



ON PALM CANYON

RESTAURANT • BAR • PATIO

## APPETIZERS

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### HAWAIIAN AHI TACOS

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

15

### PAN SEARED FRESH SCALLOPS

*Over Creamy Corn, Leeks, Tomato Relish, Portobello Mushroom Dressing*

15

### WINTER VEGETABLE MINESTRONE SOUP

*With Bacon, Parsley, Basil & Macadamia Nut Pesto*

10

### COPLEY'S SEAFOOD SAMPLER

*Ahi Taco, Seared Scallop, Salmon & Caper Tartar*

16

## SALADS

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### ROASTED BEET & WARM GOAT CHEESE SALAD

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

11

### 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

### HEIRLOOM TOMATO & BABY ARUGULA

*Roasted Figs, Shaved Cucumber, Red Radish, Fennel,  
Grilled Corn Kernels, Aged Balsamic*

11

*Executive Chef: Andrew Manion Copley*

*On the Floor: Greg Butterfield, Juliana Manion Copley*



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## ENTREES

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### **PAN ROASTED LOCH DUART SCOTTISH SALMON**

*With Japanese Rice, Spinach, Sweet Carrots, Edamame,  
Pickled Cucumber Salad, Wasabi Ginger Butter*

28

### **NIMAN RANCH 12 OZ NEW YORK STEAK**

*With House-Made Truffle Fries, Baby Arugula & Parmesan Salad,  
Caramelized Sweet Onions, Merlot Reduction*

30

### **GRILLED NIMAN RANCH PORK CHOP**

*Sweet Polenta Cake, Baby Spinach,  
Garlic BBQ Glaze, Roasted Butternut Squash*

27

### **“OH MY LOBSTER POT PIE”**

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

32

### **ROASTED MUSCOVY DUCK BREAST**

*Over Baby Spinach, Braised Sweet Red Cabbage,  
Cranberry Raisin Cornbread, Red Wine Reduction*

29

### **PAN ROASTED CALIFORNIA SEABASS & CRISPY FRIED OYSTER**

*Over Sweet Carrot & Caraway Seed Potato,  
Asparagus, Smoked Golden Beets, Cabernet Butter*

29

### **HERB CRUSTED RACK OF LAMB**

*Over Smoky Yukon Gold & Goat's Cheese Potato,  
Roasted Squash, Sautéed Spinach, Merlot Reduction, English Mint Dressing*

38

### **ROASTED CORN FED CHICKEN BREAST**

*Homemade Linguine with Garlic Tiger Shrimp, Caramelized Fennel,  
Spaghetti Squash, Roasted Tomato & Basil Coulis*

28

### **GRILLED BEEF TENDERLOIN**

*Over Corn & Lobster Risotto,  
Sautéed Asparagus with Reggiano Cheese, Tomato Relish, Cabernet Reduction*

34