



## KAISER GRILLE PALM SPRINGS

### DRINKS

#### **Poinsettia Cocktail** | 18

A crisp and refreshing blend of Prosecco and Cranberry Juice, with a hint of Grand Marnier.

#### **Chocolate Candy Cane Lane Martini** | 19

Vodka, Kahlúa, White and Dark Chocolate liqueurs, hint of cream. Chocolate Swirl. Crushed Candy Cane garnish.

### THREE-COURSE FEAST

#### SOUP OR SALAD

##### **Honey Roasted Puréed Butternut Squash Bisque**

Delightful purée of honey roasted butternut squash, roasted vegetables, puréed and blended with a touch of cream and vegetable stock. Garnished with crème fraîche and freshly snipped chives.

##### **Cream of Winter Mushroom Soup**

Sautéed with bacon, garlic, shallots, thyme, pink Himalayan salt, sherry wine and cream. Savory and richly satisfying. Finished with truffle oil and focaccia croutons.

##### **The Classic Hearts of Romaine Caesar**

Zesty Caesar dressing, Parmigiano Reggiano DOC, focaccia croutons, Spanish anchovies.

##### **Kaiser Grille Winter Field Greens Salad**

The best organic mixed greens of the season, baby spinach, green apple, aged Manchego cheese, local Medjool dates, olives, walnuts, and white balsamic vinaigrette.

#### ENTRÉE Add 8 oz. Maine Lobster Tail butter poached and broiled + 69

##### **Traditional Christmas Mary's Roast Turkey** | 89

Brined, seasoned and slow roasted with butter whipped Yukon gold potatoes, honey roasted puréed garnet yams, orange glazed tri-color baby carrots, green beans almondine, wood roasted sweet corn cassarole, country pork sausage and fresh sage turkey dressing, house-made cranberry relish, rich turkey roasting pan gravy.

##### **Jumbo Diver Sea Scallops with Spinach Risotto** | 99

Fresh hand harvested Diver Sea Scallops. Pan seared with a hint of lemon and chardonnay wine. Served with parmesan spinach risotto and organic baby carrots sautéed with orange, honey and turmeric. Complemented with yellow and red bell pepper purées.

##### **Christmas Signature Prime Rib of Beef** | 99

Chef's thick 14 oz. cut. USDA Prime aged prime rib of beef, seasoned with premium salts, peppercorns, fresh herbs, and spices. Slow roasted and served with au jus, creamed fresh horseradish. Accompanied with butter whipped yukon gold potatoes, orange glazed tri-color baby carrots, green beans almondine.

##### **Substitute Prime Aged Chef's Cut Cowboy Beef Rib Chop 22 oz. + 24**

##### **Prime Colorado Lamb Chops - Pistachio Crust** | 119

Renown as the world's finest. Frenched. Marinated with garlic, citrus, fresh herbs. Oak fire grilled, then crusted with pistachios, Dijon mustard, garlic, and parsley seasoned bread crumbs. Wood oven roasted. Perfect whipped Yukon gold potatoes. Local Medjool date, pomegranate, port wine lamb reduction.

#### DESSERT

##### **Cranberry & Lemon Mascarpone Cheesecake**

Meyer lemon juice, and zest, Caravella limoncello, house made puree of raspberries and mixed berry garnish, hand rolled graham cracker crust.

##### **Callebaut Cappuccino Mousse Cake**

Rich Belgian dark chocolate, layered mousse and chocolate cake, mixed berries.

##### **Tiramisu**

Italian mascarpone cheese, espresso-soaked house-made lady fingers, natural turbinado sugar, cacao powder.

##### **Patagonia Toothfish - Sea Bass**

##### **Tarragon, Roasted Tomato Emulsion** | 119

This pristinely line caught fillet is grilled over oak wood and charcoal. Rests on wild mushroom risotto with wood-grilled asparagus. Enhanced with roasted tomato, tarragon, shallot, and pinot grigio emulsion. This dish offers a rich, tender, and flaky symphony of flavors.

##### **Kurobuta Pork Chop** | 99

Our Prime Chef's thick cut, seasoned and oak fire grilled. Presented with honey roasted puréed garnet yams, orange sautéed tricolor baby carrots, green beans almondine, and cranberry, pear, port wine reduction.

#### A KAISER FAVORITE

##### **Classic Faroe Islands Salmon Oscar** | 129

Features King Salmon—wood broiled, placed on a pool of Cognac and Madagascar green peppercorn sauce au poivre. Topped with succulent and sweet jumbo Alaskan king crab meat and char-grilled asparagus spears. Finished with rich and tangy sauce béarnaise and perfect butter whipped Yukon Gold potatoes.

#### CHILDREN'S MENU

##### STARTER COURSE ONE *(Choice of)*

##### **Honey Roasted Puréed Butternut Squash Bisque**

##### **Cream of Winter Mushroom Soup**

##### **The Classic Hearts of Romaine Caesar**

##### **Kaiser Grille Winter Field Greens Salad**

##### ENTRÉE COURSE TWO *(Choice of)*

**Roast Turkey** | 39.50 • **Prime Rib** | 49.50 • **Salmon** | 44.50

##### DESSERT COURSE THREE *(Choice of)*

##### **Cranberry & Lemon Mascarpone Cheesecake**

##### **Callebaut Cappuccino Mousse Cake**

##### **Tiramisu**

Sorry, no substitutions. No Shared or Split Plates

# À la Carte



## CHRISTMAS EVE DINNER



### APPETIZER

**Shrimp Cocktail** | (4) 28.00 • (6) 39.50 • (8) 49.50  
Horseradish cocktail sauce, charred lemon.

**Kaiser Grille Charcuterie + Cheese Board** | 36  
Aged riserva prosciutto, Genoa hard salami, soppressata, capicola, spicy calabrese. Aged bleu cheese, fresh mozzarella, Parmigiano Reggiano, aged Manchego. Includes olives, almonds, mostarda, grapes, and crostini.

**Calamari Steak Strips - Flash Fried** | 22  
Roasted red pepper and cocktail sauces.

**Lobster Bisque - A Fresh Take** | 19.50  
Lobster ravioli, sherry, white truffle oil, crème fraîche.

**Honey Roasted Puréed Butternut Squash Bisque** | 13  
Crème fraîche and freshly snipped chives.

**Classic French Onion Soup Gratinée** | 15  
Gruyère and Emmental cheese, almond wood oven baked.

**Cream of Winter Mushroom Soup** | 15  
Sautéed with bacon, garlic, shallots, thyme, pink Himalayan salt, sherry wine and cream. Savory and richly satisfying. Finished with truffle oil and Focaccia croutons.

### SALAD

**Roasted Beets, Chèvre Goat Cheese, Citrus Salad** | 19.50  
Oven roasted seasonal beets, goat cheese, mixed greens, fresh citrus, pine nuts, and champagne vinaigrette.

**Classic Hearts of Romaine Caesar Salad** | 17.50  
Romaine hearts, house Caesar dressing, Parmigiano Reggiano, croutons, and white Spanish anchovies.

**The Signature Wedge** | 17.50  
Crisp iceberg, applewood smoked bacon, heirloom tomatoes, red onion, citrus bleu cheese dressing, Shaft's California bleu cheese - aged in Sierra Nevada gold mines.

**Kaiser Grille Winter Field Greens Salad** | 18.50  
Tossed organic mixed greens, Manchego cheese, green apple, Medjool dates, olives, walnuts, and white balsamic vinaigrette.

### STEAK Add 8 oz. Maine Lobster Tail butter poached and broiled + 69

**Filet Mignon - Barrel Cut** 8 oz 59.50 | 12 oz 77.50  
Choice of sauce béarnaise, or cognac Madagascar green peppercorn sauce. Potatoes and sides are à la carte.

**The Definitive New York Strip** 14 oz | 59.50  
USDA Prime aged NY strip, slow broiled with roasted shallot truffle butter. Potatoes and sides are à la carte.

### SEAFOOD

**Swordfish Steak** | 54.50  
Oak fire grilled and brushed with olive oil and lemon. Over mushroom risotto, grilled asparagus, roasted sundried tomato, tarragon, shallot, pinot grigio emulsion.

**Almond Wood Oven Baked Paella Valencia** | 49.50  
Spanish saffron, shrimp, mussels, clams, seafood, chicken. Spanish chorizo, organic bomba rice.

**Linguine Frutti di Mare - Seafood Linguine** | 44.50  
Shrimp, mussels, clams, fish, garlic, tomatoes, shallots, chardonnay, Mediterranean herbs.

**Faroe Islands Salmon - Oak Grilled** | 49  
Wood broiled, graced with sauce béarnaise. Parmesan spinach risotto, baby carrots. The Faroe Islands are widely regarded as producing some of the finest salmon in the world.

**Salmon with Roasted Pineapple & Mango Salsa** | 49  
Perfect whipped potatoes and grilled asparagus.

**Maine Lobster Tail** 8/9 oz. Single | 79.50 Twin | 149.50  
Butter poached, slow broiled. Perfect whipped potatoes, orange scented baby carrots, grilled asparagus, drawn butter, grilled lemon.

### RISOTTOS

**Spinach Parmesan Risotto** | 17.50  
Sautéed in olive oil with garlic, fresh herbs, and pinot grigio wine. With carnaroli rice, vegetable stock.

**Wild Mushroom Risotto** | 17.50  
The best seasonal mushrooms with shallots, fresh herbs, wine, organic carnaroli rice, pecorino romano.

### SIDES FOR SHARING

**Grilled Asparagus** | 15  
Wood fire grilled asparagus served with béarnaise.

**French Green Beans Almondine** | 13.50  
Butter, shallots, toasted sliced almonds. A simple classic.

**Organic Baby Carrots** | 14  
Roasted, then sautéed with turmeric, local honey, orange.

**Sautéed Brussels Sprouts** | 14.50  
Brown butter, shallots, bacon, aged balsamic.

**Sautéed Spinach** | 15  
Garlic, lemon, EVOO.

**Perfect Whipped Potatoes** | 11  
Yukon Gold, whipped with butter, sour cream.

**Garnet & Purple Yam Purée** | 13  
Oven roasted, with granny smith apples, turbinado brown sugar, cinnamon, orange zest, fresh ginger.

**Roasted Sweet Corn Casserole** | 13.50  
With bacon, cornbread, onion, fine herbs

### KAISER FAVORITES

**Cowboy Rib Chop - Chef's Cut - 22 oz.** | 76.50  
Slow-broiled and served with roasted shallot truffle butter. Potatoes and sides are à la carte.

**Moroccan Beef Short Ribs - Tagine Style** | 49.50  
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.

**Mary's Chicken Picatta** | 34.50  
Lemon, French capers and chardonnay wine butter sauce. Perfect whipped potatoes, grilled asparagus.

**Eggplant Parmigiano** | 29.50  
Layered, with roasted tomatoes in a rich tomato sauce, with fresh Bufala and Italian mozzarella, Parmigiano Reggiano, penne.

**Prime Beef Tenderloin (Filet) Bourguignon** | 42.50  
Filet Mignon tips, pearl onions, mushrooms, French burgundy wine, demi-glace, sour cream, Fettuccine ribbons.

**Roast Duck with Tart Cherry Reduction** | 49.50  
Mary's Duck. Roasted crispy. Wild rice, honey, orange, and turmeric baby carrots, green beans almondine. Tart cherry reduction with duck demi-glace, port wine, kirsch - cherry liqueur.

Sorry, no substitutions. No Shared or Split Plates.