

Palm Terrace Signatures

SMALL PLATES

ALMOST A WALDORF SALAD

with Red Apples, Shaved Fennel, Roasted Pecans and Arugula
Apple Cider Vinaigrette 13.

CAESAR SALAD

Hearts of Young Romaine "Fondue Style" with Herb Croutons
and Reggiano Parmesan 12.

MACARONI AND CHEESE

Chef Bracken's Version 13.

AHI TUNA

Tartare with Ginger Aioli, Marinated Maui Onions and Shiso 14.

MAINE DIVER SCALLOPS

Salt Block Seared with Wild Mushrooms, Haricot Vert and Yukon Potatoes
Lobster Tapioca Sauce 14.

LARGE PLATES

JUMBO PRAWNS

Roasted with Ricotta Gnocchi, Sugar Snap Peas, Lemongrass and Ginger 35.

CHILEAN SEA BASS

Potato Crusted with an Orange Reduction and Fresh Dill 34.

SCOTTISH SALMON

Seared with an Artichoke Ratatouille and Preserved Lemon Dressing 28.

LEG OF LAMB

Boneless & Braised with Moroccan Spices, Couscous, Honey and Sherry 29.

PRIME BEEF SHORT RIBS

Braised with Rum & Pepper for 48 Hours with Potato Puree and
Irvine Ranch Vegetables 32.

FLAT IRON STEAK

Grilled with Marble Potatoes, Mushrooms, Leeks and Beurre Rouge 34.

SIDES

Jumbo Baked Potato 6.

Sautéed Spinach 6.

Steamed Edamame, in the shell 8.

Mashed Potatoes 6.

Stir Fried Broccolini 7.

Green Beans Almondine 8.