Kaiser Grille Palm Desert

APPETIZERS

AH TUNA POKE avocado + mango + soy mirin + spiced cashews + wasabi + fresh ginger 17
CAPRESE GF fresh mozzarella + beefsteak tomatoes + red onion + fresh basil + extra virgin olive oil + balsamic glaze 12
MARYLAND BLUE CRAB CAKE celery root remoulade, roasted lemon aoli 18
CRISPY BRUSSELS SPROUTS GF sweet chili glaze 8
SHRIMP COCKTAIL GF a classic shrimp cocktail, house made cocktail sauce 17
LOCAL MEDJOOL DATES GF Coachella Valley local dates wrapped with apple wood bacon + blue cheese stuffed with toasted almonds 13
CRISPY CALAMARI + PEPPERONCINI caper tartar sauce + house made cocktail sauce 14
SMOKED SCOTTISH SALMON capers, onion, yogurt dill sauce + toast points 17

SOUPS + SALADS

HOUSE MADE FOCACCIA BREAD UPON REQUEST
OUR SOUPS AND DRESSINGS ARE HOUSEMADE

TODAY’S SOUP chef’s daily creation c7 / b 9.5
CASTROVILLE CREAM OF ARTICHOKE SOUP GF fresh roasted garlic + artichokes + sherry + cream c7 / b 9.5

SHAVED BRUSSELS SPROUTS GF: 10
GRANNY SMITH APPLES + DRIED CRANBERRIES + TOASTED ALMONDS + FETA CHEESE. OLIVE OIL VINAIGRETTE

MIXED FIELD GREENS GF: 10
BABY HEIRLOOM TOMATOES + BLUE CHEESE + DRIED CRANBERRIES + CANDIED WALNUTS. RASPBERRY OPAL BASIL VINAIGRETTE

FRESH ROASTED BEETS GF: goat cheese + mixed field greens + candied walnuts. raspberry opal basil vinaigrette

ICEBERG WEDGE baby heirloom tomatoes + crispy apple wood bacon + red onions + blue cheese dressing

CAESAR GF: 10
ROCKET HEARTS + SHREDDED GRANA PADANO PARMESAN + HOUSE MADE CROUTON

MEDITERRANEAN CHOP GF: romaine + cucumber + kalamata olives + tomatoes + red onion + feta + fresh basil + fresh mint + chick peas. lemon honey vinaigrette

SHARING SIDES

VEGGINDS: fresh green beans, seasonal veg or spinach 7, mushrooms, asparagus 8, crispy brussels sprouts 8
STARCHES: coconut rice, frites, whipped potatoes or au gratin potatoes 7, baked potato (limited availability 9)
v egetable or potato substitution 3, baked potato substitution 5

GF gluten free

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 18% will be added to all parties of 8 and greater. Requests for separate checks will be honored in equal amounts. We are pleased to accommodate split and/or shared entrees for an additional 6 (addl side included)

Kaiser Grille Palm Desert www.kgpd.us 760-779-9888
KAISER’S PRIME STEAKS

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 with fresh green beans • whipped potatoes 43  gorgonzola crusted add 2

NEW YORK STEAK 12 oz   
full-bodied texture that is slightly firmer than a rib eye. au gratin potatoes • asparagus 44

PRIME RIB (weekends only-ltd availability) GF (without au jus)   
au jus and creamed horseradish, au gratin potatoes • asparagus 45

HANGER STEAK GF   
10 oz marinated and grilled to perfection, then sliced. au gratin potatoes • fresh green beans, bordelaise sauce 33

RIBEYE STEAK GF 14 oz   
more marbling for richer flavor. au gratin potatoes • asparagus 45

FROM THE LAND

BEEF SHORT RIBS blue cheese polenta • root vegetables, cabernet reduction • horseradish cream drizzle 30

RACK OF LAMB half rack of Australian lamb, dijon and herb crusted. roasted fingerling potatoes • fresh green beans, port wine demi-glace 44

PORK CHOP GF crispy brussels sprouts with balsamic, potato puree, apple/pineapple chutney 29

CITRUS BBQ RIBS oven braised • house made bbq sauce • frites • coleslaw • full rack 29

VEGAN CAULIFLOWER STEAK GF grilled cauliflower steak with tofu • spinach • garlic. romesco sauce (has nuts) chunky olive tapenade 22

PASTAS

FREE RANGE CHICKEN PICCATA (GF, 2 addl *) organic chicken breast • white wine lemon butter with capers. linguini with grilled and marinated artichoke hearts • fresh spinach • roasted baby tomatoes 27

LOBSTER RAVIOLI jumbo shrimp • asparagus tips • roasted baby tomatoes • champagne saffron sauce 32

FOUR CHEESE TORTELLINI PRIMAVERA basil • garlic • asparagus • spinach • mushrooms. house made cream sauce 24 addl: chicken 7 shrimp 9 addl

SEAFOOD LINGUINI mussels • shrimp • calamari • fresh fish • baby tomatoes • garlic. tomato wine sauce 29 *

CHICKEN FETTUCCINE ALFREDO with fresh spinach 26 substitute shrimp 29 *

* Gluten free penne available $2. Please allow additional time.

FROM THE SEA

WILD AHI TUNA TATAKI pepper • furikake crusted, pan-seared rare. coconut rice, asian stir fry, sriracha remoulade • sake citrus glaze 32

CRAB • SHRIMP STUFFED SOLE (GF without risotto) cream cheese • spinach stuffed. risotto cake • fresh green beans, lemon beurre blanc 29

PAN-SEARED SALMON GF celery root puree. fresh green beans. dill & leek sofrito 30

MACADAMIA CRUSTED MAHI MAHI coconut rice • broccoli. coconut curry sauce • mango salsa 31

CHILEAN SEA BASS miso glazed. forbidden black rice • baby bok choy. mango salsa 41