

Palm

RESTAURANT
EST. 1926

3500 Las Vegas Blvd. South
Forum Shops at Caesars
Las Vegas, NV 89109
Phone: 702.732.7256
Fax: 702.732.0229

Email This Menu At:
www.YourRC.com

Menu Items And Prices Subject To
Change Without Notice



LUNCHEON MENU

AS OF DECEMBER 2010

~STARTERS~

Colossal Lump Crabmeat Cocktail	\$19.90
Jumbo Shrimp Cocktail	\$18.40
"Point Judith" Calamari Fritti – tossed with lemon and cherry peppers	\$11.50
Shrimp Bruno – three jumbo shrimp francaise sautéed in a Dijon mustard sauce.	\$15.90
*Caesar Salad – garlic croutons and parmigiano reggiano	\$12.40
Mixed Green Salad	\$11.30
Hearts of Palm Salad – romaine, hearts of palm, tomatoes, kalamata olives and eggs.	\$12.40
Lobster Bisque	\$10.90
Soup of the Day	\$ 7.50

~PALM ENTRÉE SALADS & SANDWICHES~

*Sesame Seared Ahi Tuna – baby greens, peppers, tomatoes, toasted almonds, oranges, fried wontons and soy vinaigrette.	\$17.50
Grilled Chicken Cobb Salad	\$15.50
Nova Scotia Lobster Salad – baby greens, tomatoes, onions, and avocado in a cilantro lime vinaigrette.	\$19.50
Classic Burger	\$13.50
Palm Burgers – 837 Club, Second Ave, or Bozzi	\$15.50
Nova Scotia Lobster Roll	\$19.50
Grilled Chicken Club Sandwich – bacon, lettuce, tomato, aged cheddar cheese and avocado mayonnaise.	\$15.50
Sliced New York Steak Sandwich – caramelized onions & peppers, aged cheddar cheese and horseradish aioli.	\$19.50

*all sandwiches are served with French Fries

~STEAKS AND CHOPS~

The Palm proudly serves Aged USDA Prime Beef

Sauces: Brandy Peppercorn Sauce, Port Wine Demi-Glace, Classic Bordelaise Sauce	\$3.50
Filet Mignon – 9 ounce	\$42.50
Filet Mignon – 14 ounce	\$47.50
Double Cut Lamb Rib Chops – three 6 ounce chops	\$44.50
New York Strip – Aged USDA Prime 12 ounce	\$42.50
New York Strip – Aged USDA Prime 16 ounce	\$48
Bone-In Rib-Eye Steak – Aged USDA Prime 24 ounce	\$49

~PALM FISH~

*Palm seafood to rival Palm steaks! The season's premium catches arrive daily, within hours of leaving the sea. Palm Fish is subject to availability.

Broiled Crab Cakes with Mango Salsa	\$23.90
Ahi Tuna Steak*	\$36.90
Chilean Sea Bass	\$35.90
Atlantic Salmon Fillet	\$34.90

*All premium fish may be ordered broiled, blackened, sautéed or peppercorn crusted.

~SIDES~

Served family-style for two or more

Leaf Spinach	\$9.90
String Beans	\$9.90
Wild Mushrooms	\$11.30
Creamed Spinach	\$11.80
Asparagus – fritti, steamed, garlic & oil	\$11.80
Three Cheese Potatoes	\$11.30
Hash Browns	\$10.30
Hand Cut French Fries	\$9.80
Mashed Potatoes	\$10.30
Half & Half – cottage fries and fried onions	\$8.80

~LUNCHEON SPECIALTIES~

New York Steak Frites Au Poivre - Aged Black Angus 11 ounce With French fries and brandy peppercorn sauce	\$23.90
Wasabi and Panko Crusted Ahi Tuna Steak	\$18.50
Penne – with asparagus, fresh & sun-dried tomato and basil Add Chicken \$2.00 Add Shrimp \$4.00	\$15.50

*Contains raw or undercooked products. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.

LUNCHEON MENU

AS OF DECEMBER 2010

~BUSINESS LUNCH MENU~

First Course (choice of):

Mixed Green Salad

Caesar Salad* - *garlic crouton and parmigiano reggiano*

Soup of the Day

Second Course (choice of):

Chef's Fresh Fish Special of the Day

Southwestern New York Steak Salad

— *Iceberg, black beans, red onion, tomatoes, corn, bacon and pepper jack cheese tossed in a Ranch Dressing. Topped with ancho grilled New York Strip and crispy fried tortilla.*

Twin Tenderloin Filets - *caramelized onions, wild mushrooms & Bordelaise sauce*

Chicken Parmigiana- *linguine marinara*

Atlantic Salmon Fillet – *roasted red pepper sauce*

Family Style Side

Half & Half - *cottage fries & fried onions*

Vegetable of the Day

Third Course (choice of):

New York Cheesecake

Key Lime Pie

\$24.50 per person



~ House Specialty~

Broiled Jumbo Nova Scotia Lobster

Available in 3, 4, 5 and 6 pounds

\$22.80 per pound

~Larger lobsters are available upon request and are subject to availability.

Create the Signature Palm Surf 'n' Turf!

Add a half lobster to any order from our Steaks & Chops menu at half the whole lobster price

DINNER MENU

AS OF DECEMBER 2010

~APPETIZERS~

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*Sesame Seared Ahi Tuna – baby greens, peppers, tomatoes, toasted almonds, oranges, fried wontons and soy vinaigrette.	\$16.90
Lobster Bisque	\$10.90
Soup of the Day	\$ 7.50

~SALADS~

East Coast Gigi – shrimp, string beans, tomato, onion and bacon tossed in vinaigrette	\$14.90
West Coast Gigi – add iceberg, roasted pepper, egg and avocado to the East Coast Version	\$15.90
Hearts of Palm Salad – romaine, hearts of palm, tomatoes, kalamata olives and eggs.	\$12.40
Tomato Capri – sliced tomatoes, basil and imported mozzarella di bufala	\$12.40
*Caesar Salad	\$12.40
Hearts of Lettuce	\$11.30
Mixed Green Salad	\$11.30
Monday Night – finely chopped romaine, iceberg, tomato, onion, roasted pepper, radish, scallion and anchovy	\$13.40

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~ITALIAN SPECIALTIES~

Veal or Chicken Scallopine – Milanese, Piccata or marsala	\$29.90
Veal or Chicken Parmigiana	\$30.90
Veal Martini – shallots, mushrooms, fresh & sun dried tomato	\$31.90
Linguine – with red or white clam sauce	\$23.90



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