

Palio

Seafood & Steakhouse

SOUP

New England clam chowder
*Light and Creamy, with Cured
Bacon, Oyster Cracker*

SALADS

Spinach Salad 
*Organic Baby Spinach, Cured Pork Belly, Pear,
Radish, Hard Cooked Egg & Honey Dijon Dressing*

Burrata Salad  **V**
*Pickle Heirloom Tomato, Onion & Burrata Cheese,
Creamy Balsamic & Pomegranate Vinaigrette*

Roasted Beets Tartare  **V**
*Aji Mango, Goat cheese, Granny Smith Apple,
Avocado Gelato*

APPETIZERS


Shrimp Cocktail 
Chilled Jumbo Shrimp, Cocktail sauce

Prime Beef Tenderloin Carpaccio 
*Lemon Mustard Aioli, Shaved Parmesan, Sorel Leaves
& Crispy Capers*

Jumbo Lump Crab Cake
Blue Crab, Lemon Aioli, Asian Slaw

Black Mussels & Frites 
White Wine, Garlic & Fresh Herbs

Crispy Calamari
Lemon Dust & Lemon Aioli

 Indicates Gluten Free *Cook to order, consuming raw or under cooked meats could increase your risk of foodborne illness. For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion. Prices are exclusive of state sales taxes and gratuity.

“Dishes may contain Allergens. If you have any dietary requirements please speak to a staff member”.

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FROM THE SEA

King Salmon Brodetto ^{GF}

Clams, Shrimps, Black Mussels, Plantain Puree & Fennel Tomato Broth

Olive Oil Poached Halibut Filet ^{GF}

Trio Bean, Fava, Edamame, Haricot Vert & Tomato Coulis

Sautéed Gulf Jumbo Prawns ^{GF}

Onion & Heirloom Tomato Confit

Whole Caribbean Lobster

Grilled or Broiled ^{GF}

Pan Seared Seabass ^{GF}

Truffle Mushroom Risotto

FROM THE GRILL

Prime Filet Mignon ^{GF}

Eight ounce Cut

Prime Rib ^{GF}

*Gentleman's Cut
Ladies Cut*

Colorado Lamb Rack ^{GF}

Dry Aged New York Strip ^{GF}

Twelve ounce Cut

Steak Au Poivre ^{GF}

Dry aged New York Strip, Green Peppercorn sauce & Parmesan Truffle Fries

T-Bone steak ^{GF}

Twenty ounce Cut

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FROM THE GRILL

Surf & Turf



*Grilled Half Caribbean Lobster
Beef Tenderloin, Eight Ounce Cut*

Cage Free Chicken Breast



With Yukon Mashed Potato

PASTA

Lobster Mac n' Cheese

Baked Mac n' Cheese Armagnac Gruyere, Fontal

EXTRAS

Creamed Spinach

Yukon Mashed Potato V

Sautéed Forest Mushrooms V

Grilled Asparagus V

Baked Potato V

Sautéed Brussel Sprouts V

Au Gratin Cauliflower V

Mac n' Cheese

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DESSERTS

Hazelnut Chocolate Mousse

Cocoa Meringue, Vanilla Citrus Pana Cotta, Mango Sorbet, Raspberry Coulis

Apple Bread Pudding

Vanilla Sauce

Popcorn Crème Brûlée

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