



APPETIZERS

Soup of the Day

\$9

Beef Carpaccio*

Seared and Thinly Sliced Prime Beef Carpaccio, Red Onions, Capers, Arugula, Shaved Parmesan
\$15

Salmon Duo*

Smoked and Pastrami Styles of Salmon, Thai Cucumbers, Crème Fraîche, American Caviar
\$12

Fried Calamari

Served with Sweet Thai Sauce
\$11

Crab Beignets*

Remoulade Sauce
\$12

Rustic Mussels

PEI Mussels, Chorizo, Tomatoes, Garlic, Onions, White Wine Sauce, Toasted Ciabatta
\$12

Classic Shrimp Cocktail

Six Jumbo Shrimp, Cocktail Sauce
\$13

Escargots

Pat àû Choux, Classic Maitre d' Butter
\$14

Tuna Tartare*

Ahi Tuna, Avocado, Pears, Pine Nuts, Sesame Oil
\$15

Fritto Di Marisco

Fried Oysters, Shrimp, Calamari, Sweet Thai Sauce, Remoulade, Tartar
\$15

SALADS

House Salad

Mixed Greens, Champagne Vinaigrette, Accoutrements
\$9

Classic Wedge*

Crumbled Blue Cheese, Bacon, Tomatoes, Egg Mimosa, Homemade Blue Cheese Dressing
\$10

Caprese Salad

Sliced Steak Tomatoes, Mozzarella, Balsamic Reduction
\$12

Caesar Salad*

Hearts of Romaine, Homemade Croutons, Parmesan, Homemade Caesar Dressing
\$10

Spinach Salad

Spinach, Dried Cranberries, Crumbled Blue Cheese, Candied Pecans, Bacon Bits, Balsamic Vinaigrette
\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Frutti di Mare*

Scallops, Shrimp, Mussels, Clams, Calamari, White Wine Sauce
\$24 a la Carte/\$49 Prix-Fixe

Linguini and Clams*

Littleneck Clams, White Wine Garlic Sauce
\$24 a la Carte/\$49 Prix-Fixe

Pan-Seared Corvina *

Pan-Seared Corvina, Cilantro Lime Rice, Asparagus, Lemon Butter
\$27 a la Carte/\$52 Prix-Fixe

Atlantic Salmon *

Pan Roasted Salmon, Ratatouille, Lemon Butter
\$20 a la Carte/\$49 Prix-Fixe

Seared Ahi Tuna*

Pan-Seared Ahi Tuna, Wasabi Cream, Pickled Ginger, Beurre Rouge, Cilantro Lime Rice, Asparagus
\$27 a la Carte/\$52 Prix-Fixe

Crab Cakes*

Two 4 Oz. Crab Cakes, Lemon Butter Sauce, Garlic Mashed Potatoes
\$30 a la Carte/\$55 Prix-Fixe

Seared Sea Scallops*

Served with Wild Mushrooms Risotto, Asparagus, Nicoise, Sauté Sauce
\$32 a la Carte/\$57 Prix-Fixe

Palio's Seafood Platter*

Seared Scallops, Jumbo Shrimp, Lobster Tail, Garlic Mashed Potatoes
\$40 a la Carte/\$65 Prix-Fixe

Coq Au Riesling

Braised Chicken, White Wine, Root Vegetables, Garlic Mashed Potatoes, Sautéed Spinach
\$27 a la Carte/\$52 Prix-Fixe

Pan Seared Duck Breast

Duck Breast, Mediterranean Wild Rice, Asparagus, Natural Jus
\$30 a la Carte/\$55 Prix-Fixe

Palio's Lasagna

Homemade Traditional Meat Lasagna, Mozzarella, Ricotta Cheese
\$19 a la Carte/\$44 Prix-Fixe

Rack of Lamb*

Provencale, Crispy Fried Onions, Sautéed Spinach, Gnocchi
\$30 a la Carte/\$55 Prix-Fixe

Pork Chop*

10 Oz. Seared Pork Chop, Green Beans, Garlic Mashed Potatoes
\$24 a la Carte/\$49 Prix-Fixe

Steak & Frites*

8 Oz. Flat Iron Steak, Truffle Sauce, French Fries
\$20 a la Carte/\$45 Prix-Fixe

Hangar Steak*

8oz. Hangar Steak, Truffle Sauce, Crispy Fried Onions, Sautéed Spinach, Garlic Mashed Potatoes
\$28 a la Carte/\$59 Prix-Fixe

Palio's Classic Filet Mignon*

6 or 8 Oz. Filet Mignon, Truffle Sauce, Maitre d' Butter, Roasted Potatoes
\$26 - \$32 a la Carte/\$51 - \$57 Prix-Fixe

Executive Chef Neftali Hernandez
General Manager David Saavedra

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