

# Mother's Day



KAISER  
GRILLE  
PALM SPRINGS | 33 YEARS

Welcome and Bon Appétit!

Sunday, May 11, 2025  
4pm – 9:30pm

## DINNER SPECIALS

Full Dinner Menu is also available

### SOUP

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

### SIGNATURE DRINK

**Frozen Strawberry Margarita** | 19  
Fresh Strawberries, fresh lime, El Jimador Blanco Tequila, Cointreau, organic agave nectar, lime salt rim.

### SALADS

**Pear, Quinoa, Pancetta, Organic Mixed Greens, Salad** | 18.50  
Pinot Noir poached pear. Pomegranate, white balsamic vinaigrette.

**Strawberries, Spinach, Orange, Spicy Miso Salad** | 18.50  
Strawberries, baby spinach, pistachios, Lebanese feta, avocado, orange. Spicy orange miso dressing.

## KAISER'S WOOD FIRED ROTISSERIE SPECIALTIES

**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, roasted tomatoes, baby spinach, pignolia nuts. Butter whipped truffled Yukon Gold Potatoes, French Ratatouille Provençal; local medjool date, pomegranate, port wine lamb reduction.

**Roasted Porchetta Abruzzese** | 47  
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. With butter whipped Yukon Gold potatoes, arugula and fennel salad, pinot noir poached d'Anjou pear.

**Rotisserie Roasted Mary's Organic Chicken** | 36  
Mary's is universally recognized as among the finest available. Choose between two presentations: Whipped yukon gold potatoes and French Ratatouille Provençal, or oak grilled Spring Asparagus, olive, feta, tomato, onion salad, lemon vinaigrette.

## USDA PRIME BEEF - 35 DAY AGED IN HOUSE

Our Finest! The meat is sweeter on the bone. Chef butchered daily. Limited Supply.

**The Porterhouse - 24 oz.** | 82.50  
King of Steaks. Bone-In USDA Prime Filet Mignon tenderness. NY Strip flavor, bone-in richness. Merlot Maître D' Butter.

**Prime Rib of Beef - USDA Prime Aged** 14 oz | 64.50  
A Signature for 33 years. Au jus, creamed fresh horseradish, whipped yukon gold potatoes, glazed baby carrots, and haricots verts amandine.

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



## DESSERTS - SPRING BERRIES

**Mixed Berry Shortcake** | 16  
Strawberries, raspberries, blueberries, blackberries, macerated with Grand Marnier, served 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.