



# KAISER GRILLE

P A L M   S P R I N G S

**Kaiser Grille is a favorite downtown destination for casual upscale dining. Our love for fresh, top quality ingredients makes our offering of seafood, steaks, chops, pizza, salads and appetizers flavorful, healthy and always unforgettable. Our unparalleled setting features the most spectacular indoor and outdoor venues with breathtaking mountain views and the exciting Palm Canyon Strip, for events of various sizes and styles perfect for any occasion. Our team will take care of every detail, allowing you to enjoy every moment of your event.**





## Desert Oasis Lunch Menu

### Entrées, Select Three

#### **Grilled Shrimp Caesar**

Chopped Romaine, Big Style Croutons, Parmigiano Reggiano, Anchovies

#### **Kaiser Bacon Cheeseburger**

Potato Bun, Iceberg Lettuce, Grilled Red Onion, Bacon  
Tomato, Cheddar Cheese, House Cut Potato Chips

#### **Mediterranean Cobb**

Chopped Romaine, Salami, Roasted Turkey Breast, Grape Tomatoes,  
Feta, Artichoke Hearts, Kalamata Olives, Egg, Balsamic Vinaigrette

#### **Grilled Chicken Sandwich**

Marinated Grilled Chicken Breast, Roasted Red Pepper,  
Spinach, Tomato, Lettuce, Sun-Dried Tomato  
and Pesto Aioli, House Cut Potato Chips

### Dessert Selections

#### **Tiramisu**

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

#### **Crème Brulee**

Fresh Berries, Chocolate Chip Macaroon

Includes choice of coffee, tea or fountain soft drinks

\$25.00++ per person  
++Tax & 20% Service Charge



## Trade Winds Lunch Menu

### Entrées Select Three

#### Grilled Salmon Salad

Grilled Salmon Fillet, Mesculin Greens, Arugula, Cucumber, Roasted Tomato, Balsamic Vinaigrette, Crispy Onion Straws

#### Philly Cheese Steak Sandwich

Thinly Sliced Prime Rib, Sautéed Red Peppers, Onions and Mushrooms, Melted Mozzarella, French Roll, House Baked Potato Chips

#### Turkey Club

Swiss Cheese, Avocado, Lettuce, Tomato, Bacon, Cranberry-Orange Aioli, Cranberry Bread, House Baked Potato Chips

#### Chicken Fettuccini Alfredo

Grilled Chicken, Creamy Alfredo

#### Mediterranean Cobb

Chopped Romaine, Salami, Roasted Turkey Breast, Grape Tomatoes, Feta, Artichoke Hearts, Kalamata Olives, Egg, Balsamic Vinaigrette

#### Grilled Shrimp & Mixed Greens

Candied Pecans, Tomato, Blue Cheese Sundried Cranberries, Raspberry Vinaigrette

### Dessert Selections

#### Lemon Cheese Cake

#### Cappuccino Chocolate Mousse Cake

Belgian Chocolate Sauce, Mixed Berries

Includes choice of coffee, tea or fountain soft drinks

\$28.00++ per person  
++Tax & 20% Service Charge



# Desert Breeze Dinner Menu

## Soup or Salad

### Caesar Salad

Chopped Romaine, Big Style Croutons, Parmigiano Reggiano, Anchovies

### Split Pea Soup

with Mild Andouille Sausage

## Entrée Selections

### Double-Cut Bone In Pork Chop

Apricot Gastrique, Mashed Potatoes,  
Chef's Fresh Seasonal Vegetables

### Grilled Salmon

Yogurt Dill Sauce, Rice Pilaf,  
Chef's Fresh Seasonal Vegetables, Basil Oil

### Free Range Chicken Piccata

Pan Roasted Jidori Chicken Breast, Caper,  
Lemon Chardonnay Sauce, Mashed Potatoes,  
Chef's Fresh Seasonal Vegetables

## Dessert Selections

### Tiramisu

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

### Crème Brulee

Fresh Berries, Chocolate Chip Macaroon

Includes choice of coffee, tea or fountain soft drinks

\$44.00++ per person

++Tax & 20% Service Charge



# Desert Oasis Dinner Menu

## Soup or Salad

### Caesar Salad

Chopped Romaine, Big Style Croutons, Parmigiano Reggiano, Anchovies

### Split Pea Soup

with Mild Andouille Sausage

## Entrée Selections

### Kaiser Prime Rib

Creamy Horseradish, Au Jus, Mashed Potatoes,  
Chef's Fresh Seasonal Vegetables

### Macadamia Crusted Mahi Mahi

Mashed Potatoes, Sautéed Spinach,  
Coconut Milk, Lemongrass, Thai Yellow Curry Sauce

### Free Range Chicken Piccata

Pan Roasted Jidori Chicken Breast, Caper,  
Lemon Chardonnay Sauce, Mashed Potatoes,  
Chef's Fresh Vegetables

## Dessert Selections

### Tiramisu

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

### Crème Brulee

Fresh Berries, Chocolate Chip Macaroon

Includes choice of coffee, tea or fountain soft drinks

\$50.00++ per person

++Tax & 20% Service Charge



# Desert Crossing Dinner Menu

## Soup or Salad

### Mixed Field Greens

Candied Pecans, Tomato, Blue Cheese  
Sundried Cranberries, Raspberry Vinaigrette

### Split Pea Soup

With Mild Andouille Sausage

## Entrée Selections

### Grilled Filet Mignon

Red Wine Reduction, Mashed Potatoes,  
Chef's Fresh Seasonal Vegetables

### Sea Bass

Chef's Fresh Seasonal Vegetables, Rice Pilaf,  
Lemon Citrus Beurre Blanc

### Free Range Chicken Piccata

Pan Roasted Jidori Chicken Breast, Caper,  
Lemon Chardonnay Sauce, Mashed Potatoes,  
Chef's Fresh Seasonal Vegetables

## Dessert Selections

### Lemon Cheese Cake

### Cappuccino Chocolate Mousse Cake

Belgian Chocolate Sauce, Mixed Berries

Includes choice of coffee, tea or fountain soft drinks

\$57.00++ per person  
++Tax & 20% Service Charge



## Group Early Bird Menu

*Must be seated between  
4:00pm - 4:30pm & Concluded by 6:00pm*

### Soup or Salad Selections

#### Caesar Salad

Chopped Romaine, Big Style Croutons, Parmigiano Reggiano, Anchovies

#### Split Pea Soup

with Mild Andouille Sausage

### Entrée Selections

#### ½ Baked Crispy Chicken

Aged Balsamic Glaze, Mashed Potatoes, Chef's Fresh Seasonal Vegetables

#### Double-Cut Bone In Pork Chop

Apricot Gastrique, Mashed Potatoes, Chef's Fresh Seasonal Vegetables

#### Grilled Salmon

Yogurt Dill Sauce, Rice Pilaf, Chef's Fresh Seasonal Vegetables

### Dessert

#### Crème Brulee

Fresh Berries, Chocolate Chip Macaroon

Includes choice of coffee, tea or fountain soft drinks

\$29.00++ per person  
++Tax & 20% Service Charge



# Appetizers

*Minimum 2 Dozen Per Appetizer*

	<i>Priced Per Piece</i>
<b>Ahi Tuna Tartare</b> Crispy Wontons	4
<b>Lemon Garlic Shrimp Skewers</b>	4.5
<b>Crispy Calamari</b> Cocktail Sauce	3.5
<b>Mini Crab Cakes</b> Fire Corn Salsa and Remoulade	5
<b>Classic Shrimp Cocktail</b> Horseradish Cocktail Sauce, Lemon Wedges	3.75
<b>Grilled Shrimp Quesadilla</b> Sour Cream and Guacamole Drizzle, Pico De Gallo	3.5
<b>Buffalo Chicken Wings</b> Ranch Dip	2
<b>Grilled Chicken Quesadilla</b> Sour Cream and Guacamole Drizzle, Pico De Gallo	2.75
<b>BBQ Chicken Skewer</b> Chipotle Pineapple BBQ Sauce	2.75
<b>Extra Meaty BBQ Baby Back 2 Bone Riblets</b> Chipotle Pineapple BBQ Sauce	5
<b>Prime Rib Wrapped Asparagus</b> with creamy basil horseradish	3.5
<b>Filet Mignon Crostini</b> with Warm Blue Cheese Crumbles	4.25
<b>Steak Quesadilla</b> Sour Cream and Guacamole Drizzle, Pico De Gallo	3
<b>Bruschetta Crostini</b> Balsamic Reduction Drizzle	2
<b>Assorted Wood Fired Oven Pizzas</b> <i>by the slice</i>	3
BBQ Chicken, Steak and Feta, Margherita, Truffle Mushroom, Hawaiian	

*Priced & Portioned Per Person*

<b>Spinach and Artichoke Dip</b> Focaccia Crostinis	5.5
<b>Fresh Fruit &amp; Domestic Cheese</b> Artisan Breads & Crackers	9
<b>Hummus and Pita Bread</b> sliced cucumber	4.25
<b>House Cut Potato Chips</b> Creamy Blue Cheese Dressing Dip	4
<b>Vegetable Crudit� Platter</b>	8
Asparagus, Beets, Teardrop Tomatoes, Persian Cucumber, Baby Carrots, Lemon Vinaigrette, Sundried Tomato and Scallion Dip	