

THE PALM SPRINGS SURF CLUB

DINNER MENU

SMALL PLATES

Cauliflower Bites 14

Beer-battered cauliflower florets served with sweet chili sauce

Crispy Brussels 16

Crispy brussel sprouts, balsamic glaze, candied bacon, parmesan cheese, and toasted pepitas

Fried Calamari 18

Lager-battered calamari served with marinara and tartar sauce

3 Chefs Tacos 14

Shredded short rib with melted cheese, cilantro, onion, and salsa quemada

Coconut Shrimp 16

Crispy panko-crusted tiger prawns with piña colada batter, shaved coconut, and served with sweet chili sauce

Heirloom Bruschetta 14

Heirloom tomatoes on toasted crostini with olive oil and balsamic vinegar

SIGNATURE PLATES

Halibut 35

Pan-seared halibut with corn purée, charred corn, chorizo, and ninja radish

New York Steak 38

NY strip steak with roasted zucchini, roasted broccolini, and chimichurri sauce

Fish + Chips 24

Lager-battered cod with shoestring fries, malt vinegar, and tartar sauce

Surf Club Burger 22

Beef patty with lettuce, tomato, caramelized onions, cheddar cheese, chipotle aioli, and Hawaiian bun

Short Rib 35

Braised short rib with garlic mashed potatoes, baby carrots, and red wine jus

Chicken Alfredo 28

Sliced chicken breast, pappardelle pasta, creamy Alfredo sauce, parmesan cheese, served with garlic bread

Bolognese Pasta 18

Pappardelle with bolognese marinara, parmesan cheese, and garlic bread

Shrimp Pasta 26

Tiger prawns with pappardelle, mascarpone, chipotle Alfredo sauce, served with garlic bread

FRESH GREENS

Chopped Cali 22

Romaine lettuce, diced turkey, avocado, sieved egg, bacon, cherry tomatoes, gorgonzola cheese, and house ranch dressing

Caesar 16

Romaine lettuce, parmesan cheese, croutons, and house Caesar dressing
Add Chicken +8

ON THE SIDE

Truffle Fries 10 | Mac + Cheese 8 | Side Salad 6 | Garlic Bread 6 | Roasted Vegetables 6 | Garlic Mashed Potatoes 6

Executive Chef: Jose Centeno / Sous Chef: Mauro Cuantel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert staff of any dietary restrictions or allergies.

20% auto gratuity included on parties of 6+

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ON TAP

PSSC Light Lager Evans Brewing Co. ABV: 4.0%	7	PSSC Hazy IPA Evans Brewing Co. ABV: 5.6%	8
Las Palmas Pilsner Las Palmas Brewing ABV: 4.1%	8	Calidad Mexican Lager Cerveceria Calidad ABV: 5.0%	8
La Quinta Even Par IPA La Quinta Brewing Co. ABV: 7.2%	9	Sincere Dry Apple Cider Sincere Cider ABV: 5.9%	8
Pizza Port Honey Blonde Pizza Port Brewing Co. ABV: 4.0%	8	Calidad "El Titan" Cerveceria Calidad ABV: 5.0%	8
Mango Cart Golden Road Brewing ABV: 4.0%	8	PSSC Pink Lemonade Seltzer	8
Kona Big Wave Kona Brewing Co. ABV: 4.4%	8	Lagunitas IPA Lagunitas Brewing Co. ABV: 6.2%	9

SIGNATURE SIPS

Lava Lush Campo Bravo Tequila, watermelon, lime and agave <i>*Bright and poolside refreshing</i>	16	Lychee Lotus Bombay Sapphire gin, lychee, lemon, cranberry, and egg white <i>*Floral, silky, and lightly tart</i>	16
Pipeline Painkiller Myers dark rum, coconut, pineapple, orange, and apple spice <i>*Tropical, creamy, and beach-day bold</i>	16	Peach Please Reposado tequila, Redbull white peach, jalapeño, lime, and agave <i>*Sweet peach with a spicy citrus kick</i>	16
Rye-Tai Old forester rye, pineapple, lime, orgeat, and banana <i>*A tropical rye twist with nutty sweetness</i>	16	That's My Jam Titos vodka, grape juice, lavender syrup, lime, and ginger ale <i>*Floral, fruity, and lightly sparkling</i>	16
Morning Swim Western Son Cucumber vodka, St-Germain, lime, and basil <i>*Cool, crisp, and herbaceous</i>	16	Smoke Break Mezcal, strawberry, lemon, agave, and ginger beer <i>*Smoky, bright, and refreshingly spicy</i>	16

ZERO-PROOF SIPS

Purple Wave Refresher Pentire N/A seaward, grape, lime, and mint <i>*Bright, refreshing, and crisp</i>	12	Feelin' Peachy Pentire N/A seaword, redbull peach, lime, and agave <i>*Juicy peach with a bright citrus lift</i>	12
Midnight Spritz Pentire N/A Coastal spritz, blackberry, pineapple, lemon, and soda <i>*Sparkling, fruity, and citrus-forward</i>	12	Lowtide Lemonade Pentire N/A Drift, lemon, cucumber, and basil <i>*Cool, clean, and herbaceous</i>	12

Coffee, Tea, Soda, and Juices Available Upon Request

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