

PALIO

SEAFOOD & STEAKHOUSE

SOUP

New England clam chowder

*Light and Creamy, with Cured Bacon,
Oyster Cracker*

SALADS

Spinach Salad

*Organic Baby Spinach, Cured Pork
Belly, Pear, Radish, Hard Cooked Egg
& Honey Dijon Dressing*

Burrata Salad

*Pickle Heirloom Tomato, Onion &
Burrata Cheese, Creamy Balsamic &
Pomegranate Vinaigrette*

Roasted Beets Tartare

*Aji Mango, Granny Smith Apple,
Avocado Gelato*

APPETIZERS

Kataifi Shrimp

*Crispy Kataifi Jumbo Shrimp, Scented Sweet
Peas & Saffron*

Prime Beef Tenderloin Carpaccio

*Lemon Mustard Aioli, Shaved Parmesan,
Sorel Leaves & Crispy Capers*

Seafood Tower

*Caribbean Lobster, Alaskan king crab, Jumbo
Cocktail Prawns, Fresh Oysters, Cherry Stone
Clams, Applewood Smoked Salmon, Spicy
Citrus Salsa*

Portion Serves Three Persons

Jumbo Lump Crab Cake

Blue Crab, Lemon Aioli, Asian Slaw

Sea Scallop Carpaccio

Sea Urchin, Yuzu Vinaigrette

Black Mussels & Frites

White Wine, Garlic & Fresh Herbs



Indicates Gluten Free *Cook to order, consuming raw or under cooked meats could increase your risk of foodborne illness. For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion. PR Tax (10.5%) and City Tax (1%) will be added.

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FROM THE SEA

King Salmon Brodetto

*Clams, Shrimps, Black Mussels, Plantain Puree
& Fennel Tomato Broth*

Olive Oil Poached Halibut Filet

*Trio Bean, Fava, Edamame, Haricot Vert &
Tomato Coulis*

Sautéed Gulf Jumbo Prawns

Onion & Heirloom Tomato Confit

Whole Caribbean Lobster MP

Grilled or Broiled

FROM THE GRILL

Prime Filet Mignon

Eight ounce Cut

Prime Rib

Gentleman's Cut

Ladies Cut

Colorado Lamb Rack

Dry Aged New York Strip

Twelve ounce Cut

Prime Tomahawk Steak

Thirty Four ounce Cut

Portion can be shared by two



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FROM THE GRILL

Surf & Turf

*Grilled Half Caribbean Lobster
Beef Tenderloin, Eight Ounce Cut*

Cage Free Chicken Breast

With Yukon Mashed Potato

PASTA

Lobster Mac n' Cheese

*Baked Mac n' Cheese Armagnac Gruyere,
Fontal*

EXTRAS

Creamed Spinach

Yukon Mashed Potato **GF** V

Sautéed Forest Mushrooms **GF** V

Grilled Asparagus **GF** V

Baked Potato **GF** V

Sautéed Brussel Sprouts **GF** V

Au Gratin Cauliflower V

Mac n' Cheese



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DESSERTS

Hazelnut Chocolate Mousse

*Cocoa Meringue, Vanilla Citrus Pana Cotta,
Mango Sorbet, Raspberry Coulis*

Apple Bread Pudding

Vanilla Sauce

Popcorn Crème Brûlée



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