



ON PALM CANYON

RESTAURANT • BAR • PATIO

APPETIZERS

HAWAIIAN AHI TACOS

*Tuna Tartar, Avocado, Green Onion Tossed in Ginger Soy Dressing
Presented In A Sesame Miso Shell, Topped with Tobiko Caviar*

14

ROASTED PUMPKIN RAVIOLI

*With Melted Goat Cheese, Garden Herbs
Chardonnay Butter*

12

PAN SEARED MAINE SCALLOPS

Over Creamy Corn, Portobello Mushroom, White Truffle Vinaigrette

14

HONEY ROASTED BUTTERNUT SQUASH SOUP

With Mango Cranberry Relish

10

CHILLED SWEET PEA & ASPARAGUS SOUP

Topped with Mascarpone Cheese & Lobster

10

SALADS

ROASTED BEET & WARM GOAT CHEESE SALAD

*Micro Greens, Poached Pears, Candied Walnuts
Honey Mustard Dressing*

10

UNTRADITIONAL WEDGE SALAD

*Organic Baby Iceberg, Tiny, Tomatoes, Olives,
Marinated Mushrooms, Cucumber, Creamy Garlic Blue Cheese Dressing*

11

COPLEY'S CAESAR SALAD

*Hearts Of Romaine Smoked Apple Bacon, Shaved
Padano Cheese, Pineapple Croutons*

10

ARUGULA, BABY GREENS, & TINY HEIRLOOM TOMATO SALAD

*Shaved Cucumber, Hearts of Palm, Satsuma Oranges,
Parmesan Cheese, Aged Balsamic, Crispy Onions*

11

Executive Chef: Andrew Manion Copley

On the Floor: Greg Butterfield, Juliana Manion Copley



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ENTREES

ROASTED COLORADO RACK OF LAMB

*Over Goat's Cheese Potatoes, Broccolini,
Toasted Almonds, Minted Merlot Reduction*

37

NIMAN RANCH 12 OZ NEW YORK STEAK

*Blue Cheese Potatoes, Asparagus,
Caramelized Sweet Onions, Portobello Mushrooms,
Cabernet Reduction*

30

GRILLED NIMAN RANCH PORK CHOP

*Honey Roasted Squash, Spinach,
Sweet Garlic Merlot Reduction, Mango Relish*

27

“OH MY LOBSTER POT PIE”

*Lobster Simmered With Jumbo Shrimp,
Carrots, Pearl Onions, Leeks, Mushrooms, Sweet Peas
In A Rich, Creamy Veloute Sauce, Topped With Golden Puff Pastry*

31

ROASTED DUCK BREAST WITH FOIE GRAS CRÈME BRULEE

*White Beans, Sweet Corn, Sugar Peas & Cabbage,
Asparagus Tips, Fresh Blueberry Reduction*

29

PAN ROASTED ALASKAN HALIBUT

*Sautéed Fingerling Potatoes, Baby Spinach, Tarragon Butter,
Heirloom Tomato, Jumbo Lump Crab & Avocado Salad, Citrus Vinaigrette*

29

CHAR-GRILLED BONE IN VEAL STEAK

*Creamy Leeks & Sweet Onions, Sugar Peas, Corn,
Baby Carrots, Ricotta Gnocchi, Crimini Mushrooms,
Marsala Thyme Reduction*

33

CILANTRO SCENTED SCOTTISH SALMON

*Steamed Basmati Rice, Sautéed Broccolini,
Thai Curry Sauce, Crispy Carrot, Mint & Mango Salad*

28

ANDREW'S SHELLFISH PAELLA

*Gently Braised Lobster, Scallops, Shrimp, Oysters & Mussels,
Saffron Pearl Pasta, Baby Spinach,
Summer Tomato & Lemon Basil Broth, Sweet Garlic Aioli*

31