE BURGER\* 18

½ lb certified angus beef, sharp cheddar, pepper jack cheese, bacon,  
crispy onion strings, bbq sauce, brioche bun

#### ☞ 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

JASMINE RICE, AVOCADO, MANGO, RADISH, EDAMAME, CRISPY  
WONTONS, CANDIED PEANUTS, FURIKAKE, FIRECRACKER  
SAUCE, SESAME OIL, GINGER, MICRO CILANTRO

#### ☞ AVOCADO VEGETABLE 15

– vegetarian –

#### ☞ PACIFIC KING SALMON\* 20

#### ☞ HAWAIIAN BIG EYE AHI TUNA\* 20

☞ gluten friendly

☞ can be modified as gluten friendly

☞ can be modified as vegan friendly

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