

KAISER GRILLE PALM DESERT DINNER

APPETIZERS

GF gluten free

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

GREEN BEAN FRIES tempura battered with house made ranch dressing 10

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

MIXED FIELD GREENS 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

NEW YORK STRIP GF 12 oz full-bodied texture that is slightly firmer than a rib eye. Sides a la carte 53

PORTERHOUSE GF 20 oz. The best of both: New York + filet in a succulent bone-in cut. Sides a la carte 73

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 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

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 tips + baby tomatoes + tarragon beurre blanc 37