

Valentines Menu

KAISER GRILLE
PALM SPRINGS

Wednesday, February 14, 2024

THREE - COURSE MENU PLUS CHAMPAGNE TOAST

Celebrate love, celebrate each other.
Welcome and Bon Appétit!

SIGNATURE DRINKS

Cupid's Lavender

Strawberry Martini | 18
Lavender syrup, lemon, puréed strawberries, New Amsterdam premium vodka.

Chocolate Cherry Popper

| 18
Fresh Cherries, Callebaut dark and white chocolate syrups, Stoli Vanilla Vodka.

Valentine's Kiss

| 18
Muddled raspberries, lemon, vodka, turbinado sugar, Francis Ford Coppola Diamond Collection Prosecco DOC.

FIRST - STARTER (Select one)

Honey Roasted Puréed Butternut Squash Bisque

Features roasted celery, carrots, onions, and garlic. Puréed and blended with a touch of cream and vegetable stock. Garnished with crème fraîche and freshly snipped chives.

Cream of Winter Mushroom Soup

Melange of seasonal mushrooms sautéed with bacon, garlic, shallots, thyme, pink Himalayan salt, butter, a hint of sherry wine, and cream. Savory and richly satisfying. Furnished with truffle oil and Focaccia croutons.

The Classic Hearts of Romaine Caesar

Romaine hearts, house zesty Caesar dressing, shaved Parmigiano Reggiano DOC, focaccia croutons, and marinated white Spanish anchovies.

Grille Greens, Dates and Manchego Cheese Salad

The best organic mixed greens of the season, baby spinach, aged Manchego cheese, local Medjool dates, olives, walnuts, and white balsamic vinaigrette and pomegranate seeds.

SECOND - ENTRÉE (Select one)

Paella Valencia

| 99
Delectable and savory with lobster, Spanish saffron threads, shrimp, mussels, clams, seafood, chicken, chorizo with organic carnaroli rice.

Grilled Faroe Salmon with Yogurt Dill Sauce

| 99
Wood-fire grilled salmon fillet with ancient grain pilaf, grilled asparagus, basil oil, mint, garlic, yogurt, and dill sauce.

Classic Faroe Islands Salmon Oscar

| 134
Fire-broiled Faroe Islands salmon fillet with jumbo Alaskan king crab, grilled asparagus, béarnaise sauce, and butter-whipped Yukon Gold potatoes

Add 8 oz. Maine Lobster Tail
butter poached and broiled + 69



Moroccan Beef Short Ribs Tagine Style

| 99
Rich and savory, ras el hanout - a Moroccan spice blend meaning "top/best of the shop", braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, purple plums, olives, and fresh herbs. Presented over French butter whipped Yukon Gold Potatoes with seasonal root vegetables, with shaved marcona almonds and gremolata - citrus zest garnish.

Filet Mignon Medallions Oscar

| 8oz. 149
This classic dish features three medallions of our center cut lean and tender filet mignon. Wood broiled, placed over a pool of Cognac and Madagascar green peppercorn sauce au poivre. Topped with succulent and sweet jumbo Alaskan king crab meat and grilled asparagus spears. Finished with rich and tangy sauce béarnaise. Accompanied with butter whipped Yukon Gold potatoes.

THIRD - SWEET FINALE (Select one)

Raspberry Lemon Mascarpone Cheesecake

Meyer lemon juice, and zest, caravella limoncello, house made puree of raspberries and mixed berry garnish, hand rolled graham cracker crust.

Callebaut Chocolate Cappuccino Mousse Cake

Rich Belgian dark chocolate, layered mousse and chocolate cake, mixed berries.

Sorry, no substitutions. No Shared or Split Plates.

À la Carte

VALENTINE'S DINNER

PREVIEWS

Lobster Ravioli (2) | 24
Jumbo Diver U-10 Sea Scallop with Spinach | 24
Shrimp Cocktail | Four - 28 | Six - 39.50
Calamari | 22

Kaiser Grille Charcuterie + Cheese Board | 38
Grilled Octopus Salad | 26
Tomato & Burrata Salad | 24

SOUPS & STARTER SALADS

Butternut Squash Bisque | 13
Classic French Onion Soup Gratinée | 15
Lobster Bisque - A Fresh Take | 19.50
Cream of Winter Mushroom Soup | 15

Roasted Beets, Chèvre Goat Cheese, Citrus Salad | 19.50
Classic Hearts of Romaine Caesar | 17.50
The Signature Wedge | 17.50
Grille Greens, Dates and Manchego Cheese Salad | 17.50

THE STEAK & CHOP HOUSE

Filet Mignon - Barrel Cut | 8oz 59.50 | 12oz 76.50
The Definitive New York Strip | 14oz 59.50 | 18oz 76.50
Boneless Rib Eye | 14oz 59.50
Cowboy Rib Chop - Chef's Cut | 22oz 76.50
Prime New Zealand Rack of Lamb | 69.50
Signature Kurobuta Tomahawk Pork Chop | 52.50

Add 8 oz. Maine Lobster Tail
butter poached and broiled + 69

Sides and potatoes are à la carte

KAISER'S FAVORITE

Filet Mignon with Foie Gras Paté | 89
Beautiful center cut filet mignon, oak fire broiled. Crowned with a decadent slice of true foie gras paté with truffle port wine reduction. Presented with butter whipped Yukon Gold potatoes, glazed carrots, green beans almondine.

Beef Wellington | 79
Timeless classic: USDA Prime center-cut Filet mignon wrapped in puff pastry with sautéed winter mushrooms, shallots, herbs, and wine. Served with butter-whipped Yukon gold potatoes, green beans almondine, and glazed baby carrots. Two sauces: Madagascar green peppercorn port wine reduction and rich béarnaise.

SEAFOOD

Jumbo Cold Water Lobster Tail - 20 ounces | 169
Maine Lobster Tail - 8 ounces | 79
Twin Maine Lobster Tails - 8 ounces each | 149
Jumbo U-10 Diver Sea Scallops with Parmesan Spinach Risotto | 59
Patagonia Toothfish - Sea Bass | 62.50
Faroe Islands Salmon with Lobster, Champagne, and Saffron Sauce | 49.50
Long Line Pacific Swordfish Steak Mediterranean Style | 57
Lobster Paella for Two | 179

DINNER FOR TWO

Chateaubriand for Two | 149.50
20 to 22 oz. Charbroiled over live wood coals. Seasoned and wood fired grill seared. Sliced and presented with butter whipped Yukon Gold potatoes, wood grilled asparagus and honey roasted organic baby carrots. House made béarnaise and Madagascar green peppercorn port wine reduction.

SURF & TURF

Her Surf & Turf | 124.50 8 oz Filet | 8 oz Lobster Tail
His Surf and Turf | 139.50 14 oz Rib Eye | 8 oz Lobster Tail
Classic Filet Mignon Medallions Oscar
Alaskan King Crab Meat | Grilled Asparagus | 89

MEDITERRANEAN SPECIALTIES

Roasted Half Duck with Tart Cherry Reduction | 49.50
Moroccan Beef Short Ribs Tagine Style | 54
Grilled Jidori Airline Chicken Breast Yogurt & Za'atar Marinade | 39

SIDES FOR SHARING

Grilled Asparagus | 14
Haricots Verts Almondine | 12
Roasted Baby Carrots | 13
Sautéed Brussels Sprouts | 13
Sautéed Spinach | 14.50
Perfect Whipped Potatoes | 9.50
Garnet & Purple Yam Purée | 12

RISOTTOS

Spinach Parmesan Risotto | 16
Wild Mushroom Risotto | 16

DESSERTS

Raspberry Lemon Mascarpone Cheesecake | 13
Crème Brûlée Trio | 13.50

Callebaut Cappuccino Mousse Cake | 13.50
Tiramisu | 13

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