



THE PALMS

A PACIFIC RIM RESTAURANT

{ STARTERS }

- **VEGETABLE TEMPURA** sweet potato, white cauliflower, green beans, broccoli {sweet & sour sauce} 10
- GF** **GRILLED PACIFIC PRAWNS** sweet tangy chutney, tropical fruit salsa, micro cilantro 19
- **BIG EYE AHI TUNA TATAKI SASHIMI*** sesame crusted, avocado, jalapeño, tropical fruit salsa, radish, lipstick peppers, cilantro, white rice, micro cilantro 27
- CALIFORNIA CALAMARI** fritto misto, carrots, jalapeño, micro cilantro {cilantro jalapeño aioli} 14
- KOREAN BARBECUED KALBI RIBS*** boneless grilled ribs, vegetable stir fry, micro cilantro 19
- FRIED RICE*** hawaiian teriyaki, mixed vegetables, egg, scallions, sriracha, micro cilantro 23
- ... steak, chicken, prawns, or vegetable (19)

{ SOUP & SALADS }

...add chicken, steak, prawns, ahi, salmon 11

- GF** **SPRING GREENS SALAD** granny smith apple, roasted seasoned beets, goat cheese, toasted hazelnuts, cherry tomatoes {red wine vinaigrette} 11
- GF** **THE WILD ARUGULA** sugared almonds, radish, strawberry, cucumber, feta {citrus honey vinaigrette} 11
- GF** **THE WEDGE SALAD** bacon, diced onions, mixed cherry tomatoes, blue cheese crumbles {chipotle blue cheese dressing} 14

{ POKE }

jasmine rice, avocado, mango, radish, edamame, crispy wontons, candied peanuts, furikake, firecracker sauce, sesame oil, ginger, micro cilantro

- **AVOCADO VEGETABLE** 16
- **PACIFIC KING SALMON*** 21
- **BIG EYE AHI TUNA*** 21

{ ALOHA MIXED PLATES }

served with chilled macaroni salad, jasmine rice, sesame slaw

- GRILLED HULI HULI CHICKEN BREAST** 19
- GRILLED TERIYAKI HULA SKIRT STEAK** 25
- COCONUT PACIFIC PRAWNS** 23
- GRILLED TERIYAKI KING SALMON*** 25

{ FROM THE SEA }

- **MACADAMIA NUT MAHI MAHI*** wasabi mashed potatoes, braised bok choy, tropical fruit salsa, ginger beurre blanc, micro cilantro 36
- **THE PALMS FISH TACOS** corn tortillas, crispy white fish, creamy sriracha slaw, sesame seeds, micro cilantro 20
- GF** **BLACKENED KING SALMON*** pacific king salmon, chilled organic quinoa salad, corn, mango, grilled broccolini, ginger beurre blanc, micro cilantro 34
- CHILEAN SEA BASS*** sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro 47
- **SEARED ALASKAN SEA SCALLOPS*** wild mushroom parmesan risotto, ginger beurre blanc, crispy leeks 39

{ FROM THE LAND }

- BARBECUE BURGER*** ½ lb certified angus beef, sharp cheddar, pepper jack cheese, bacon, crispy onion strings, bbq sauce, brioche bun, shoestring fries 19
- THE PALM BURGER*** ½ lb certified angus beef, pepper jack cheese, bacon, fried egg, caramelized onions, beefsteak tomato, green leaf lettuce, chipotle mayo, brioche bun, shoestring fries 21
- **CHICKEN LINGUINE*** chicken breast, basil, tomato cream sauce 25
- **7OZ GRASS-FED FILET MIGNON*** certified organic beef, butter mashed potatoes, spinach mushroom sauté 49
- **14OZ RIB EYE*** certified angus beef, butter mashed potatoes, grilled broccolini 47
- KOREAN BARBECUED KALBI RIBS*** boneless grilled ribs, vegetable stir fry, jasmine rice, micro cilantro 32

{ FROM THE GARDEN }

- TOFU STIR FRY** thai pepper vegetable stir fry, mongolian glaze, jasmine rice, micro cilantro 21
- TOFU UDON NOODLE SAUTÉ** sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro 25

GF gluten friendly

-- can be modified as gluten friendly

V can be modified as vegan friendly

gluten friendly items may contain traces of wheat as all items are produced on equipment that are exposed to gluten

20% gratuity will be applied to parties of 6 or more

please inform your server of any allergies

*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness