THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

Christmas Eve Dinner

FOUR COURSES — THE FAMILY TABLE

Thursday, December 24, 2026 · seating from four until nine

We wish you, your families and those you love a most Merry Christmas and the best of the season. Christmas Eve has always been the night this family cooks for everyone else's — a whole bird roasted slowly, a rib of beef carved and passed, and the sides that have to be on the table or it is not Christmas. Sit down. We have you.

— Lee Morcus

THE TOAST

Three from the bar for Christmas Eve

Poinsettia 18
Prosecco · house cranberry · Grand Marnier · orange.

Christmas in the Rakweh 20
Cardamom coffee from the long-handled pot · cognac · date syrup · shaken cold and served up under softly whipped cream.

Kaiser Grille Medjool Date Old Fashioned 23
Buffalo Trace · Medjool date · Regans' orange bitters · blood orange · turbinado, stirred over one clear cube.

THE CHRISTMAS EVE TABLE — FOUR COURSES

Priced by the plate you choose · the toast, the first course and the sweet are included

THE TOAST — INCLUDED

A Glass of Champagne
Poured at the table before anything else arrives, on Christmas Eve.

FIRST — SELECT ONE

Honey-Roasted Butternut Squash Bisque
Crème fraîche · snipped chives · V.

Classic Lobster Bisque
Sherry · white truffle oil · crème fraîche · sweet lobster meat.

Winter Field Greens Salad
Organic greens · aged Manchego · Granny Smith apple · Medjool dates · walnuts · white balsamic vinaigrette · V · N.

Chophouse Caesar Salad
Romaine hearts · sourdough croutons · the dressing · 24-month Parmigiano-Reggiano · white anchovy.

THEN — SELECT ONE

Every plate with brown-butter whipped potatoes, puréed garnet yams, honey-glazed baby carrots, green beans amandine

Traditional Roasted Mary's Turkey 97
Country pork sausage and sage dressing · house cranberry relish · roasting-pan gravy.

Christmas Prime Rib of Beef 129
Chef's cut, slow-roasted over oak · au jus · creamed fresh horseradish.

Wood-Rotisserie Roasted Kurobuta Loin 97
Marinated, seasoned, turned on the wood rotisserie and sliced · cranberry, pear and pinot noir reduction.

Oak-Grilled Ora King Chinook Salmon 97
Brown-butter baste · tarragon and caramelized-shallot béarnaise · charred lemon · GF.

Jumbo Cold-Water Lobster Tail 129
Eight ounces, butter-poached and broiled · drawn butter · charred lemon · GF.

TO FINISH — INCLUDED — SELECT ONE

Cranberry Walnut Cheesecake
Bourbon chantilly · V · N.

Chocolate Cappuccino Mousse Cake
Bourbon chantilly · V.

Date & Toffee Pudding
Coachella Medjool dates · toffee · V.

add a butter-poached Maine lobster tail, eight ounces + 59

children twelve and under, the turkey plate 38 · the prime rib plate 55

THE CARD, À LA CARTE

TO BEGIN

To start before the feast

Jumbo Gulf Shrimp Cocktail three 27 · six 49 · nine 74
Poached with lemon and herbs · cocktail sauce · charred lemon · GF. ⋄

Dungeness Crab Cakes two 28 · four 49 · six 73
Rémoulade · spinach and wood-roasted tomato salad · sumac, Meyer lemon vinaigrette. ⋄

Wood-Roasted Medjool Dates three 18 · six 32 · nine 44
The jewel of the desert · walnut, gorgonzola and mascarpone stuffed · bacon-wrapped · arugula and fennel · aged balsamic · N.

Sito's Mezze — Full Spread 29
Baba ghanoush · hummus · beet hummus · labneh · muhammara · olives · whipped feta · fresh flatbread from the 750° dome · V · N.

Charcuterie & Cheese Board ⋄ 45
Prosciutto · soppressata · Calabrese · Shaft's blue · bufala mozzarella · Manchego · olives, mostarda and crostini · N.

Fritto Misto 32
Calamari · bay shrimp · shredded carrots · zucchini · artichoke hearts · green beans — dusted and flash-fried · charred lemon.

THE SOUPS & THE SALADS

Where two prices are shown, the first is the plate and the second the bowl to share ⋄

French Onion Soup Gratinée 17
Roasted bone and oxtail stock · Gruyère · Emmental · grilled sourdough crouton · wood oven baked under the crust.

Classic Lobster Bisque 21
Sherry · white truffle oil · crème fraîche · sweet lobster meat.

Chophouse Caesar 18 / 34
Romaine hearts · sourdough croutons · the dressing · 24-month Parmigiano-Reggiano · white anchovy.

Winter Field Greens 18 / 34
Organic greens · aged Manchego · Granny Smith apple · Medjool dates · walnuts · white balsamic vinaigrette · V · N.

Chopped House Wedge 18 / 34
Iceberg · Shaft's blue · applewood bacon lardons · heirloom tomato · red onion · sumac, citrus, Shaft's blue cheese dressing.

Beets, Grapefruit & Feta Salad 23
Za'atar-roasted beets · greens · radicchio · Ruby Red grapefruit · Lebanese feta · pistachio · herbs · lemon sumac vinaigrette · V · GF · N.

FROM THE BLOCK — TO THE FIRE

Brandt Beef, Imperial Valley, California · USDA Prime · one family, one ranch, one breed since 1945
aged and broken by hand in our own room · over oak and lump charcoal
bone-in cuts dry-aged 42 days minimum · steaks wet-aged 35 days minimum

Order additional sides and pass them from the center of the table

Filet Mignon 8 oz 79 · 12 oz 99
Center-cut · the most tender of the block · classic béarnaise · brown-butter whipped potato.

New York Strip 89
Firm · mineral · the butcher's everyday favorite · roasted bone-marrow butter · marinated ember-roasted shallots · brown-butter whipped potato.

Boneless Ribeye 92
Marbled · juicy · the house favorite · roasted bone-marrow butter · marinated ember-roasted shallots · brown-butter whipped potato.

Bone-In Chophouse Strip 104
Bone-in NY strip with dry-age concentration · roasted bone-marrow butter · ember-roasted shallot jam · brown-butter whipped potato.

Single Porterhouse — The Butcher's Cut 109
Three-inch tail on · roasted bone-marrow butter · ember-roasted shallot jam · brown-butter whipped potato.

Veal Chop, Oak-Grilled 78
Bone-in chop over rosemary-scented coals · oyster, maitake and seasonal mushrooms · fig-Madeira reduction · mushroom risotto.

Rotisserie Duck à l'Orange 54
Turned over red oak · bitter-orange, black pepper and cherry glaze · crisp · wild rice.

Mary's Chicken Piccata 43
Almond-wood oven finished · lemon · French capers · chardonnay butter sauce · charred broccolini · butter-whipped Yukon Gold potato.

Oak-Grilled Ora King Chinook Salmon 54
Brown-butter baste · tarragon and caramelized-shallot béarnaise · charred lemon · charred broccolini · butter-whipped Yukon Gold potato · GF.

The Morcus Lamb Rack, Thick-Cut 3 bone 84 · 6 bone 160
Colorado lamb marinated with garlic, citrus, olive oil, and fresh herbs, oak fire-grilled · Dijon, pistachio, za'atar, herb sourdough crumb crust · date & pomegranate port wine lamb reduction · brown-butter potato purée · charred asparagus · N.

Branzino — Samkeh Harra 57 / 103
The Lebanese fisherman's dish — stuffed with cilantro, garlic and preserved lemon · samkeh harra, the fiery walnut-and-chili-tahini sauce · toasted pine nuts · pomegranate · brown-butter potato purée · green beans amandine · N.

Hokkaido Scallops & Saffron 69
Seared on the copper · over saffron risotto · saffron beurre blanc · preserved lemon · sweet-pea coulis · almond-wood roasted red and yellow bell pepper coulis · sautéed spinach.

Wood-Grilled Pacific Swordfish, Salmoriglio 58
Loin cut over coals · salmoriglio — lemon, garlic, oregano · charred broccolini with first-press olive oil and chili flake · spinach risotto.

THE SIDES

Passed at the center of the table

Whipped Potato 14
Yukon Gold · cream · sweet butter · V · GF.

Garnet Yams 15
Pomegranate · dates · Vg · GF.

Green Beans Amandine 16
Haricots verts · brown butter · toasted almonds · lemon · V · GF · N.

Creamed Spinach 16
Parmigiano-Reggiano · V · GF.

Grilled Asparagus 16
Tarragon · caramelized shallot · wine vinegar reduction · egg yolk · lemon, and clarified butter, whisked to order · V · GF.

Parmesan & Truffle Frites 16
Belgian method, three times cooked · Parmigiano-Reggiano · truffle · rosemary · sea salt.

Charred Carrots 16
Desert carrots · orange · lavender honey · thyme · V · GF.

Mushroom Risotto 19
Carnaroli rice · oyster, maitake and seasonal mushrooms · Parmigiano-Reggiano · sweet butter, stirred to order · V · GF.

Spinach Risotto 19
Carnaroli rice · spinach · Parmigiano-Reggiano · sweet butter, stirred to order · V · GF.

Cavatelli Pasta Gratin, Four Cheese 18
The house mac & cheese · add butter-poached Maine lobster + 24 · V.

TO FINISH

Cranberry Walnut Cheesecake 16
Bourbon chantilly · V · N.

Chocolate Cappuccino Mousse Cake 16
Bourbon chantilly · V.

Date & Toffee Pudding 16
Coachella Medjool dates · toffee · V.

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CELEBRATE LIFE, PALM SPRINGS-STYLE

Intimate dinners to receptions of six hundred · three of the finest terraces in the valley, misted and fire-warmed · live fire and our own butcher room

groups@kaisercorp.com

V vegetarian · Vg vegan · GF gluten-free · N contains nuts

Raw and chilled items are prepared to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase the risk of foodborne illness, especially if certain medical conditions are present. An 18% gratuity is added for parties of six or more — it is shared with the full house team.

205 South Palm Canyon Drive, Palm Springs, California 92262 · 760.323.1003 · kaisergrille.com

SAHTEIN — To Your Health