THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

New Year's Dinner

FOUR COURSES — NEW YEAR'S WEEKEND

Thursday, December 31, 2026 through Sunday, January 3, 2027

We wish you, your families and those you love the best of health, happiness and prosperity in the year ahead. This card is poured and served all four nights of New Year's weekend — the champagne goes around at every table, the fire stays lit, and the bar does not hurry anyone out. Here is to the next one.

— Lee Morcus

THE TOAST

Three from the bar for the turn of the year

Midnight Pour 22
Champagne · pomegranate · a float of Razzouk arak.

Gilded Old Fashioned 26
Tallow-washed bourbon · date syrup · black walnut bitters · blood orange.

The Ninety-Two 46
Veuve Clicquot Yellow Label · Medjool date syrup · cognac · Regans' orange bitters · turbinado.

THE NEW YEAR'S TABLE — FOUR COURSES

Served all four nights of New Year's weekend · priced by the plate you choose, the rest included

THE TOAST — INCLUDED

A Glass of Champagne
Poured at the table for everyone seated, on every night of the weekend.

FIRST — SELECT ONE

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

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

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

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

THEN — SELECT ONE

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

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

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

The Morcus Lamb Rack, Thick-Cut, 3 bone 129
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 · N.

Branzino over the Embers — Samkeh Harra 129
The Lebanese fisherman's dish — stuffed with cilantro, garlic and preserved lemon · samkeh harra, the fiery walnut and tahini sauce of the Tripoli shore · bird's-eye chili, honey and roasted red pepper · pine nuts · pomegranate · charred lemon · N.

Châteaubriand, 22 oz · for two 299
Top of the tenderloin · clean trim · wood-roasted · wet-aged 35 days minimum.

Double Porterhouse, 40 oz · for two 319
The cut that carries the family name · the buttery tenderloin on one side, the deep strip on the other · dry-aged 42 days minimum.

Double Wagyu Tomahawk, 40 oz · for two 389
Full-blooded Wagyu, Tajima bloodline · the showpiece of the case · dry-aged 42 days minimum.

THE THIRD ACT — INCLUDED — SELECT ONE

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

Olive Oil & Citrus Cake
Desert citrus · semolina · pistachio · mascarpone · V · N.

Cranberry Walnut Cheesecake
Bourbon chantilly · V · N.

Affogato
Espresso poured over the Lebanese Coffee & Cardamom Gelato · date ma'amoul · V · N.

New Year's Eve, the last seating is at ten · the bar pours until the hour turns

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. ⋄

Bluefin Tuna Tartare 34
Sashimi grade · wasabi · tobiko · Japanese cucumber · avocado · edamame · wakame seaweed salad · mango · green onion · sake, soy and ginger reduction · pickled ginger.

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

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

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

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

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.

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

Mediterranean Chopped 19 / 36
Greens · spinach · radicchio · artichoke · hearts of palm · cucumber · tomato · chickpea · feta · olive · avocado · sumac citrus vinaigrette · V · GF.

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

Tomato & Burrata 26
Seasonal tomatoes · basil · first-press olive oil · aged balsamic · Himalayan pink salt · V.

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

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.

Cowboy Bone-In Rib Chop 107
The house standard — marbled and deep · cherry & oak coals · 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.

Kurobuta Pork Tomahawk 59
Long-bone chop · honey-arak brine · grilled stone fruit reduction · lavender honey · puréed garnet and orange yams.

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

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.

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

Norwegian Halibut, Yellow Curry 64
Arak, ginger, lemongrass and coconut milk reduction · brown-butter potato purée · sautéed spinach · almond roasted pineapple, mango & roasted corn salsa · 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.

Creamed Spinach 16
Parmigiano-Reggiano · V · GF.

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

Charred Broccolini 16
Olive oil · Calabrian chili · Vg · 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

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

Olive Oil & Citrus Cake 16
Desert citrus · semolina · pistachio · mascarpone · V · N.

Cranberry Walnut Cheesecake 16
Bourbon chantilly · V · N.

Affogato 14
Espresso poured over the Lebanese Coffee & Cardamom Gelato · date ma'amoul · V · N.

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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

KAISER GRILLE CHOPHOUSE · New Year's Dinner · New Year's weekend, December 31 to January 3 · Live fire since 1992