

# KAISER GRILLE PALM DESERT DINNER

## APPETIZERS

GF gluten free

**AHI TUNA TARTARE** avocado + mango + soy mirin + scallions + wasabi + fresh ginger 21

**MARYLAND BLUE CRAB CAKE** house made slaw. sriracha aoli 20

**SHRIMP COCKTAIL** house made cocktail sauce 21

**CRISPY BRUSSELS SPROUTS** GF sweet chili glaze 11

**LOCAL MEDJOOOL DATES** GF Coachella Valley local dates stuffed with blue cheese and wrapped with apple wood bacon. toasted almonds 17

**KAISER CALAMARI** with Asian slaw + sweet chili garlic ginger glaze 19

## SECOND COURSE

*freshly baked bread upon request.*

**ICEBERG WEDGE** GF heirloom tomatoes + crispy apple wood bacon + red onions.  
house made blue cheese dressing 12

**MIXED FIELD GREENS** GF candied pecans + blue cheese + dried cranberries + heirloom tomatoes.  
lemon vinaigrette 12

**CAESAR** (GF without croutons) romaine hearts + shaved parmesan + house made croutons 12

**CAPRESE** GF fresh mozzarella + heirloom beefsteak tomatoes + fresh basil + red onion + EVOO + balsamic glaze 13

**CASTROVILLE CREAM OF ARTICHOKE SOUP** sherry and cream 8

### HEALTH SAFETY STANDARDS:

We care for not only your but our team's safety. We have taken as many precautions as possible to ensure your safety and enjoyment while dining. We are following or exceeding all guidelines for COVID-19 safety.

Thank you for being here.

As we reopen our restaurant, please be patient with our menu and our team as we adjust to a "new way" of business. Some of your favorites may not be on our menu, yet. Please let us know what you think, as we are here to serve you!

### ABOUT US:

We are locally owned and operated and are involved in the community to make it a better place. Our steaks, chops & chicken are antibiotic & hormone-free. Our seafood is wild &/or sustainable. Our desserts, dressings & sauces are made in-house. We use organic & local produce whenever possible.

We are doing our part in conserving water: Ice water is served on request only. Straws upon request. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, a taxable service charge of 20% will be added to all parties of 8 and greater. We are pleased to accommodate split **and/or** shared entrees for an additional 6 (addl side included)

For your protection, credit cards are cheerily accepted with chip and pin technology only.

## KAISER'S PRIME STEAKS & MEATS

EXCLUSIVELY SERVING ALL-NATURAL PRIME USDA ANGUS BEEF

aged a minimum 28 days. free of antibiotics & hormones. butchered in-house daily.  
seasoned with our house blend of sea salts + cracked black pepper + roasted fresh herbs.  
complimentary cabernet reduction steak sauce upon request.

### STEAK TEMPS:

RARE: cool red center. MED. RARE: warm red center. MEDIUM: pink,  
MED WELL: slight pink. WELL DONE cooked through.

**We do not recommend nor guarantee quality of meats cooked at medium well or well done.**

**FILET MIGNON** GF 8 oz. our most lean and tender cut. Sides a la carte 52

**RIBEYE STEAK** GF 14 oz more marbling for richer flavor. Sides a la carte 55

**CITRUS BBQ RIBS** oven braised + house made bbq sauce + fries + coleslaw 36

**BEEF SHORT RIBS** oven braised + mashed potatoes + green beans. braising jus 38

## STEAK ADDITIONS

**GRILLED JUMBO SHRIMP** (3) 12

## ON THE SIDE

### LOCAL FRESH VEGETABLES

green beans, sauteed spinach or steamed broccoli 9

steamed asparagus or crispy brussels sprouts 11

sauteed wild mushrooms 11

### RICE & POTATOES

steamed jasmine rice, forbidden black rice, risotto, french fries or Yukon gold whipped potatoes 9

fully loaded baked potato 10 (ltd availability)

potato casserole with cream + bacon + scallions + mixed cheeses 9

## FROM THE SEA

**PEPPER + FURIKAKE CRUSTED WILD AHI TUNA TATAKI** GF

pan-seared rare. jasmine rice, Asian slaw + sriracha remoulade + sake citrus glaze 41

**MACADAMIA CRUSTED MAHI MAHI** potato puree + broccoli. coconut curry sauce + mango salsa 38

**CRAB + SHRIMP STUFFED SOLE** stuffed with spinach + cream cheese.

creamy risotto + fresh green beans. lemon beurre blanc 38

**PAN-SEARED SALMON** GF honey + sweet chili + garlic glazed with asparagus & mushroom risotto.

lemon beurre blanc 38

**CHILEAN SEA BASS** GF forbidden black rice + broccoli + mango salsa. citrus beurre blanc 51

## FRESH PASTA

*Gluten free penne available \$3. Please allow additional time.*

**STEAK SINATRA STYLE PASTA** tender strips of filet served over linguini + mushrooms + bell peppers + onions + house made marinara. old blue eyes would be proud! 38

**FREE RANGE CHICKEN PICCATA** organic chicken breast + linguini with  
grilled and marinated artichoke hearts + fresh spinach + baby tomatoes + capers. white wine lemon butter 34

**SHRIMP SCAMPI** linguini + garlic + butter + tomato + lemon + parmesan cheese 36

**CHICKEN FETTUCINE ALFREDO** with fresh spinach 34 substitute shrimp 38

**LOBSTER RAVIOLI** with jumbo shrimp + asparagus + baby tomatoes + tarragon beurre blanc 37