



CHARLIE PALMER
STEAK

AT GRAND SIERRA RESORT

RAW BAR

Shellfish Platter*	65
chilled ½ Maine lobster tail, oysters, poached prawns, crab claws, cocktail sauce, louie sauce, caper remoulade, house made oyster crackers	
Fresh Market Oysters*	24
horseradish, Tabasco, cocktail sauce, house crackers	
Oysters Rockefeller*	26
sautéed spinach, chopped bacon, pernod, parmesan	
Tuna Tartar*	22
avocado puree, radish, sesame crackers, citrus ponzu	
Prawn Cocktail	23
lemon, louie sauce	

COLD APPETIZERS

Seasonal Mixed Greens	12
shaved radish, cherry tomato, honey citrus vinaigrette, tobacco onion	
Steakhouse Wedge Salad	14
applewood smoked bacon, Point Reyes blue cheese, hyde's herbs	
Romaine Caesar*	14
white anchovy, focaccia crouton, parmesan	
Salt Roasted Beets	17
sonoma goat cheese, radish, pistachio, sherry shallot dressing	
Beef Carpaccio*	25
capers, arugula, lemon, toast points, parmigiano reggiano, california olive oil	
Burrata	19
san danielle prosciutto, heirloom tomato, house crackers, balsamic reduction	
Romano Palmer Copa Toast	26
grilled focaccia, whipped ricotta, toasted pine nuts, balsamic reduction	

HOT APPETIZERS

Vegetable Risotto	19
corn, sunburst squash, roasted garlic, corn stock	
Caramelized Scallops*	25
applewood smoked bacon, roasted corn, herb lemon oil	
Braised Pork Belly*	19
celery root slaw, cajun spice, chimichurri	
Hudson Valley Foie Gras*	26
brioche french toast, balsamic strawberries	
Crisp Artichoke Hearts	19
lemons, vegan-garlic aioli	
Shishito Peppers	21
fried shishitos, lemon aioli	
French Onion Soup	14
focaccia, gruyere cheese	

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Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness

FISH, CHOPS & POULTRY

Alaskan Halibut*	43
sweet corn, roasted red pepper, lemon butter beurre blanc, genovese basil	
Ora King Salmon*	41
charred cauliflower, semi dried tomatoes, whole grain mustard butter	
Crispy Sonoma Free Range Chicken	35
sautéed baby spinach, roasted garlic, lemon-caper piccata sauce	
Lobster Bisque*	21
fresh lobster, brandied cream, chives	

STEAKS

Filet Mignon* 7oz/10oz	55/68	Signature Steak Sauces	3
Oscar Style	74/89	Bearnaise*	
Au Poivre	64/77	Chimichurri	
Prawn Scampi	78/91	Creamy Horseradish	
USDA Prime		Peppercorn	
Bone-In Ribeye* 22oz	71	Cabernet Veal Reduction	
Bone-In New York, 22oz	61	Filthy Cherry Demi Glace	
Ribeye* 16oz	65	Steak Add-ons	
New York* 14oz	54	Blue Crab Oscar Style*	19
Dry Age Ribeye* 16oz	81	Scampi Prawns*	21
Wagyu Top Sirloin 8oz	54	Blue Cheese Crumble	8
Porterhouse* 40oz	135	Alaskan King Crab*	MP
Tomahawk* 36oz	145	Maine Lobster*	MP
		Crab Stuffed Lobster Tail	MP

SURF & TURF

King Crab	MP
7oz filet*, King Crab "Oscar"*	
Maine Lobster	MP
7oz filet*, half of a Maine lobster*	
Crab Stuffed Lobster Tail	MP
7oz filet*, lobster* tail stuffed with blue crab	

SIDES

Creamed Spinach	10	Hand Cut Fries	10
Roasted Asparagus	10	Yukon Gold Potato Puree	10
Seasonal Mushrooms	10	Twice Baked Truffle Potato	10
Spiced Broccolini	10	Mac-N-Cheese	10
Roasted Corn and Peppers	10	Potato Gratin	10

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