

Eat, Drink and Be Entertained...

About Our Restaurant

The Palms at Hamilton symbolizes the flavors of a big city steakhouse serving the finest steaks, freshest fish and carefully selected wines. Enjoy our handcrafted cocktails and spirits selected especially for the occasion. We choose from the best USDA Certified Angus Beef available. A night out starting in **The Coconut Room** will insure a fun filled evening including live entertainment, great food and excellent service. We use only the freshest ingredients for our menu items and prepare everything to order, so please allow enough time for us to impress you. We are locally owned and operated, so you can count on us to work rigorously to earn your respect. Please set back and enjoy your night with us!

TO START WITH...

Hot Cajun Crab Dip | 11.95

crabmeat folded in three cheeses, tomatoes, scallions and spices with a kick, then baked hot & bubbly. Served with warm tortilla chips

Jumbo Shrimp Martini | 9.95

6 large shrimp delicately prepared in a special blend of spices, chilled and served with our tangy cocktail sauce. Served in a martini glass

Cast Iron Seared & Blackened Prime Rib Strips | 11.95

served in a sizzling platter with our own horsey sauce

Ahi Tuna Appetizer | 10.95

pan seared and served rare with Wasabi, fresh ginger and a ginger sauce.

Bacon Wrapped Sea Scallops with Balsamic Reduction Sauce | 12.95

6 North Atlantic Sea Scallops wrapped in pepper bacon, lightly sautéed and drizzled with our own balsamic reduction

Crispy Shrimp with Sweet Ginger Glaze | 9.95

shrimp simply seasoned served crispy and tossed in our jalapeno sweet ginger glaze

Fresh Salmon Dip | 11.95

topped with onions and fresh tomatoes served with warm tortilla chips

SALAD GREENS & SOUP BOWLS...

The Palms Caesar | 7.95

fresh hearts of romaine tossed in traditional Caesar dressing with seasoned croutons, parmesan cheese and fresh ground pepper. Add grilled margarita chicken topper 4.95

Spinach Salad with Warm Bacon Dressing | 7.95

baby spinach greens tossed in our own warm bacon dressing with tomato wedges, mushrooms, blue cheese crumbles, parmesan cheese and garnished with pecans and strawberries

Palms Waldorf Chicken Salad | 10.95

our own Waldorf chicken salad, with fresh chopped celery, pecans, raisins, sliced grapes and garnished with strawberries on a bed of mixed salad greens

The Palms Salad | 7.95

mixed salad greens, tomato wedges, sliced jumbo mushrooms, red onions, garnished with cheddar & parmesan cheese topped with seasoned croutons. Add margarita grilled chicken topper 4.95

Beef Steak Tomato and Onion Salad | 7.95

sliced jumbo tomatoes and red onions with blue cheese crumbles in our own honey balsamic vinaigrette reduction over a bed of fresh salad greens

Maine Lobster Bisque | 8.95

the perfect blend of minced sweet lobster simmered in rich cream and sherry

JUST GREAT STEAKS...

100% U.S.D.A. Certified Angus Beef, Midwestern corn-fed and aged for a minimum of 21 days for tenderness. On some cuts, we have left some fat to enhance flavor .

Temperatures:

rare..... cool in the center medium rare..... warm, red center
medium..... pink in the center medium well..... slight pink to brown center

Not responsible for steaks ordered well done

Bone-In Cowboy Ribeye Steak | 32.95

20 oz cowboy steak cut from prime rib roast, with the rib bone left for flavor. A premium steak with flavor, texture and tenderness. Served with your choice of two side items

The Palms Signature Ribeye Steak | 24.95

14 oz hand cut in house, marbling for flavor and a rich smooth texture. Grilled to your liking. Served with your choice of two side items

Bourbon Marinated Ribeye | 24.95

we take our already famous 14oz signature ribeye marinate it in our sweet bourbon sauce. Then grill it on an open flame with lightly charred surface. Served with two homemade side items

Beef Filet Mignon | 25.95

8 oz thick boneless cut from the heart of the aged tenderloin, from the finest grain fed beef and aged to peak flavor and tenderness. Served with your choice of two side items

The Palms Surf & Turf | 32.95

8oz boneless aged filet of beef mignon served with 5 North Atlantic Sea Scallops. Choice of two homemade side items

Slow Roasted Prime Rib | 20.95

we slow roast our prime rib for hours, this 12 oz cut is served with au jus and your choice of two side items. Served medium rare only. (subject to availability)

OPEN FLAME BOB KABOBS...

Open Flame Beef Kabob | 19.95

8oz cubed marinated filet mignon skewered with fresh green peppers, Vidalia onions, jumbo mushrooms and vine ripe tomatoes with sweet ginger dipping sauce. Served with one made from scratch side item

Open Flame Chicken Kabob | 16.95

8oz cubed marinated free range chicken breast skewered with fresh green peppers, Vidalia onions, jumbo mushrooms and vine ripe tomatoes with sweet ginger dipping sauce. Served with one made from scratch side item

Just Veggies Open Flame Kabob | 10.95

fresh green peppers, Vidalia onions, jumbo mushrooms and vine ripe tomatoes with sweet ginger dipping sauce. Served with one made from scratch side item

NOT JUST FOR THE BIRDS...

Chicken Parmesan | 10.95

free range chicken breast delicately breaded and topped with tomato sauce and fresh mozzarella cheese. Served with smashed garlic potatoes and home-style green beans

SOUTH OF THE BORDER (S.O.B)...

Baja Fish Tacos | 10.95

hand-cut beer battered fish seasoned and cooked to perfection. Topped with pico de gala, buttery Hass Avocado chunks, our special sauce and served with warm flour tortillas. Garnished with fresh limes

Steak & Chicken Fajitas Combo | 12.95

marinated ribeye steak and chicken sautéed with fresh peppers, onions tomatoes with our special spices served in a sizzling platter with lettuce, Pico de Gallo, guacamole, sour cream, cheddar cheese and warm flour tortillas

Palms Margarita Grilled Chicken

Quesadilla | 10.95

grilled flour tortillas filled with grilled chicken strips that has been marinated in our own margarita sauce, cheddar cheese, shredded lettuce and Pico de Gallo. Served with sour cream, home-made salsa & guacamole

FRESH FROM THE OCEAN...

Fresh Oysters on the Half Shell | 12.95
dozen served with horseradish and our own cocktail sauce. Available roasted, w/ garlic butter & fresh parmesan cheese add 2.00

The Palms Roasted Oysters | 14.95
topped with garlic butter, parmesan & cheddar cheese, bacon bits & scallions. The Cadillac version if you like them roasted

Shrimp Beer Steamer Bowl | 18.95
we steam a pound of jumbo shrimp in beer and finish with a warm rich broth. Served with drawn garlic butter and our own cocktail sauce. Served warm. Add Alaskan Split King Crab Legs Market Price

Grilled Grouper with Pineapple Salsa | 13.95
served with steamed broccoli and sweet raisin slaw

Potato Crusted Grouper | 13.95
served over garlic smashed potatoes and fresh steamed broccoli

INBETWEEN BREAD...

The Palms Steakhouse Burger | 8.95
8 oz choice ground beef, grilled to your liking, served with lettuce, tomato, onion and a pickle with steak fries. Add cheese 1.00

Mushroom Bacon Swiss Steakhouse Burger | 10.95
8 oz choice ground beef topped with mushroom slices, peppered bacon & Swiss cheese and steak fries

Classic Club Sandwich | 9.95
we take thinly sliced turkey breast, honey ham, pepper bacon, Swiss cheese, cheddar cheese, lettuce, tomato and stack it high. Served with a pickle and steak fries

Fried Grouper Sandwich | 10.95
served on a toasted bun with lettuce, tomato and homemade tarter sauce. Served with steak fries

Classic Reuben | 9.95
thinly sliced corned beef piled high with sauerkraut & Swiss cheese on grilled marble rye with our own special dressing. Served with steak fries

The Palms Chicken Sandwich | 9.95
grilled chicken breast on a toasted bun with lettuce, tomato and a pickle. Served with steak fries

Grilled Atlantic Salmon on Spinach with Balsamic Reduction | 14.95
this premium Atlantic salmon is lightly seasoned and seared. Served over wilted spinach and glazed balsamic reduction. Served with chili-lime corn with cilantro

Bourbon Glazed Atlantic Salmon | 14.95
Marinated in our rich sweet bourbon glaze and served over garlic smashed potatoes and home-style green beans

Alaskan Split King Crab Legs | Market Price
1lb or 2 lbs served with warm lemon butter

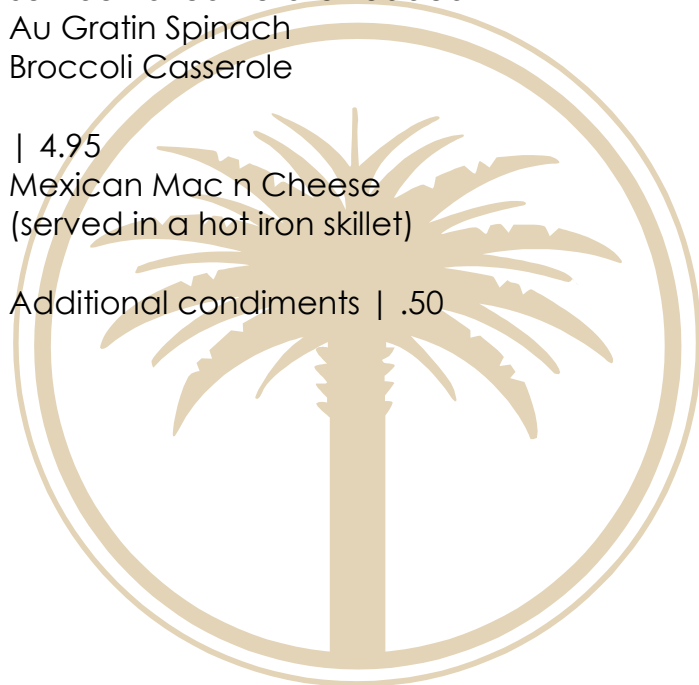
MADE FROM SCRATCH SIDES...

| 2.95
Garlic Smashed Potatoes
Side Tossed Salad
Steamed Asparagus Tenders
Steak Fries
Seasoned Home-style Green Beans
Sautéed Spinach
Sweet Raisin Slaw
Steamed Broccoli in Sesame Oil
Chili-Lime Corn with Cilantro

| 3.95
Jumbo Baked Sweet Potatoes
Garlic Potato Cakes
Jumbo Baked Potato Loaded
Au Gratin Spinach
Broccoli Casserole

| 4.95
Mexican Mac n Cheese
(served in a hot iron skillet)

Additional condiments | .50



JUST USE YOUR FINGERS...

The Palms Wings | 10 - 9.95 20 - 16.95
jumbo wings batter fried then tossed in your favorite sauce. Traditional buffalo style or our own sweet island style

Chicken Fingers | 9.95
hand breaded chicken strips deep-fried and served with steak fries and our homemade honey mustard.

Grouper Fingers | 10.95
cut into strips and hand breaded then deep-fried. Served with steak fries and our own spicy tarter sauce

Blackened Ribeye Steak Fingers | 9.95
served with our own horsey sauce

Chips - N- Dip | 4.95
homemade salsa with a kick served with warm tortilla chips

Creamy White Cheese Dip or Chili Con-Queso | 5.95
served with warm tortilla chips. Add spinach 1.00

Triple Dipper | 9.95
a sampler of our famous dips; homemade salsa, chili con queso & creamy white dip with warm tortilla chips

Mucho Nachos | 10.95
fresh warm tortilla chips layered with jalapeno queso dip, salsa, black olives, scallions, Pico de Gallo, jalapenos, topped with lettuce & sour cream. Great for sharing! Add guacamole 1.00

White Cheese Salmon Nachos | 12.95
fresh warm tortilla chips layered with creamy white cheese, black olives, scallions, Pico de Gallo, jalapenos and grilled salmon, topped with lettuce and sour cream

The Palms Platter | 14.95
a sampler of our great tasty appetizers includes: 4 buffalo wings, blackened ribeye steak fingers and hand breaded chicken strips, garnished with carrot & celery sticks, ranch dressing and honey mustard dipping

SWEET ENDINGS...

Colossal Chocolate Layer Cake | 4.95
layer upon layer of dark moist chocolate cake with rich chocolate icing. Served with Blue Bell Ice Cream

Flaming Chocolate Fondue | 14.95
Infused with hazelnut and Irish crème liqueur flambé served w/ fresh strawberries, bananas & cheese cake bites

New York Style Cheesecake | 4.95
traditional style cheesecake baked with the finest cream cheese available

SUNDAY BRUNCH...

Served Sunday Only 12pm - 4pm

Signature Ribeye Steak & Eggs | 16.95
only USDA Certified Angus Beef is served. 10oz brunch hand-cut steak grilled to your liking. Served with two eggs over easy on steamed asparagus tenders. Comes with brunch potatoes and wheat berry toast with an assortment of gourmet jams

The Palms Breakfast Egg Hash | 10.95
All your breakfast favorites in one skillet. Honey ham and pepper bacon slices together with Vidalia onions, green peppers and sliced mushrooms in a giant hand-made omelet topped with cheddar cheese served in our sizzling skillet. Comes with brunch potatoes and wheat berry toast with an assortment of gourmet jams

Breakfast Burrito | 10.95
Scrambled egg with bacon and ham, diced tomatoes and cheese rolled in a flour tortilla topped with a ranchero sauce. Served with brunch potatoes and wheat berry toast with an assortment of gourmet jams

Brunch Bloody Mary | 2.00

Brunch Mimosa | 2.00



3.00 entrée share charge. No separate checks for parties of 8 or more. Gratuity of 18% is added to all parties of 6 or more. If you have certain food allergies or special dietary needs, please advise before ordering. Consuming raw oysters can be associated with risk if you have chronic illness of the liver, stomach or blood or have immune disorders

Prices subject to change