



A P P E T I Z E R S

N9NE ROCK SHRIMP

Fried Crisp, Spicy Sriracha Sauce,
Lemon Aioli

LOBSTER POT STICKERS

Bok Choy, Shiitake Mushrooms, Scallions,
Chile-Ginger Sauce

CALAMARI FRA DIABLO

Fried Crisp, Banana Peppers, Cherry Peppers,
Spicy Marinara

SASHIMI N9NE*

Ahi Tuna, Hamachi, Salmon, Shrimp, Ponzu,
Tobiko Caviar, Serrano Chile

SHROOMS

9 Perfect Stuffed Mushrooms, Alaskan King Crab,
Lemon

WONTONS

Crispy Chicken Wontons, La Nova Hot Sauce,
Maytag Blue Cheese Dressing

AHI TUNA TARTARE*

Avocado, Lime, Chili Oil,
Crispy Sesame Crackers

STEAK & POTATOES*

Pepper Seared Sirloin Carpaccio,
Fingerling Potato Salad, Baby Arugula,
Fried Quail Egg, Truffle Vinaigrette

OYSTERS ROCKEFELLER

Creamed Spinach, Pernod,
Parmesan Gratin

S O U P & S A L A D

ONION

Traditional French Onion Soup, Gruyère,
Croutons

LOBSTER BISQUE

Fresh Maine Lobster, Cognac,
Chive Crème Fraîche

BUTTERNUT SQUASH SOUP

Sweet Onion Gnocchi, Mascarpone Cheese,
Sage Oil

CAESAR

As It Should Be

ICEBERG WEDGE

Upper Ranch Dressing,
Crisp Bacon, Tomato, Egg

Add Blue Cheese

TOMATO SALAD

Kumato Tomatoes, Mozzarella Cheese, Cucumber,
Jalapeño, Butter Lettuce, Oregano Vinaigrette

ORGANIC SPINACH

Humboldt Fog Goat Cheese, Roasted Tomatoes,
Shaved Red Onion, Grilled Artichokes,
Sunnyside Egg, Red Wine Vinaigrette

GARBAGE

Romaine, Salami, Shrimp, Maytag Blue Cheese,
Cucumber, Tomato, Hearts Of Palm, Artichokes,
Olives, Dijon Vinaigrette

MEDITERRANEAN

Chopped Romaine Hearts, Feta Cheese,
Roasted Peppers, Olives, Shaved Red Onions,
Cherry Tomatoes, Oregano Vinaigrette

C H I L L E D C R U S T A C E A

SHELLFISH PLATTERS*

Served On Shaved Ice

MAINE LOBSTER

JUMBO SHRIMP

OYSTERS

ALASKAN KING CRAB

LITTLENECK CLAMS

MUSSELS

JUMBO SHRIMP "COCKTAIL"

Spicy Horseradish Sauce

COLOSSAL BLUE LUMP CRAB

Chilled, Spicy Cocktail Sauce,
Mustard Dipping Sauce, Lemon

OYSTERS ON THE HALF SHELL*

1/2 Dozen

Apple Cider Mignonette

E N T R É E S

SURF AND TURF*

Sautéed, 8oz. Filet Mignon,
Maine Lobster, White Truffle Aioli,
Red Wine Sauce

SEA SCALLOPS*

Sautéed, Applewood Smoked Bacon,
Sweet Potato Hash, Jalapeño-Maple Butter

ORGANIC FIRE CHICKEN*

Red & Green Jalapeños,
Rosemary Jus

RIGATONI ALFREDO

Mary's Farm Organic Chicken, Broccolini,
Garlic Confit, Parmesan Cheese

ORGANIC SCOTTISH SALMON*

Grilled, Ginger Scented Chinese Long Beans,
Cipollini Onions, Daikon Radish,
White Soy-Balsamic Glaze

KOBE SHORT RIB

Braised, Horseradish Mashed Potatoes,
Natural Jus

LAMB*

Roasted Colorado Lamb Chops,
Parmesan Pine Nut Crust, Rosemary Jus

THE KOBE BURGER*

Applewood Smoked Bacon,
Aged Vermont Cheddar, Grilled Onion,
Blue Cheese Cole Slaw, House Ketchup
P.S. Of Course You Get The Fries

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WE PROUDLY SERVE PRIME AGED STEAKS

8oz. FILET MIGNON*

12oz. FILET MIGNON*

16oz. BONE-IN FILET MIGNON*

16oz. NEW YORK SIRLOIN*

22oz. PORTERHOUSE*

24oz. BONE-IN RIBEYE*

16oz. NATURALLY RAISED RIB-EYE*

18oz. 35 DAY DRY-AGED BONE-IN RIBEYE*

ALL STEAKS ARE AVAILABLE WITH

MAINE LOBSTER TAIL

ALASKAN KING CRAB LEG

25 YEAR AGED BALSAMIC,
GRILLED PORTOBELLA MUSHROOMS
AND ROASTED CIPOLLINI ONIONS

MAYTAG BLUE CHEESE

STEAK SAUCES

CREAMY HORSERADISH
BÉARNAISE
PEPPERCORN
RED WINE
BARBECUE

T H E B E S T O F N 9 N E

40oz. RIBEYE FOR TWO*

Pepper Seared, Truffle - Twice Baked Potato,
Creamy Au Poivre Sauce

MAINE LOBSTER "SCAMPI"

2Lb. Sautéed, Celery Root Purée,
Caramelized Baby Carrots, Scampi Butter

S I D E S

"LOADED" BAKED POTATO

Cheddar, Crisp Bacon, Chive Butter, Sour Cream

GARLIC GREEN BEANS

MACARONI AND CHEESE

CRISP STEAK FRIES

GEORGE'S CREAMED CORN

"FRESH" CREAMED SPINACH

SKINNY FRIES

ROASTED MUSHROOMS, CARAMELIZED ONIONS

POTATO GNOCCHI, TRUFFLE CREAM

HOT POTATOES

Cheddar, Roasted Jalapeño

GRILLED ASPARAGUS, LEMON

LOBSTER MASHED POTATOES

Fresh Maine Lobster,
Yukon Gold Potatoes

L A S V E G A S
AT THE PALMS

EXECUTIVE CHEF BARRY S. DAKAKE
EXECUTIVE SOUS CHEF PATRICK HODGE III



SAFE HARBOR CERTIFIES TO ENSURE THE
HIGHEST QUALITY, SAFEST SEAFOOD ATTAINABLE.

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.