

THE STEAKHOUSE

PALM SPRINGS

SUNDAY BRUNCH

10 AM - 2 PM

PRIME SEAFOOD

Giant Shrimp Cocktail 25

Chili Horseradish Sauce & Lemon Pepper Remoulade

Ahi Tuna 18

Citrus Ponzu, Local Avocado Mousse & Sesame Seaweed Salad

Chilled Seafood Platter for Two 60

Cold Water Atlantic Lobster Tail, Jumbo Shrimp, Oysters & King Crab Legs with Tabasco, Lemon, Chili Horseradish Sauce & Mignonette

SALADS

Seasonal Fruit Fusion & Berries 12

Honey Yogurt & Date Nut Bread with Cream Cheese

Caesar Salad 13

Housemade Dressing, Imported Reggiano & Brioche Herb Croutons

Heirloom Tomato & Burrata 18

Basil, Extra Virgin Olive Oil, Maldon Sea Salt & Aged Balsamic Reduction

Prime Rib Eye Steak Salad 24

Arugula, Grilled Red Onion, Local Avocado, Heirloom Tomato & Toasted Almonds with Aged Balsamic Vinaigrette

Cheese & Charcuterie Board 22

Chefs' Selection of Cheeses, Meats & Nuts with Sliced Baguette & Fig Jam

House Cold Smoked Salmon & Bagel 18

Sliced Heirloom Tomato, Red Onion, Butter Lettuce, Cream Cheese, Capers & Toasted Bagel

PRIME STEAKS

All Steaks served with Two Eggs prepared any style and Roasted Fingerling Potatoes

New York 16 ounces 42

Rib Eye 16 ounces 45

Filet Mignon

7 ounces 42

10 ounces 50

BRUNCH ENTRÉES

Alaskan King Crab Benedict 35

English Muffin, Spinach, Merus Crab, Poached Eggs & Hollandaise with Asparagus & Roasted Fingerling Potatoes

Honey Jalapeno Waffle & Pulled Pork 28

Sunny Side Up Eggs & Smokey BBQ Sauce

Nutella & Banana Pancakes 16

Banana Infused Pancakes, Sliced Ripe Bananas with Nutella & Fresh Whipped Cream

Brie & Black Truffle Omelet 26

Three Eggs, Shaved Black Truffle, Caramelized Onions & Mushroom with Campari Tomato

Brioche French Toast & Cinnamon Apple Compote 22

Dipped in Light Cinnamon Egg Batter with Butter Pecan Ice Cream & Seasonal Berries

Prime Rib Hash & Eggs 32

Sliced Heirloom Tomato, Housemade Hash topped with Two Poached Eggs & Béarnaise

Chilaquiles Verdes & Steak 32

Sliced Prime New York Steak with Fried Corn Tortillas in Tomatillo Salsa, Queso Fresco, Avocado & Two Eggs any style

Lobster, Shrimp & Vegetable Frittata 32

Truffle Butter, Gruyere Cheese, Asparagus, Mushrooms & Crème Fraiche

INTERESTING SIDES

Pancakes with Date Butter 8

Applewood Smoked Bacon 8

Asparagus & Hollandaise 8

Roasted Fingerling Potatoes 8

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SUNDAY BRUNCH COCKTAILS

Bellini 13

Fresh Peach Puree, Prosecco and Peach Liquor topped with a Luxardo Cherry

Sunrise Mimosa 13

Fresh Mango Puree, Orange Juice, Champagne with a splash of Chambord garnished with an Orange Wheel

Bacon Bloody Mary 16

Clamato Mix, Bacon Vodka, Horseradish and Pepper garnished with Bacon and Two Shrimps

Irish Iced Coffee 13

Jameson Whiskey, Ground Espresso Cold Brew topped with Whipped Cream

Gin Fizz 15

Hendricks Gin, Simple Syrup and Egg White garnished with Mint

Aperol Spritz 13

Aperol, Prosecco with a splash of Soda garnished with an Orange Wheel

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AGUA CALIENTE
CASINO
PALM SPRINGS