



ON PALM CANYON

RESTAURANT • BAR • PATIO

APPETIZERS

CHILLED SUMMER PEA & ASPARAGUS SOUP <i>With Lobster Croutons</i>	10
CHILLED CANTALOUPE, GINGER & COCONUT SOUP <i>Braised Pineapple Relish, Balsamic Drizzle</i>	10
ROASTED BEET & WARM GOAT CHEESE SALAD <i>Micro Greens, Poached Pears, Candied Walnuts Honey Mustard Dressing</i>	10
HAWAIIAN AHI TACOS <i>Tuna Tartar, Avocado, Green Onion Tossed in Ginger Soy Dressing Presented In A Sesame Miso Shell, Topped with Tobiko Caviar</i>	14
ROASTED PUMPKIN RAVIOLI <i>With Melted Goat Cheese, Garden Herbs Chardonnay Butter</i>	12
UNTRADITIONAL WEDGE SALAD <i>Organic Baby Iceberg, Grape Tomatoes, Olives, Marinated Mushrooms, Cucumber, Creamy Garlic Blue Cheese Dressing</i>	10
COPLEY'S CAESAR SALAD <i>Hearts Of Romaine Smoked Apple Bacon, Shaved Padano Cheese, Pineapple Croutons</i>	11
ASSORTED BABY GREENS <i>Cherry Tomatoes, Oven-Roasted Figs, Satsuma Oranges, Candied Walnuts Blue Cheese, Aged Balsamic & Sherry Vinaigrette</i>	10



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ENTREES

PARSLEY & LAVENDER CRUSTED RACK OF LAMB	37
<i>Over Herb & Goat's Cheese Potatoes, Braised Spinach, Tahini Dressing, Kalamata Olive Tapenade, Merlot Reduction</i>	
CHAR-GRILLED PRIME NEW YORK STEAK	30
<i>Scented with Garlic & Grain Mustard, Over Lobster Mashed Potatoes, Asparagus, Roasted Portobello Mushrooms, Cabernet Sauce</i>	
GRILLED PORK CHOP	27
<i>Over Sundried Fruit & Parmesan Polenta Cake, Spinach, Pineapple Relish & Balsamic Peach Reduction</i>	
"OH MY LOBSTER POT PIE"	31
<i>Lobster Simmered With Jumbo Shrimp, Carrots, Pearl Onions, Leeks, Mushrooms, Sweet Peas In A Rich, Creamy Veloute Sauce Topped With Golden Puff Pastry</i>	
MOSCOVY DUCK BREAST	29
<i>Over Pineapple Braised Red Cabbage, Seared Foie Gras, Chestnut & Apple Corncake, Golden Raisin & Mango Relish, Merlot Reduction</i>	
SALMON DUET	29
<i>Miso Charred Salmon Fillet & Tempura Salmon Roll with Lobster & Cilantro, Wasabi Edemame Puree, Pickled Cucumber Seaweed Salad</i>	
OVEN ROASTED BEEF FILET	31
<i>Topped with Wild Mushrooms, Blue Cheese & Caramelized Sweet Onions Sautéed Baby Spinach, Tomato Relish, Kona Coffee Merlot Reduction</i>	
ROASTED HALIBUT	32
<i>With Over Basmati Coconut Rice, Baby Spinach, Red Thai Curry Sauce with Tiger Shrimp & Braised Mussels</i>	
SESAME SEARED HAWAIIAN AHI	32
<i>Over Basmati Rice, Sautéed Asparagus, Sweet Pickled Vegetable Slaw, Firecracker Shrimp Dressing</i>	

In the Kitchen: Andrew Manion Copley

On the Floor: Greg Butterfield, Juliana Manion Copley