

# New Years Dinner

We Wish You, Your Families, and Loved Ones the Best of Health, Happiness, and Prosperity in the New Year.  
Welcome and Bon Appétit!



**KAISER GRILLE**  
PALM SPRINGS

December 31 - Jan 1

## FIVE COURSE FEAST

### FIRST - CHAMPAGNE TOAST

### DRINKS A LA CARTE

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

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

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

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

### SECOND - STARTER

**Honey Roasted Puréed Butternut Squash Bisque**  
Crème fraîche, snipped chives.

**Mushroom, Bacon, Sherry Bisque**  
Seasonal exotic mushrooms, white truffle oil, focaccia croutons.

**Lobster Ravioli - Champagne, Saffron, Lobster Sauce**  
White truffle oil, fresh dil.

**Jumbo Diver Sea Scallop with Spinach**  
Lemon, Chardonnay. Wood roasted bell pepper purée.

### THIRD - SALAD

**The Classic Hearts of Romaine Caesar**  
Parmigiano Reggiano, spiced focaccia croutons, Spanish white anchovies.

**Kaiser Grille Winter Field Greens Salad**  
Greens, baby spinach, Manchego, green apple, Medjool dates, olives, walnuts, white balsamic vinaigrette.

**Roasted Beets, Chèvre Goat Cheese, Citrus Salad**  
Mixed greens, pine nuts, champagne vinaigrette.

**Wood Roasted Bosc Pear + Shaft's Bleu Cheese**  
Walnuts, lavender honey, Aleppo pepper, greens, frisée, mizuna greens, Rosé champagne vinaigrette. Pinot Noir reduction.

**The Signature Wedge**  
Thick bacon, heirloom tomatoes, red onion. Citrus and Shaft's Blue Cheese Dressing.

### FOURTH - ENTRÉE

**Jumbo Cold Water Lobster Tail** - 8 ounces ea.  
Single 139 | Two Tails 199  
Entrée only One tail - 79.50 | Two tails - 149.50  
The world's finest cold-water lobster tail. Butter poached, slow roasted. Perfect whipped Yukon gold potatoes, baby carrots, asparagus, drawn butter, grilled lemon.

**Jumbo Diver Sea Scallops with Spinach Risotto** | 124  
Entrée only - 62.50  
Seared. Lemon, Chardonnay. Parmesan and spinach risotto, orange scented baby carrots. Roasted yellow and red bell pepper purées.

**Signature USDA Prime Aged Prime Rib of Beef** | 129  
Entrée only - 67.50  
Creamed horseradish, au jus, whipped Yukon Gold potatoes, baby carrots, green beans almondine.

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

**Prime Colorado Lamb Chops - Pistachio Crusted** | 129  
Entrée only - 67.50  
Wood oven roasted. Perfect whipped Yukon gold potatoes. Local Medjool date, pomegranate, port wine lamb reduction.

**Patagonia Toothfish - Sea Bass - Tarragon, Roasted Tomato Emulsion** | 129  
Entrée only - 67.50  
Oak grilled. Wild mushroom risotto, grilled asparagus. Roasted tomato, tarragon, shallot, pinot grigio emulsion - a rich, tender, and flaky symphony of flavors.

**Classic Faroe Islands Salmon Oscar** | 149  
Entrée only - 89.50  
Oak grilled, Madagascar green peppercorn sauce au poivre. Crowned with Alaskan king crab meat and grilled asparagus. Sauce béarnaise. Butter whipped Yukon Gold potatoes.

**Roast Mary's Half Duckling with Tart Cherry Reduction** | 119  
Entrée only - 57  
Roasted until crispy and succulent. Wild rice blend, green beans almondine, orange scented baby carrots. Tart cherry reduction of duck demi-glace, port wine, kirsch - cherry liqueur.

### FIFTH - DESSERT

**Cranberry & Lemon Mascarpone Cheesecake**  
A la carte dessert | 13  
Meyer lemon juice, zest, limoncello, raspberry purée, mixed berry garnish.

**Callebaut Chocolate Peppermint Mousse Cake**  
A la carte dessert | 13.50  
Pistachio Crust. Rich Belgian dark chocolate with peppermint, layered mousse and chocolate cake, mixed berries.

**Tiramisu**  
A la carte dessert | 12.50  
Italian mascarpone cheese, house-made lady fingers, natural turbinado sugar, cacao powder.

Sorry, no substitutions.  
No Shared or Split Plates.





# NEW YEAR'S DINNER MENU

## APPETIZER

### Colossal Wild White Shrimp Cocktail

(4) 28 | (6) 39.50 | (8) 49.50  
Spicy horseradish cocktail sauce.

### Kaiser Grille Charcuterie + Cheese Board | 38

Aged riserva prosciutto, Genoa hard salami, soppressata, capicola, spicy calabrese. Shaft's bleu cheese, fresh mozzarella, Parmigiano Reggiano, aged Manchego, olives, almonds, mostarda, grapes, crostini.

### Calamari Steak Strips - Flash Fried | 22

Roasted red pepper and cocktail sauces.

### Wood Grilled Octopus Salad | 27

Celery, fennel, pickled shallots, baby potatoes, olives, artichokes, tomato, lemon vinaigrette. Calabrian chili rouille.

### Crab Cake Bites (4) 24 | (6) 34 | (8) 42

Remoulade sauce. Spinach, roasted tomato salad.

### Sashimi Grade Wild Ahi Tuna Tartare | 26

Mango, avocado, Japanese cucumber, wasabi, tobiko, edamame, wakame seaweed salad, sake, soy, ginger reduction.

### Medjool Dates - Wood Roasted | 19.50

Walnut, gorgonzola, mascarpone stuffed, bacon wrapped. Arugula, fennel salad, aged balsamic.

### Parmesan Breaded Fried Zucchini Sticks | 18

Labne bi Toum: garlic, mint, lemon, yogurt sauce.

## SOUP & SALAD

### Honey Roasted Puréed Butternut Squash Bisque | 14

Crème fraîche, freshly snipped chives.

### Mushroom, Bacon, Sherry Bisque | 15

Seasonal exotic mushrooms, white truffle oil, focaccia croutons.

### Classic French Onion Soup Gratinée | 15

Gruyère and Emmental cheese. Almond wood oven baked.

### Lobster Bisque - A Fresh Take | 19.50

Hand-crafted lobster ravioli, sherry wine, white truffle oil, crème fraîche.

### The Classic Hearts of Romaine Caesar | 17.50

Parmigiano Reggiano, spiced focaccia croutons, white anchovies.

### Kaiser Grille Winter Field Greens | 17.50

Baby spinach, Manchego, green apple, olives, walnuts, vinaigrette.

### The Signature Wedge | 17.50

Bacon, tomatoes, red onion. Citrus and Shaft's Blue Cheese.

### Roasted Beets, Chèvre Goat Cheese, Citrus | 19.50

Mixed greens, fresh citrus, pine nuts, champagne vinaigrette.

### Wood Roasted Bosc Pear + Shaft's Bleu Cheese | 19.50

Walnuts, lavender honey, Aleppo pepper, vinaigrette.

## STEAK USDA PRIME & BETTER | ALL SIDES SERVED À LA CARTE UNLESS LISTED

### Filet Mignon - Center Cut 8 oz | 59.50 • 12 oz | 77.50

Choice of Béarnaise or Madagascar green peppercorn sauce

### The Definitive New York Strip 14 oz | 59.50

Roasted shallot truffle butter.

### Boneless Ribeye Steak 14 oz. | 59.50

Merlot wine Maître D' butter.

**KAISER'S FAVORITE** **The Porterhouse** - 24 oz. | 82.50  
Merlot Maître D' Butter.

### Cowboy Bone-In Beef Rib Chop - Chef's cut - 22 oz. | 76.50

Roasted shallot truffle butter.

### Kansas City Strip Bone-In New York - 22 oz. | 78.50

Roasted shallot truffle butter.

### Her Surf and Turf | 129.50

6 oz center cut filet mignon with 8 oz. Maine lobster tail. Béarnaise sauce, whipped potatoes, wood grilled asparagus, grilled lemon, drawn butter.

### His Prime-Cut Surf and Turf | 139.50

14 oz boneless ribeye with 8 oz Maine lobster tail. Merlot wine Maître D' butter, whipped potatoes, grilled asparagus, lemon.

### Filet Mignon Medallions Oscar - 8 oz. | 89.50

Cognac, peppercorn sauce au poivre, Alaskan king crab, asparagus, sauce béarnaise. whipped potatoes.

### Signature Kurobuta Tomahawk Pork Chop | 49.50

Wood roasted Bosc pear. Cranberry, pork jus, and Pinot Noir reduction. Puréed purple and garnet yams.

### Add à la Carte Maine Lobster Tail • Single 8 oz. | 69.50

## DINNER FOR TWO

### Chateaubriand for Two - 22oz. | 149.50

Whipped potatoes, wood grilled asparagus, baby carrots. béarnaise and Madagascar peppercorn port reduction.

### Double Porterhouse 36 oz. | 169

Merlot Maître D' Butter, whipped potatoes, baby carrots, grilled asparagus.

### Australian Wagyu Tomahawk Rib Chop 38 oz. | 249

Sanchoku 100% Pure Wagyu. Béarnaise and port wine reduction. whipped potatoes, grilled asparagus, baby carrots.

## CHICKEN

### Grilled Jidori Airline Chicken Breast | 42.50

Garlic, orange, lemon, ginger, thyme marinade. Oak grilled. Lemon sauce. Perfect whipped potatoes, honey glazed baby carrots, grilled asparagus.

### Mary's Chicken Picatta | 38.50

Lemon, French capers, Chardonnay wine butter sauce. Perfect whipped potatoes, grilled asparagus.

## SIDES FOR SHARING

### Grilled Asparagus | 15

### Haricots Verts Almondine | 13.50

### Roasted Baby Carrots | 14

### Brussels Sprouts | 14.50

### Sautéed Baby Spinach | 16

### Whipped Potatoes | 11

### Garnet & Purple Yam Purée | 13

### Strozzapreti Mac and Sharp Cheddar | 14

### Strozzapreti Pasta with Lobster | 34

## SEAFOOD

### Swordfish Steak | 54.50

Center-cut, oak fire grilled. Mushroom risotto, grilled asparagus. Roasted tomato, tarragon, shallot, pinot grigio emulsion. .

### Paella Valencia | 49.50

A classic from Valencia, Spain. Spanish saffron threads, shrimp, mussels, clams, seafood, chicken, Spanish chorizo, Bomba rice.

### Seared Ahi Steak (Rare) | 54.50

Furikake, Sesame & Peppercorn Crust. Sake, soy, ginger, mirin, citrus reduction. Wasabi whipped potatoes, vegetable stir-fry.

### Oak Grilled Mediterranean Branzino | 54

Braised fennel, artichokes, heirloom tomatoes, preserved lemon, fresh thyme. Spinach parmesan risotto, olive tapenade garnish.

### Faroe Islands Salmon | 49 (select a preparation)

Skin on Fillet. Renown among the world's finest. Pristine environment. Rich and flavorful.

- **Yogurt Dill Sauce** - Oak broiled. Ancient grain pilaf, grilled asparagus, basil oil, mint, garlic, yogurt and dill sauce.
- **Lobster, Champagne, Saffron Sauce** - Sautéed. parmesan spinach risotto, sautéed spinach.

## RISOTTOS

### Spinach Parmesan Risotto | 17.50

### Wild Mushroom Pecorino Romano Risotto | 17.50

Sorry, no substitutions.  
No Shared or Split Plates

