Palmer's STEAKHOUSE

DESSERTS

Lemon Meringue Cheesecake
Graham Cracker Cake
Raspberry Compote
10

German Chocolate Mousse Cake
Chocolate Ganache
Pecan-Coconut Sauce
11

Pumpkin Crumb Bar GF V
Pecan-Brown Sugar Topping
Oat Milk Vanilla Ice Cream
11

Neapolitan Baked Alaska
Strawberry, Vanilla, and Chocolate Ice Cream
Sponge Cake, Toasted Meringue
12

Caramel Crème Brûlée
Spiced Apple Compote
10

Add Ice Cream to Any Dessert
4 Per Scoop

GF Gluten Free V Vegetarian V Vegan GFA Gluten Free Available

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

10/14/26

AFTER-DINNER LIBATIONS

Sauternes
Château d'Yquem 2016
68

Port
Dow's Finest Ruby Port
10

Port
Warre's Warrior Reserve
10

Port
Graham's 20 Year Old Tawny Port
15

Port
Ramos Pinto Quinta do Bom Retiro 20 Year Old Tawny
17

Cognac
Hennessy V.S.O.P.
21

Cognac
Rémy Martin XO
38

Brandy
Torres Jaime I
24

Armagnac
PM Spirits Overproof VS Bas-Armagnac
19

Limoncello
Gusto di Amalfi Limoncello
10

AFTER-DINNER COCKTAILS

Espresso Martini
Tito's Vodka, Meletti Coffee Liqueur, Dark Crème de Cacao
14

Chocolate Martini
Smirnoff Vanilla Vodka, Dark Crème de Cacao
Meletti Coffee Liqueur, Chocolate Drizzle
12

Polish Coffee
Dorda Double Chocolate Liqueur, Coffee
House-Made Whipped Cream
10

Arnie's Grasshopper
Green Crème de Menthe, White Crème de Menthe
Crème de Cacao, Cognac, Vecchio Amaro del Capo, Cream
14