



ON PALM CANYON

RESTAURANT • BAR • PATIO

APPETIZERS

HONEY ROASTED BUTTERNUT SQUASH SOUP <i>With Mango Cranberry Relish</i>	10
“BBQ’D” TOMATO SOUP <i>With Parsley Basil Pesto Puff Pastry Clouds</i>	10
ROASTED BEET & WARM GOAT CHEESE SALAD <i>Micro Greens, Poached Pears, Candied Walnuts Honey Mustard Dressing</i>	12
HAWAIIAN AHI TACOS <i>Tuna Tartar, Avocado, Green Onion Tossed in Ginger Soy Dressing Presented In A Sesame Miso Shell, Topped with Tobiko Caviar</i>	14
ROASTED PUMPKIN RAVIOLI <i>With Melted Goat Cheese, Garden Herbs Chardonnay Butter</i>	12
VANILLA POACHED SHRIMP MARTINI <i>With Lobster, Baby Iceberg, Cucumber & Mango, Cognac Cocktail Dressing, Avocado Mousse</i>	14
UNTRADITIONAL WEDGE SALAD <i>Organic Baby Iceberg, Grape Tomatoes, Olives, Marinated Mushrooms, Cucumber, Creamy Garlic Blue Cheese Dressing</i>	11
COPLEY’S CAESAR SALAD <i>Hearts Of Romaine Smoked Apple Bacon, Shaved Padano Cheese, Pineapple Croutons</i>	10
ASSORTED BABY GREENS <i>Honey Roasted Pumpkin, Tiny Tomatoes, Pepita Seeds Satsuma Oranges, Parmesan Cheese, Aged Balsamic</i>	11



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ENTREES

PARSLEY & LAVENDER CRUSTED RACK OF LAMB	37
<i>Over Braised Golden Beet & Vegetable Ratatouille, Goat's Cheese Potatoes, Charred Duck Sausage, Minted Merlot Reduction</i>	
GRILLED NIMAN RANCH 12 OZ NEW YORK STEAK,	30
<i>Over Blue Cheese Potatoes, Sautéed Asparagus, Caramelized Sweet Onions, Roasted Portobello Mushrooms, Merlot Reduction</i>	
GRILLED NIMAN RANCH PORK CHOP	27
<i>Over Sundried Fruit & Parmesan Polenta Cake, Braised Spinach, Pineapple & Mango Relish, Sweet Garlic & Balsamic Reduction</i>	
"OH MY LOBSTER POT PIE"	31
<i>Lobster Simmered With Jumbo Shrimp, Carrots, Pearl Onions, Leeks, Mushrooms, Sweet Peas In A Rich, Creamy Veloute Sauce, Topped With Golden Puff Pastry</i>	
PANCETTA WRAPPED DUCK BREAST	29
<i>Over Braised Red Cabbage, Sautéed Baby Spinach, Foie Gras Mousse, Blueberry Reduction</i>	
WILD MUSHROOM CRUSTED SEABASS	29
<i>Over Sautéed Baby Spinach, Braised Navy Beans & Corn, Pinot Noir Butter, Tomato Relish</i>	
GRILLED PRIME BEEF FILET & TIGER SHRIMP	33
<i>Lobster Corn Potatoes, Broccolini, Roasted Mushrooms, French Tarragon Reduction</i>	
PAN ROASTED SCOTTISH SALMON	28
<i>Over Steamed Basmati Rice, Sautéed Asparagus, Thai Curry Sauce, Green Papaya & Mango Salad</i>	
JUMBO MAINE SCALLOPS & BLUE CRAB MEAT	29
<i>Over Sweet Corn Kernels, Celery Root & Truffle Potatoes, Baby Spinach, Lobster Parsley Emulsion</i>	