THE WOOD-FIRED CHOPHOUSE OF PALM CANYON

FIRE · SALT · LINEAGE

Thanksgiving Dinner

THREE COURSES — THE FAMILY TABLE

Thursday, November 26, 2026 · eleven in the morning until eight-thirty

The perfect day to give thanks. Our family has set this table on Palm Canyon since 1992, and we keep Thanksgiving the way the holiday is meant to be kept — a bird slow-roasted, a rib of beef off our own block, dressing and gravy and cranberry made here. We all have so much to be thankful for. On behalf of our entire restaurant staff and family, we wish you, your family, and your loved ones the most wonderful of Thanksgiving holidays and the holiday season ahead.

— Lee Morcus

THE TOAST

Two from the bar for the day, poured from eleven

Harvest Old Fashioned 25
Bourbon · spiced apple · pear · black walnut bitters · almond-wood smoked tableside.

Cranberry, Arak & Lemon 21
Razzouk arak · house cranberry · lemon · mint, poured tall over ice.

THE THANKSGIVING TABLE — THREE COURSES

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

FIRST — SELECT ONE

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

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

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

THEN — SELECT ONE

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

Slow-Roasted Diestel Turkey 97
Country pork sausage and sage dressing · house cranberry relish · roasting-pan gravy.

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

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

TO FINISH — INCLUDED — SELECT ONE

Pumpkin Cheesecake
Bourbon chantilly · V.

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

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

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 Trio 19 · the board 32
Hummus · beet hummus · whipped feta · fresh flatbread from the 750° dome · V.

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.

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.

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

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.

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

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.

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.

TO FINISH

Pumpkin Cheesecake 16
Bourbon chantilly · V.

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

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.

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SAHTEIN — To Your Health