



THE PALMS

A PACIFIC RIM RESTAURANT

{ STARTERS }



THE PALMS FRIES chipotle aioli, ketchup 6

EDAMAME salt and pepper or spiced garlic ponzu 7

VEGETABLE EGG ROLL sweet firecracker sauce 8

TEMPURA sweet potato, cauliflower, green beans, broccoli {sweet & sour sauce} 10

Gf GUACAMOLE hass avocado, tomatillo, red onion, tomato, garlic, lime, taro chips 16

MONTEREY BAY CALAMARI fritto misto, carrots, jalapeño, micro cilantro {cilantro jalapeño aioli}

14

COCONUT PACIFIC PRAWNS toasted coconut {sweet firecracker sauce} 18

FRIED RICE* hawaiian teriyaki, mixed vegetables, egg, scallions, sriracha {steak, chicken, prawns +9} 11

STREET TACOS beef, chicken, or fish 16

KOREAN BARBECUED KALBI RIBS boneless grilled beef, vegetable stir fry 20

{ SOUP & SALADS }

...add chicken +5, steak, prawns, salmon +9

LOBSTER BISQUE lobster, seasoned croutons 11

Gf PEAR & BEET SALAD mixed greens, asian pear, roasted seasoned beets, goat cheese, toasted hazelnuts, cherry tomatoes {red wine vinaigrette} 11

Gf THE WEDGE SALAD bacon, diced onions, mixed cherry tomatoes, blue cheese crumbles {chipotle blue cheese dressing} 14

ASIAN CHOPPED SALAD napa cabbage, iceberg, carrot, mandarins, almonds, green onion, sesame, crispy wontons {peanut vinaigrette} 14

{ MAINS }

POKE BOWL* big eye tuna or salmon, avocado, mango, jasmine rice, radish, edamame, sweet & sour sauce, crispy wontons, candied peanuts, furikake {avocado vegetarian bowl 16} 21

THE PALMS FISH TACOS* three corn tortilla tacos, crispy white fish, creamy sriracha slaw, sesame seeds, micro cilantro 18

MACADAMIA NUT MAHI MAHI wasabi mashed potatoes, braised bok choy, tropical fruit salsa, ginger beurre blanc, micro cilantro 32

Gf MISO KING SALMON* pacific king salmon, butter mashed potatoes, grilled broccolini, miso ginger beurre blanc, micro cilantro 30

CHILEAN SEA BASS* sautéed carrots, maui onions, snow peas, cremini mushrooms, bok choy, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro 40

SEARED ALASKAN SEA SCALLOPS* wild mushroom parmesan risotto, ginger beurre blanc, crispy leeks 44

FRENCH DIP sourdough roll, thin sliced prime rib, pepper jack cheese, creamy horseradish, au jus, fries 22

LOCO MOCO* jasmine rice, ground beef patty, sunny side up egg, maui onion, house gravy 17

BARBECUE BURGER* ½ lb certified angus beef, sharp cheddar, pepper jack cheese, bacon, crispy onion strings, bbq sauce, brioche bun, 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, fries 22

CHICKEN LINGUINE* chicken breast, basil, tomato cream sauce 23

7OZ GRASS-FED FILET MIGNON* certified organic beef, butter mashed potatoes, spinach mushroom sauté 47

16OZ RIB EYE* certified angus beef, butter mashed potatoes, grilled broccolini 49

Gf TOFU UDON NOODLE SAUTÉ sautéed carrots, maui onions, snow peas, cremini mushrooms, bok choy, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro 23

KOREAN BARBECUED KALBI RIBS* boneless grilled beef ribs, vegetable stir fry, rice 32

Gf gluten friendly

■ can be modified as gluten friendly

*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
gluten friendly items may contain traces of wheat as all items are produced on equipment that are exposed to gluten

\$2 split plate charge