

PALIO

SEAFOOD & STEAKHOUSE

SOUP

New England clam chowder \$9
*Light and Creamy, with Cured Bacon,
Oyster Cracker*

SALADS

Spinach Salad \$14 ^{GF}
*Organic Baby Spinach, Cured Pork
Belly, Pear, Radish, Hard Cooked Egg
& Honey Dijon Dressing*

Burrata Salad \$15 ^{GF} **V**
*Pickle Heirloom Tomato, Onion &
Burrata Cheese, Creamy Balsamic &
Pomegranate Vinaigrette*

APPETIZERS

Kataifi Shrimp \$16
*Crispy Kataifi Jumbo Shrimp, Scented
Sweet Peas & Saffron*

Prime Beef Tenderloin Carpaccio \$21 ^{GF}
*Lemon Mustard Aioli, Shaved Parmesan,
Sorel Leaves & Crispy Capers*

Seafood Tower \$125 ^{GF}
*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 \$25
Blue Crab, Lemon Aioli, Asian Slaw

^{GF} 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 \$39 ^{GF}

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

Olive Oil Poached Halibut Filet \$36 ^{GF}

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

Sautéed Gulf Jumbo Prawns \$31 ^{GF}

Onion & Heirloom Tomato Confit

Whole Caribbean Lobster MP

Grilled or Broiled

FROM THE GRILL

Prime Filet Mignon \$38

Eight ounce Cut

Prime Rib

Gentleman's Cut \$46

Ladies Cut \$34

Colorado Lamb Rack \$48

Dry Aged New York Strip \$45

Twelve ounce Cut

Prime Tomahawk Steak \$120

Thirty Four ounce Cut

Portion can be shared by two



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FROM THE GRILL

Surf & Turf \$69

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

Cage Free Chicken Breast \$26

With Yukon Mashed Potato

PASTA

Lobster Mac n' Cheese \$28

Baked Mac n' Cheese Armagnac Gruyere


EXTRAS

\$9 each

Creamed Spinach

Yukon Mashed Potato  V

Sautéed Forest Mushrooms  V


Grilled Asparagus  V

Baked Potato  V

Sautéed Brussel Sprouts  V

Au Gratin Cauliflower V

Mac n' Cheese

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DESSERTS

Hazelnut Chocolate Mousse \$12

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

Apple Bread Pudding \$10

Vanilla Sauce

Popcorn Crème Brûlée \$10



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