

STARTERS

HUMMUS 11

roasted red bell pepper hummus, crispy taro chips

* **BONELESS KALBI RIBS** 16

grilled beef, vegetable stir fry, korean barbecue glaze

* **HAWAIIAN BIG EYE TUNA TATAKI SASHIMI** 18

seared rare, sesame crusted, ponzu soy, sesame oil

CALIFORNIA CALAMARI 12

fritto misto, carrots, jalapeno, spiced pepper aioli

HAWAIIAN OCTOPUS 18

grilled, mint chimichurri, pickled peppers, micro cilantro

COCONUT TIGER PRAWNS 18

toasted coconut, sweet firecracker sauce

GRILLED TIGER PRAWNS 16

sweet tangy chutney, tropical fruit salsa, micro cilantro

PAN SEARED BUTTERED SCALLOPS 18

lemon ginger beurre blanc, tropical fruit salad, basil oil

SOUP SALADS VEGETABLES

add chicken, beef, prawns or ahi to any salad 8

LOBSTER BISQUE 8 / 12

lobster, seasoned croutons

SPRING GREENS SALAD 9

granny smith apple, roasted seasoned beets, goat cheese, toasted hazelnuts, cherry tomatoes

• red wine vinaigrette

THE WILD ARUGULA 9

sugared almonds, radish, strawberry, cucumber, feta

• citrus honey vinaigrette

THE WEDGE SALAD 12

shaved onions, bacon, baby heirloom tomatoes, blue cheese crumbles

• chipotle blue cheese dressing

VEGETABLE TEMPURA 8

tempura style, sweet potato, white cauliflower, green beans, asparagus, sweet sour sauce

AVOCADO VEGETABLE BOWL 14

mango, jasmine rice, scallions, radish, edamame, sweet and sour sauce, crispy wontons, candied peanuts, furikake

FROM THE SEA

MACADAMIA NUT HALIBUT 36

macadamia crusted, wasabi mash, braised bok choy, tropical fruit salsa, ginger lemon beurre blanc, micro cilantro

CHILEAN SEA BASS 42

pan seared, sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles

PALMS FISH TACOS 17

three corn tacos, crispy white fish, sweet house slaw

* **HAWAIIAN BIG EYE TUNA TATAKI SASHIMI** 28

ahi seared rare, sesame crusted, avocado, jalapeño, tropical fruit salsa, radish, yuzu aioli, pickled fresno peppers, cilantro

SEAFOOD PASTA 22

mixture of white fish, scallops, tiger prawns in a tomato cream sauce, over linguine, red pepper flakes

ALASKAN SEA SCALLOPS 36

seared, wild mushroom risotto, ginger citrus beurre blanc, crispy leeks

* **PACIFIC KING SALMON** 32

blackened, chilled organic quinoa salad, cilantro, corn, mango, grilled asparagus

* **AHI OR SALMON POKE BOWL** 18

big eye tuna or salmon, avocado, mango, jasmine rice, scallions, radish, edamame, sweet & sour sauce, crispy wonton, candied peanuts, furikake

TIGER PRAWNS 28

sautéed, thai pepper vegetable stir fry, mongolian glaze, jasmine rice

FROM THE LAND

* **7 OZ. FILET** 39

C.A.B., chipotle glazed baby rainbow carrots, herb roasted potatoes

* **10 OZ. PRIME C.A.B. "BASEBALL" SIRLOIN** 38

white truffle mashed potatoes, sautéed wild mushrooms, maui onion, red wine demi-glaze

* **14 OZ. PRIME C.A.B RIB EYE** 52

baby rainbow carrots, herb roasted potatoes, red wine demi

* **THE PALM BURGER** 22

½ lb c.a.b. beef, bacon, fried egg, caramelized onions, butter lettuce, pepper jack, chipotle mayo, brioche bun, truffle fries

* **FRENCH POLYNESIAN DIP** 19

palms sliced dry rub, slow roasted C.A.B., local french roll, beef au jus

GRILLED HULI HULI CHICKEN 25

boneless thigh with Hawaiian bbq glaze, brown rice, sesame slaw

* **KOREAN BARBEQUED KALBI RIBS** 28

grilled beef, jasmine rice, vegetable stir fry

* **FILET MIGNON BOWL** 20

C.A.B. filet mignon seared and peppered, hawaiian teriyaki glaze, peppers, scallions, over vegetable fried rice

OYSTER SELECTION

by the ½ dozen or full dozen

* **ROYAL MIYAGI OR SHIGOKU** 19 / 36

house cocktail sauce, mignonette

CHEF SPECIAL

STUFFED HALIBUT 38

crab, shrimp, brie stuffing, truffle mash, grilled asparagus

GRILLED WHOLE BRANZINO 38

lemon, herbs, roasted potatoes, vegetable orzo

* **7OZ GRASS-FED FILET MIGNON** 48

certified organic, filet mignon, spinach mushroom sauté



THE PALMS

A PACIFIC RIM RESTAURANT

Executive Chef Andres Chevez

 @thepalms_losgatos

V CAN BE MODIFIED AS VEGAN FRIENDLY

Gf GLUTEN FRIENDLY

*contains (or may contain) raw/undercooked ingredients. consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.