

PALM DESERT RESORTER

DINNER MENU

FRIDAY AND SATURDAY 5:00PM-8:00PM

APPETIZERS

ROASTED BRUSSELS ... \$12

TOSSED WITH BALSAMIC GLAZE, SALT AND PEPPER

SHISHITO PEPPERS ... \$12

TOSSED IN SEA SALT AND SOY WITH GARLIC AIOLI

CRAB HUSH PUPPIES ... \$16

CORN AND CRAB FRITTERS WITH REMOULADE SAUCE

CHARCUTERIE BOARD ... \$18

MEATS, CHEESE, FRENCH BREAD, MARINATED OLIVES, DRIED FRUIT, NUTS

SALADS

WEDGE SALAD ... \$14

*ICEBURG, DICED TOMATO, GORGONZOLA CRUMBLES, BACON, SHAVED RED ONION,
GREEN GODDESS DRESSING*

CLASSIC CAESAR ... \$14

*HOUSEMADE CAESAR, ROMAINE HEARTS, PARMESAN CROUTONS
ADD ON: CHICKEN \$6, STEAK OR SHRIMP \$12*

COBB SALAD ... \$18

*GRILLED CHICKEN, GORGONZOLA CRUMBLES, TOMATO, HARD COOKED EGG, BACON
BITS, AVOCADO, ICEBERG LETTUCE AND YOUR CHOICE OF DRESSING*

SESAME CHICKEN SALAD ... \$19

*SHREDDED ICEBERG, GREEN ONIONS, MANDARINS, CILANTRO, TOASTED ALMONDS,
CHICKEN BREAST, WONTON STRIPS, SESAME DRESSING*

ENTRÉES



SPAGHETTI FANTASTICA ... \$28

ARTICHOKES, ITALIAN SAUSAGE, SUMMER TOMATO SAUCE, SPAGHETTI AND GARLIC BREAD

CHICKEN PICCATA ... \$30

CHICKEN CUTLET, LEMON CAPER BUTTER, MASHED POTATO, FRESH VEGETABLES

COCONUT ADOBO SHORT RIB ... \$34

BEEF RIB, BRAISED IN COCONUT MILK, VINEGAR, SOY, GARLIC, BLACK PEPPER WITH JASMINE RICE AND FRESH VEGETABLES

BALSAMIC PORK CHOP ... \$36

DOUBLE CUT PORK CHOP, BALSAMIC GLAZE, POMEGRANATE TENDRILS, MASHED POTATO AND FRESH VEGETABLES

MISO SALMON ... \$36

MISO MARINATED SCOTTISH SALMON, SOY GLAZE, JASMINE RICE, FRESH VEGETABLES

STEAK AU POIVRE ... \$42

PEPPER CRUSTED NEW YORK STEAK, GREEN PEPPERCORN BRANDY SAUCE, MASHED POTATO AND FRESH VEGETABLES

CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE LET US KNOW OF ANY DIETARY PREFERENCES OR FOOD ALLERGIES WE SHOULD BE AWARE OF IN THE PREPARATION OF YOUR MEAL.

FOR RESERVATION, PLEASE CALL

(760)345-1954 EXT. 203

**EXECUTIVE CHEF KAREN
PIKE**

