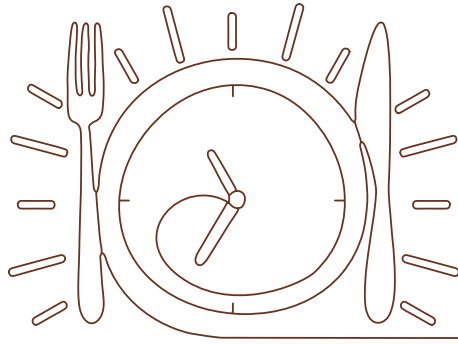


# Brunch Menu



**KAISER  
GRILLE** | **33**  
PALM SPRINGS YEARS

**11AM TO 3PM – SATURDAY & SUNDAY**

Full Lunch Menu is also available

## **YOGURT PARFAIT | 15**

Natural unsweetened Greek yogurt, fresh berries, granola, raw lavender honey.

## **SIGNATURE DRINKS**

### **Unlimited Prosecco and Prosecco Mimosas | 21.50**

Served with your choice of fresh orange or grapefruit juice. Refreshingly sweet. (per person)

### **Bloody Mary | 19.50**

Vodka, Spicy House Made Mix, Horseradish, Garnish of Cocktail Shrimp, Bacon, Celery, Olive, dill pickle spear, mozzarella, roasted beet. Tajin rim.

### **Dragon Fruit Margarita | 19**

Fresh Dragon Fruit, fresh lime, El Jimador Blanco tequila, Cointreau, black salt rim.

## **KAISER’S EGGS BENEDICTS**

### **Classic Eggs Benedict | 24**

English Muffin, Two poached eggs, Canadian bacon, Hollandaise sauce, fresh fruit, roasted baby white potatoes.

### **Smoked Norwegian Salmon + Spring Asparagus Benedict | 29.50**

Thinly sliced fillet of Norwegian smoked salmon, grilled spring asparagus, poached eggs, English muffins, tangy hollandaise sauce, fresh fruit, roasted baby white potatoes.

## **ENTRÉE SALADS**

### **Shrimp Louie Salad | 36.50**

Wild White Gulf Shrimp, chopped iceberg lettuce, hard boiled egg, asparagus, heirloom tomatoes, avocado, cucumber. Tangy Louis Dressing.

### **Chopped Mary’s Chicken, Pear, Quinoa, Pancetta, Organic Greens 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 STEAKS - IN HOUSE AGED AND BUTCHERED**

### **USDA PRIME – All Natural, Hormone and Antibiotic Free**

Served with Parmesan truffle French fries.

### **Filet Mignon 6 oz - 54.50 | 8 oz - 59.50 | 12 oz - 77.50**

Cognac Madagascar green peppercorn sauce.

### **USDA Prime Aged NY Strip | 14 oz - 59.50**

Roasted shallot truffle butter.

### **Boneless Ribeye Steak | 14 oz - 59.50**

Merlot wine Maître D’ butter.

### **Cowboy Bone-In Beef Rib Chop Chef’s Cut | 22 oz - 76.50**

Merlot wine Maître D’ butter.