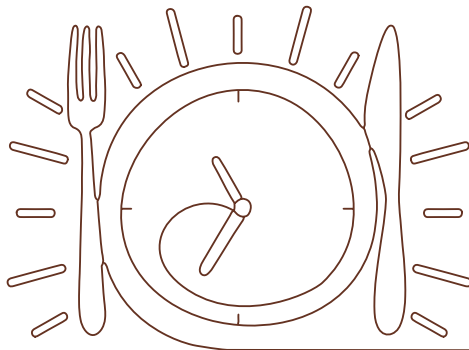


Brunch Menu



KAISER GRILLE | 33 YEARS
PALM SPRINGS

Full Lunch Menu is also available

11am to 3pm

A SWEET TREAT

Trust Us Cinnamon Rolls 8 ea | 2 for 15
Fresh Warm Scratch Made. Two types.
• Glazed Cinnamon Raisin
• Cream Cheese Frosted Cinnamon

SOUP

Mediterranean Cauliflower Soup | 14
Almond Wood Oven Roasted. Za'atar, evoo and house-made labneh.

ENTRÉE SALADS

Pear, Quinoa, Pancetta, Organic Mixed Greens, and Chopped Mary's Chicken Salad | 32.50
Pomegranate, white balsamic vinaigrette.

Salmon, Strawberries, Spinach, Pistachios, Feta, Avocado, Spicy Miso Salad | 34.50
Grilled Faroe Salmon. Strawberries, baby spinach, pistachios, Lebanese feta, avocado, orange. Spicy orange miso dressing.



SIGNATURE DRINK

Unlimited Prosecco and Prosecco Mimosas | 21.50
Served with your choice of fresh orange or grapefruit juice. Refreshingly sweet. (per person)

KAISER'S EGGS BENEDICTS

Classic Eggs Benedict | 24
Wolferman's English Muffin, Two poached eggs, Canadian bacon, Hollandaise sauce, fresh fruit, roasted baby white potatoes.

Smoked Norwegian Salmon + Spring Asparagus Benedict | 29
Thinly sliced fillet of Norwegian smoked salmon, grilled spring asparagus, poached eggs, English muffins, tangy hollandaise sauce, fresh fruit, roasted baby white potatoes.

Alaskan Crab and Sautéed Spinach Benedict | 38
Alaskan Red King Crab meat, fresh spinach, Hollandaise sauce, fresh fruit, roasted baby white potatoes.

KAISER'S ROTISSERIE SPECIALTIES

Applewood, Oak and Almond Wood fired Rotisserie

Rotisserie Roasted Leg of Prime Colorado Lamb | 47.50
Colorado lamb-known as the world's finest; stuffed, and marinated with garlic, lime, onion, marjoram, thyme, rosemary, cracked pepper, tomatoes, baby spinach, pignolia nuts. Presented with butter whipped Yukon Gold potatoes and French Ratatouille Provençal; local Medjool date, pomegranate, port wine lamb reduction.

Rotisserie Roasted Mary's Organic Chicken | 36
Mary's is universally recognized as among the finest available. Wood rotisserie roasted. Choose between two presentations: Whipped Yukon Gold potatoes and French Ratatouille Provençal or Oak Grilled Asparagus, olive, feta, tomato, onion salad, lemon vinaigrette.

Roasted Porchetta Abruzzese | 44
Wood oven rotisserie roasted Kurobuta pork belly. Stuffed with house-made Italian pork sausage and pork tenderloin (filet). This dish showcases the flavors of Abruzzo, Italy - garlic, citrus, fennel, rosemary, sage, orange, black pepper. Served with butter whipped Yukon Gold potatoes, arugula and fennel salad, and pinot noir poached d'Anjou pear.

KAISER'S SIGNATURE STEAKS - IN HOUSE AGED AND BUTCHERED

Filet Mignon
6 oz - 54.50 | 8 oz - 59.50 | 12 oz - 77.50
Sauce béarnaise. Parmesan truffle French fries.

USDA Prime Aged NY Strip | 14 oz - 59.50
Roasted shallot truffle butter. Parmesan truffle French fries.

DESSERTS - SPRING BERRIES

Mixed Berry Shortcake | 16
Strawberries, raspberries, blueberries, blackberries, macerated with Grand Marnier, over fresh baked shortcake, with whipped cream.

Strawberry Meyer Lemon Mascarpone Cheesecake | 15
Fresh Strawberries, Meyer lemon juice and zest, house made puree of raspberries and mixed berry garnish, hand rolled graham cracker crust.

Jumbo Strawberries - Callebaut Chocolate Dipped | 18
Whipped cream, shaved chocolate.

Sorry, no substitutions. No Shared or Split Plates.