



ON PALM CANYON

RESTAURANT • BAR • PATIO

RESTAURANT WEEK MENU

MAY 31st-JUNE 9th

FIRST COURSE

BUTTERNUT SQUASH SOUP Topped with Pineapple Relish

Or

CARAMELIZED MIXED BEET SALAD Poached Pear | Roasted Grapes | Granola | Crumbled Goat Cheese | Clove Honey + Mustard + Buttermilk Dressing

Or

BABY MIXED GREENS Sun Dried Cranberries | Baby Tomatoes | Shaved Cucumbers | Crispy Onions | Red Wine Dressing

Or

COPLEY'S CAESAR SALAD Hearts of Romaine | Shredded Radicchio | Pineapple Croutons | Shaved Reggiano | Smoked Bacon | Classic Caesar Dressing

Or

HAWAIIAN AHI TACOS Avocado | Green Onion | Sesame Shell | Ginger Soy | Tobiko | Crushed Wasabi Peas +9

Or

CHILLED LOBSTER & SHRIMP CEVICHE Crushed Avocado & Green Papaya Salad | Crispy Corn Chips +9

Or

PROSCIUTTO, MELON + BURRATA Crushed Avocado | Tiny Heirloom Tomato | Balsamic Couscous | Lemon Olive Oil | Micro Basil +5

CHOICE OF ENTRÉE

OVEN ROASTED PORK LOIN Baby Garlic Spinach | Golden Raisin & Apricot Relish | Sweet Cherry Glaze

Or

SESAME SEARED TOFU Cilantro Rice | Roasted Broccoli | Sweet Soy Dressing | Green Papaya Salad

Or

CHICKEN SCHNITZEL Crushed Goat Cheese Potatoes | Roasted Broccoli | Cucumber Lemon Dill Dressing | Cranberry Relish

Or

ROASTED MISO SCENTED SCOTTISH SALMON Cilantro Rice | Stir Fried Greens with Garlic & Ginger

Or

SAFFRON FETTUCINE Red Snapper | Smoked Salmon | Tiger Shrimp | Black Mussels | Caramelized Sweet Onion & Fennel | Smoky Tomato Romesco Sauce

Or

PRIME NEW YORK STEAK Caramelized Onion + Fennel | Sautéed Asparagus | Truffle Parmesan Fries +15

Or

BRAISED PRIME BEEF SHORT RIBS Lobster Mashed Potato | Asparagus | Wild Mushrooms | Merlot Reduction +15

Or

FRESH HERB MARINATED SWORDFISH Spaghetti Squash + Sundried Tomato | Asparagus | Smoked Cherry Tomato Vinaigrette +10

DESSERT

DESSERT DUO Apple Streusel | Chocolate Kahlua Dome | Caramel Sauce & Chocolate Sauce

Or

TOFFEE & DATE ENGLISH STICKY PUDDING Served with Tahitian Vanilla Ice Cream +8

Menu items subject to change

\$59 per person plus tax



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FEATURED SPECIALTY COCKTAILS

Pomegranate Elite Martini 16

Vodka, Orange Liqueur, Pomegranate Juice

Kentucky Manhattan 18

Knob Creek Bourbon, West Indian Orange Bitters, Garnished with a Maraschino cherry

Blood Orange Margatini 18

*Cazadores Anejo, Blood Orange Soda,
Patrón Citrónge, Lime Juice*

First Class Aviation 19

Tanqueray No. 10 Gin, Lemon Juice, Cherry Juice, Dash of St. Germaine, Maraschino cherry

Palm Springs Cucumber Mule 15

Effen Cucumber Vodka, Ginger Beer, Fresh Lime

Wines By the Glass

White Wines

NV Veuve Devienne Brut (France) Sparkling Wine	12
2022 Altugnac Les Turitelles Origines (Aude Valley, FR) Rose of Syrah/Cinsault	13
2022 Elk Cove (Willamette Valley, OR) Pinot Gris	14
2021 Benvolio (Friuli, Italy)	12
2022 Tohu (Marlborough, N.Z.) Sauvignon Blanc	14
2022 Hourglass (Napa/Sonoma) Sauvignon Blanc	16
2020 Noble House (Mosel, Germany) Riesling	12
2022 C & T "Deux Roches" (Burgundy, France) Chardonnay	15
2022 Dutton Estate, <i>Kyndall's Reserve</i> (Dutton Ranch, Russian River) Chardonnay	16
2022 Rombauer (Carneros) Chardonnay	26

Red Wines

2022 Pike Road (Willamette, OR) Pinot Noir	14
2022 Dutton Estate (Dutton Ranch, Russian River Valley) Pinot Noir	20
2019 Le Misral <i>Joseph's Blend</i> (Monterey) Grenache/Syrah/Mouvedre	18
2019 Corazon Del Sol (Uco Valley, Arg.) Malbec	14
2021 Foxglove (Paso Robles) Cabernet Sauvignon	15
2021 Tyros, by Silenus Winery (Napa Valley) Cabernet Sauvignon	21
2020 Tenuta Di Arceno (Tuscany) Chianti Classico	20

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