

KAISER GRILLE PALM DESERT DINNER

APPETIZERS

GF gluten free

AHI TUNA TARTARE avocado + mango + soy mirin + scallions + wasabi + fresh ginger 20

GREEN BEAN FRIES tempura battered with house made ranch dressing 9

MARYLAND BLUE CRAB CAKE house made slaw. sriracha aoli 19

SHRIMP COCKTAIL house made cocktail sauce 20

CRISPY BRUSSELS SPROUTS sweet chili glaze 11

LOCAL MEDJOOOL DATES GF Coachella Valley local dates stuffed with blue cheese and wrapped with apple wood bacon. toasted almonds 16

CRISPY CALAMARI with pepperoncini + house made dipping sauces 18

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 walnuts + blue cheese + dried cranberries + heirloom tomatoes.
lemon vinaigrette 12

CAESAR (GF without croutons) romaine hearts + shredded grana padano parmesan + house made croutons 12

CAPRESE GF fresh mozzarella + heirloom beefsteak tomatoes + fresh basil + EVOO + red onion.
on bed of mixed field greens 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 49.50

RIBEYE STEAK GF 14 oz more marbling for richer flavor. Sides a la carte 53

NEW YORK STRIP GF 12 oz full-bodied texture that is slightly firmer than a rib eye. Sides a la carte 51

PORTERHOUSE GF 20 oz. The best of both: New York + filet in a succulent bone-in cut. Sides a la carte 72

CITRUS BBQ RIBS oven braised + house made bbq sauce + fries + coleslaw 34

BEEF SHORT RIBS oven braised + mashed potatoes + green beans. Braising jus 36

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 10

sauteed wild mushrooms 10

RICE & POTATOES

steamed jasmine rice, risotto, french fries or whipped potatoes 8

fully loaded baked potato 9

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

FROM THE SEA

PEPPER + FURIKAKE CRUSTED WILD AHI TUNA TATAKI

pan-seared rare. jasmine rice, spicy green beans, sriracha remoulade + sake citrus glaze 39

MACADAMIA CRUSTED MAHI MAHI potato puree + broccoli. coconut curry sauce + mango salsa 36

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

creamy risotto + fresh green beans. lemon beurre blanc 36

PAN-SEARED SALMON GF honey + sweet chili + garlic glazed with

asparagus & mushroom risotto. lemon beurre blanc 36

CHILEAN SEA BASS GF miso glazed. risotto + broccoli + mango salsa. 49

FRESH PASTA

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

FILET MIGNON PASTA tender strips of filet + asparagus + wild mushrooms + penne pasta.

marsala cream sauce 33

FREE RANGE CHICKEN PICCATA organic chicken breast + linguini with

grilled and marinated artichoke hearts + fresh spinach + baby tomatoes + capers. white wine lemon butter 32

SHRIMP SCAMPI linguini + garlic + butter + tomato + lemon + parmesan cheese 34

CHICKEN FETTUCINE ALFREDO with fresh spinach 32 substitute shrimp 34

THREE CHEESE TORTELLINI with basil + garlic + asparagus + broccoli. house made marinara sauce 24

LOBSTER RAVIOLI with jumbo shrimp + asparagus tips + baby tomatoes + tarragon beurre blanc 35