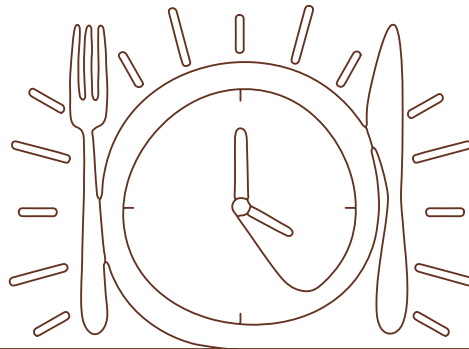


Sunset Dinner

4 pm – 5:30 pm Daily



KAISER GRILLE
PALM SPRINGS

1/2 OFF WINE WEDNESDAYS
All bottled wine priced below \$200

Dinner Menu Two Courses: Includes selection of one First Course and one Entrée.
We request guests arrive and are seated by 5:30 pm and order by 5:45 pm, please.

DRINKS

Private Label House Wine | 8
16 Ounce Ice Cold Draft Beer | 8
Well Drinks from 8
All Other Cocktails and Spirits - \$2 Off

FIRST COURSE - Please select one cup of soup or petite salad.

Mushroom, Bacon, and Sherry Bisque
White truffle oil, focaccia croutons.

Classic Lobster Bisque
Sweetness of sherry wine, white truffle oil, crème fraîche.

Traditional Romaine Hearts Caesar Salad
Shaved parmesan, focaccia croutons, marinated white Spanish anchovies.

The Grille House Organic Greens, Dates and Manchego Salad

Green apple, local organic Medjool dates, olives, walnuts, white balsamic vinaigrette.

Kaiser Grille Signature Wedge

Bacon, tomato, red onion, KG citrus and Shaft's blue cheese dressing.

SECOND COURSE

PASTA

Pasta Pomodoro | 21
Roma tomatoes, white wine, basil, roasted garlic, Rustichella d'Abruzzo penne.

Eggplant Parmigiano | 27.50
Rich, zesty tomato sauce, Bufala and Italian mozzarella, Parmigiano Reggiano, Italian penne.

Salsiccia, Mushrooms, Bucatini | 29.50
Italian sausage, roasted garlic, mushrooms, tomatoes, basil, rich meat sauce. Parmigiano.

Prime Beef Tenderloin, Orecchiette Pasta, Broccoli, Peppers, Vodka Sauce | 38
Garlic, tomatoes, bell peppers, red chili flakes, basil. Orecchiette Pasta.

CHICKEN

Chicken Piccata | 29.50
Whipped Yukon gold potatoes, asparagus.

Classic Chicken Fettuccine Alfredo | 24.50
Rustichella D'Abruzzo fettuccine, garlic, Parmigiano Reggiano.

Chicken Parmigiano | 29.50
Mary's Chicken. Sautéed and layered with rich tomato sauce, fresh Bufala and Italian mozzarella, Parmigiano Reggiano. Over Rustichella d'Abruzzo penne.

PORK

Thick Cut BBQ Baby Back Kurobuta Pork Ribs (4) | 34.50
Oak grilled, sweet, spicy prickly pear habanero BBQ, pureed yams. Apple, jicama slaw.

SEAFOOD

Shrimp Scampi, Artichoke Hearts, Linguine | 38.50
Garlic, artichoke hearts, white wine, basil, tomatoes, Rustichella D'Abruzzo Italian linguine.

Faroe Islands Salmon with Roasted Pineapple and Mango Salsa | 38.50
Oak broiled. Pineapple, mango, red bell pepper, jalapeño salsa. Ancient grain rice pilaf, grilled asparagus.

Salmon with Lemon, Butter & Capers | 38.50
Sautéed. Whipped Yukon Gold potatoes, grilled asparagus.

Jumbo Diver Sea Scallops (4) with Spinach Risotto | 46
Over spinach and parmesan risotto, with baby carrots. Two purées of wood oven roasted red and yellow bell peppers.

Maine Lobster Ravioli (4) | 38
With sautéed broccoli. Champagne, saffron, lobster sauce. White truffle oil.

KAISER FAVORITES

Moroccan Beef Short Ribs - Tagine Style | 44.50
Rich and savory, ras el hanout - a Moroccan spice blend meaning "top/best of the shop". Braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, plums, olives, fresh herbs. Over perfect whipped potatoes with seasonal root vegetables, shaved Marcona almonds, gremolata.

Filet Mignon - Barrel Cut - 6 oz. | 54.50
Choice of sauce béarnaise or Madagascar green peppercorn sauce au poivre, perfect whipped potatoes, grilled asparagus.

THE DEAL | TWO COURSE TOMAHAWK TUESDAYS

The 36 oz. USDA PRIME Tomahawk Beef Rib Chop FOR TWO | 149
Oak grilled. With roasted shallot truffle butter, perfect whipped potatoes, grilled asparagus, sauce béarnaise.
First Course: Choice of Cup of Soup or Petite Salad - Please select one for each guest.

▶ **Classic Lobster Bisque**

▶ **Mushroom, Bacon, and Sherry Bisque**

▶ **Traditional Romaine Hearts Caesar Salad**

▶ **The Grille House Organic Greens, Dates and Manchego Salad**

DESSERT SELECTIONS - Add \$9

Lemon Mascarpone Cheesecake • Callebaut Chocolate Cappuccino Mousse Cake • Tiramisu

We respectfully refuse and decline all requests and attempts for shared and or split meals and carry-out / for our Sunset Dinners.