

The Palace Grill

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PLACE STARTERS 10

Creole Caesar Salad

a southern version of the classic caesar salad prepared with a hint of creole mustard

Bayou Greens Salad

a mixture of fresh seasonal gourmet greens with red bell peppers, roma tomatoes, and fire-roasted pecans. served with a creole vinaigrette

Cajun Crawfish Popcorn

with creamy sherry wine sauce louisiana crawfish are brought to the palace direct from the warm waters of the southern louisiana bayous. we dip the tender tails in our cornmeal buttermilk batter, and flash-fry them to a light crispness

Gumbo Ya Ya

made the old-fashioned way, this traditional louisiana soup is made with a rich dark roux and slow simmered for hours. with fresh okra, tender diced chicken breast, smoked house recipe andouille sausage topped off, southern-style, with a plentiful helping of ric

Oysters Palace

this oyster dish, made famous by the palace grill, is unlike any youve ever had. six fresh oysters are baked in the half shell with a mixture of louisiana crawfish tails, mushrooms, and green onions. topped with our jalapeno beurre-blanc sauce

Seafood Gumbo

slow simmered for hours, this popular palace creation is made with a rich blond roux, and homemade shrimp stock. with fresh okra, louisiana crawfish tails, and diced fresh ahi tuna, catfish and shrimp. plentifully garnished with rice

Original Oysters Rockefeller

it has been said that this classic new orleans dish has a richness rivaling that of john d. rockefeller. we use a turn-of-the-century recipe: six fresh oysters baked with a blend of creamy spinach and pernod. topped with our cajun hollandaise

Creole Crawfish Crabcake

creole crawfish crabcake the palace puts a new spin on an old favorite! tender spicy louisiana crawfish tails add a delicious twist to a traditional southern specialty. served with our jalapeno beurre-blanc sauce

Caribbean Coconut Shrimp

jumbo prawns are dipped in a homemade beer batter, then rolled in fresh coconut and flashfried. served with a marmalade horseradish dipping sauce

Plantation Fried Chicken Salad

tender diced chicken breast is passed through our buttermilk popcorn batter, flash-fried, drizzled with garlic butter, and striped with our buttermilk dressing

PLACE MAIN COURSE 24

Chicken Tchoupitoulas

(pronounced tchoupitoulas) tender breast of chicken, sauteed with fresh garlic and white wine, topped with our uniquely wonderful creole tarragon choron sauce

New Orleans Pan Bar-b-que Shrimp

tender prawns sauteed in the shell, with our three pepper butter sauce, rosemary, dixie beer, and worcestershire sauce. guar-an-teed to make your taste buds rain!

Crawfish Etouffee

tender louisiana crawfish tails prepared in the classic etouffee style that is, smothered with bell peppers and onions in a traditional shrimp stock with dark roux, plentifully garnished with green onions. tres bien stuff

Louisiana Soft Shell Crabs

hand-picked soft shelled crabs, stuffed with bienville crabmeat dressing, then lightly dusted with cornmeal flour, and flash-fried. served with our jalapeno beurre-blanc sauce

Jambalaya Sauce Piquante

a delicious confusion of our chefs favorite spices, fresh shrimp, our own smoked house recipe andouille sausage and tender chicken in a zesty tomato creole sauce. served around a bed of dirty rice"

Creole Crawfish Crabcakes

a house specialty. delicate crabcakes with tender louisiana crawfish tails. a wonderful blend of different tastes and textures. topped with our jalapeno beurre-blanc sauce

Divers Scallops

huge hand-collected scallops served over our special rice pilaf. we blend artichoke hearts, carmelized onions, and mushrooms to form just the right background, then top with our jalapeno buerre blanc sauce. as with many of our dishes, also available as an appetizer portion, and/or with sauce on the side.

Paneed Veal Acadiana

tender veal medallions lightly floured and flambeed in our oyster sherry cream sauce. topped with tender crawfish tails and served on a bed of fettuccine, alfredo style

Pecan Chicken Picatta

fresh breast of chicken sauteed with our own creole lemon butter caper sauce and chopped pecans

Pan SautEed Chicken Marsala With Mushrooms

pan sauteed chicken marsala with mushrooms the fragrant aromas of fine marsala and subtle palace seasoning, in a sauce rich with tender mushrooms, over sauteed chicken breast. served with creole seasoned rice or fettucine. irresistible!

Palace Sampler Platter

includes: chicken tchoupitoulas, caribbean coconut shrimp with tangy dipping sauce, blackened catfish, blackened new york steak with cajun hollandaise, and... louisiana bread pudding souffle with whiskey cream sauce for 2

all The Best Platter

includes: blackened salmon pontchartrain topped with crawfish tails, spicy crawfish etouffee, soft shell crabs, caribbean coconut shrimp, and...louisiana bread pudding souffle with whiskey cream sauce for 2

Palace Grill And Blackened Specialties

all items are available sizzling from the grill or blackened. theblackening process produces a wonderful taste. we take the freshest seafood and choicest meats which are lightly dusted with delicious creole seasonings, passed through clarified butter, and laid on a white-hot cast iron skillet. the heat caramelizes the spices to a delightful texture, and locks in the tender juiciness.

Our Signature Steaks

our steaks are dry-aged, tender and delicious. all blackened steaks are served with a side of browned garlic butter.

House Specialty Stuffed Blackened Filet Mignon

this incredible filet is stuffed with a delectable mix of fresh smoked crawfish tails and creole spices. served with a side of homemade worcestershire sauce. also available grilled

Blackened Filet Mignon

a generous filet cut from the leanest tenderloin, this delicious and tender steak is one of our most popular dishes. also available grilled

Blackened Prime Grade Aged New York Steak

well -marbled and deliciously juicy. this flavorful 12 oz. steak is a favorite of many steak connoisseurs. also available grilled

Creole Lamb Chops

twin double-cut rack of lamb chops are given a new orleans treatment with a barbque sauce like none youve ever had: demi-glaze port wine reduction sauce with wild mushrooms, dixie beer, rosemary, and secret stuff. the first guests to try this recipe described it as the best lamb they every had. we think youll feel the same way.

Extras

add an extra level of taste to our incredible steaks with these special additions: mushroom and caramelized onion bordelaise fresh artichoke heart and cajun hollandaise pontchartrain sauce: fresh louisiana crawfish tails and cajun hollandaise

Our Fresh Fish

if we are ever sold out of a fish, it is because we serve only the finest and freshest seafood. we will not over-order nor accept anything less than our standard from our suppliers. all blackened fish are served with a side of browned garlic butter.

Blackened Fresh Louisiana Redfish

oo delicate to grill, we use only authentic louisiana redfish flown in fresh from the bayous (a rare treat - only when available).market price.

Blackened Or Grilled Fresh Norwegian Salmon

blackened or grilled fresh norwegian salmon this popular fish is delicious cooked by either method. the grilled salmon is served with our jalapeno beurre-blanc sauce

Blackened Fresh Catfish

too delicate to grill, our catfish is lightly dusted with delicious creole seasoning, and placed on a white-hot cast-iron skillet. the heat- caramelized spices lock the tender juiciness inside, perfectly cooking the fish

Blackened Or Grilled Fresh Ahi Tuna

grilling or blackening both work well with our ahi, which is always cooked medium rare unless you request otherwise. our grilled ahi is served with a mango-pineapple relish

PLACE PASTA MAINS 10

Crawfish Pasta Lafitte

penne pasta, with fresh sauteed louisiana crawfish tails, caramelized onions, tomatoes, mushrooms, a touch of cream, and creole seasonings.

Jambalaya Pasta

our most popular pasta: penne with fresh shrimp, tender chicken, and smoked house recipe louisiana andouille sausage in a deliciously seasoned tomato creole sauce that will have your taste buds calling for more.

Capellini Capri With Shrimp

delicate angel hair capellini pasta, tossed with fresh shrimp, artichoke hearts, sun-dried tomatoes, a hint of garlic and extra virgin olive oil.

Fusilli Grilled Chicken

slices of tender chicken with roasted fresh red peppers and roasted eggplant. tossed with fusilli corkscrew pasta in a delicately delicious tomato cream sauce.

Penne Pasta Pontalba

penne pasta, with bronzed diced chicken breast, onions, and red bell peppers in a delicious creole-seasoned sauce with a touch of cream.

Capellini La Louisianne

delicate angel hair capellini pasta, sauteed with louisiana crawfish tails, fresh roma tomatoes, in extra virgin olive oil. seasoned with basil and a hint of garlic.

Fusilli With Roasted Sweet Italian Sausage

fusilli pasta, roasted sweet italian sausage and roasted red pepper, in a tomato-rosemary cream sauce accented with fine parmigiano- reggiano cheese.

Palace Pasta Royale

penne pasta, tender strips of bronzed filet of beef and caramelized onions in a mushroom worcestershire sauce with a touch of cream.

Mardi Gras Vegetarian Pasta Primavera

fettuccine pasta, and a colorful confusion of fresh vegetables, creole herbs and spices in a light sauce with a touch of cream.

Fusilli Al Fumo

fusilli pasta, tossed with smoked mozzarella, roasted red peppers and fresh roasted eggplant, in a sweet basil and tomato cream sauce.

PLACE DESSERTS 6

Louisiana Bread Pudding Souffle

our unique blend of souffle and bread pudding laced with grand marnier and raisins, served piping hot with a delectable whiskey cream sauce absolute decadence opportunity! add a scoop of french vanilla ice cream to either of our souffles

Dark Chocolate Souffle

with chocolate bourbon cream sauce

Sweet Potato Pecan Pie

an old southern favorite. a layer of sweet potato pie topped with caramelized pecans, served on a bed of chantilly cream

Chilled Florida Key Lime Pie

refreshingly tart yet sweet. an original key west classic, our key lime pie is served in a graham cracker crust, and topped with chantilly cream

Bananas Foster

bananas flambeed in dark rum, brown sugar, a touch of butter and finished with french vanilla ice cream

The Palace Swan

an eclair pastry baked in the shape of a swan, filled with french vanilla ice cream, swimming in a lake of warm chocolate