

Sunset Menu

4:00pm - 6:00pm, Daily

Draft Beer | 8 House Wine | 9.5 Well Drinks from 10
2 off all other wines by the glass and cocktails not featured

Two-Course Dinner

Includes selection of one First Course and one Second Course.
We request guests arrive and are seated by 6:00 and order by 6:15, please.

FIRST COURSE

Please select one cup of soup or small salad.

MUSHROOM, BACON AND SHERRY BISQUE

white truffle oil, sourdough croutons

CLASSIC LOBSTER BISQUE

sweetness of sherry wine, white truffle oil, crème fraîche

TRADITIONAL ROMAINE HEARTS CAESAR SALAD

shaved parmesan, sourdough croutons, marinated white anchovy

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

Lighter appetites

rustichella d'abruzzo italian pasta

PASTA POMODORO | 24

roma tomatoes, white wine, basil, roasted garlic, penne

EGGPLANT PARMIGIANA | 29.5

rich, zesty tomato sauce, buffalo and italian mozzarella,
parmigiano-reggiano, penne

SALSICCIA, MUSHROOMS, BUCATINI | 29.5

italian sausage, roasted garlic, mushrooms, tomatoes, basil,
rich meat sauce, parmigiano-reggiano, bucatini

PRIME BEEF TENDERLOIN, ORECCHIETTE PASTA, BROCCOLI, PEPPERS, VODKA SAUCE | 39.5

garlic, tomatoes, bell peppers, red chili flakes, basil, orecchiette

chicken

CHICKEN PICCATA | 32

whipped yukon gold potatoes, chef's seasonal vegetable

CLASSIC CHICKEN FETTUCCINE ALFREDO | 29.5

fettuccine, garlic, parmigiano-reggiano

CHICKEN PARMIGIANA | 32

mary's chicken, sautéed and layered with rich tomato sauce,
italian mozzarella, parmigiano-reggiano, penne

seafood

FAROE ISLANDS SALMON WITH ROASTED PINEAPPLE AND MANGO SALSA | 39.5

oak fire broiled, pineapple, mango, corn salsa, ancient grain rice pilaf,
chef's seasonal vegetable

SALMON WITH LEMON, BUTTER & CAPERS | 39.5

sautéed, whipped yukon gold potatoes, chef's seasonal vegetable

SHRIMP SCAMPI, ARTICHOKE HEARTS, LINGUINE | 39.5

garlic, artichoke hearts, white wine, basil, tomatoes,
rustichella d'abruzzo italian linguine

LOBSTER RAVIOLI (4) | 39.5

sautéed broccolini, champagne, saffron, lobster sauce, truffle oil

LINGUINE AL FRUTTI DI MARE - SEAFOOD PASTA | 44

shrimp, mussels, clams, fresh fish, garlic, tomatoes, shallots, chardonnay,
mediterranean herbs, rustichella d'abruzzo italian linguine

KAISER FAVORITES

MOROCCAN BEEF SHORT RIBS - TAGINE STYLE | 46

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 MEDALLIONS (6OZ) | 59.5

two 3 oz medallions, oak fire grilled, sauce béarnaise, perfect whipped
potatoes, chef's seasonal vegetable

THE SIGNATURE BURGER | 29.5

thick-cut applewood-smoked bacon, cambozola cheese, balsamic-glazed
red onion and black pepper marmalade, kennebec potato chips

substitute: fries +4.5 | parmesan truffle fries +5

CELEBRATE LIFE, PALM SPRINGS-STYLE

legendary gatherings in the heart
of palm springs host unforgettable
moments at kaiser grille. from
intimate dinners to receptions
of 450, our moonlit and starlit
climate-controlled patios set the stage for legendary
events. guests indulge in artisan cuisine, curated wine
pairings, and the authentic charm of palm springs. our
dedicated event team ensures every detail is seamless,
allowing you and your guests to relax and fully enjoy
your occasion. whether onsite at our iconic downtown
location or through offsite catering, we bring the spirit
of kaiser grille to your chosen setting. legendary events
deserve a legendary setting. classic palm springs.



Requests for shared or split plate sunset dinners are respectfully declined.

Dine-in only, please.