

STARTERS \$8.00-\$16.00

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

PLANTATION FRIED CHICKEN SALAD

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

CAJUN CRAWFISH POPCORN

Louisiana crawfish are brought to the Palace from waters of the Southern Louisiana Bayous. We dip the tails in our cornmeal buttermilk batter and flash-fry them to a light crisp

LOUISIANA GUMBO YA YA

A Gumbo, when made the traditional way with a rich dark roux and a slowly simmered stock, is one of life's great pleasures. Andouille Sausage or Seafood Gumbo

CREOLE CRAWFISH CRAB CAKES

Tender spicy Louisiana crawfish tails, served with jalapeño beurre blanc sauce

CARIBBEAN COCONUT SHRIMP

Jumbo prawns dipped in a homemade beer batter, then rolled in fresh coconut and flash-fried. Served with marmalade horseradish dipping sauce

JAMBALAYA SAUCE PIQUANTE

Fresh shrimp, smoked Andouille sausage and tender chicken in a zesty tomato Creole sauce, served on a bed of "dirty rice"

ORIGINAL OYSTERS ROCKEFELLER

We use a turn-of-the-century recipe: fresh oysters baked with a blend of creamy spinach and Pernod, topped with Cajun hollandaise

OYSTERS PALACE

Fresh oysters are baked in the half shell with a mixture of Louisiana crawfish tails, mushrooms, green onions, and topped with our jalapeño beurre blanc

SPECIALTY DRINKS

CAJUN MARTINI - A PALACE CLASSIC

Vodka, chilled and marinated with a fresh jalapeño pepper and a touch of vermouth. Served in a mason jar, over ice, with a martini glass, and cherry peppers

HURRICANE MARGARITA

The Palace's own tropical fruit juice blend, tequila, and triple sec

THE "DEAN MARTINI"

Made the way Dean Martin used to drink 'em! The Dean Martini is made with gin, a touch of dry vermouth, and an olive

THE LEMON DROP MARTINI

The tang of citrus enlivens this popular blend of vodka, triple sec, and lemon

THE PALACE CARIBBEAN RUM PUNCH

The Palace's version of the classic "Planter's Punch". Our unique blend of Caribbean fruit juices, island flavors, and Myers's dark rum

TROPICAL HURRICANE MARTINI

Our unique tropical vodka martini, marinated with mango, orange, lime, and cherries

CRANBERRY SPIN MARTINI

This delicious creation consists of vodka, Cointreau, lime, and cranberry juice

**Voted "Best Service" in Santa Barbara
for 28 years in a row.**

Santa Barbara Independent

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MenuClub[®].com

MAIN COURSES \$20.00-\$35.00

All items are available sizzling from the grill or blackened.

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 FILET MIGNON

This filet is stuffed with a mix of fresh smoked crawfish tails and Creole spices, served with a side of homemade Worcestershire sauce, blackened or grilled

FILET MIGNON

A generous filet cut from the leanest tenderloin, blackened or grilled

CREOLE LAMB CHOPS

Twin double-cut rack of lamb chops with demi-glaze port wine reduction sauce, wild mushrooms, Dixie beer, rosemary, and secret stuff

CIRCA 1875—BERKSHIRE PORK CHOP

A grilled double-cut with a maple, orange, and Jack Daniel's glaze

OUR FRESH FISH

All blackened fish served with a side of browned garlic butter.

BLACKENED FRESH LOUISIANA REDFISH

Too delicate to grill, we use only authentic Louisiana Redfish flown in fresh from the Bayous (when available)

FRESH SCOTTISH SALMON

Blackened or grilled salmon is served with our jalapeño beurre blanc sauce

BLACKENED FRESH CATFISH

Too delicate to grill, lightly dusted with Creole seasoning, and placed on a white-hot cast-iron skillet

BLACKENED OR GRILLED AHI TUNA

Grilled ahi is topped with a mango-pineapple relish, always cooked medium-rare unless you request otherwise

PALACE MAIN COURSES

NEW ORLEANS PAN BAR-B-QUE SHRIMP

Tender prawns sautéed in the shell, with our three pepper butter sauce, rosemary, Dixie beer, and Worcestershire sauce

PECAN CHICKEN PICCATA

Fresh breast of chicken sautéed with our own Creole lemon butter caper sauce and chopped pecans

CHICKEN TCHOUPITOULAS

Tender breast of chicken sautéed with fresh garlic and white wine, topped with our unique and wonderful Creole tarragon choron sauce

CREOLE CRAWFISH CRABCAKES

A wonderful blend of different tastes and textures. Topped with our jalapeño beurre blanc sauce

CRAWFISH ÉTOUFFÉE

Crawfish tails smothered with bell peppers and onions in a traditional shrimp stock with dark roux, garnished with green onions

LOUISIANA SOFT SHELL CRABS

Hand-picked soft shelled crabs, stuffed with Bienville crabmeat dressing, dusted with cornmeal flour, and flash-fried. Served with our jalapeño beurre blanc

PANEED VEAL ACADIANA

Tender veal medallions floured and flambéed in our oyster sherry cream sauce. Topped with tender crawfish tails and served on a bed of fettuccine, Alfredo style

PAN SAUTÉED CHICKEN MARSALA

A fine Marsala and subtle Palace seasoning, in a sauce rich with tender mushrooms, over sautéed chicken breast

DIVERS' SCALLOPS

Huge hand-collected scallops served over our special rice pilaf. We blend artichoke hearts, caramelized onions, and mushrooms to form just the right background, then top with jalapeño beurre blanc sauce

PALACE SAMPLER PLATTER~ FOR TWO \$67

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

"ALL THE BEST" PLATTER~ FOR TWO \$80

Includes: Salmon Pontchartrain topped with crawfish tails, Louisiana Crawfish Étouffée, Soft Shell Crabs, Caribbean Coconut Shrimp, and Louisiana Bread Pudding Souffle with Whiskey Cream Sauce

PALACE PASTAS \$19.50-\$27.50

FUSILLI GRILLED CHICKEN

Tender chicken with roasted eggplant and red peppers, tossed with fusilli "corkscrew" pasta in a tomato cream sauce

FUSILLI WITH ROASTED SWEET ITALIAN SAUSAGE

Fusilli pasta with roasted sweet Italian sausage, roasted red pepper, tomato-rosemary cream sauce, and Parmigiano-Reggiano

JAMBALAYA PASTA

Penne pasta with shrimp, chicken, and smoked Louisiana Andouille sausage in a seasoned tomato Creole sauce

CRAWFISH PASTA LAFITTE

Penne pasta with fresh sautéed Louisiana crawfish tails, caramelized onions, tomatoes, mushrooms, a touch of cream, and Creole seasonings

FUSILLI AL FUMO

Fusilli with smoked mozzarella and roasted eggplant in a sweet basil and tomato cream sauce

PENNE PASTA PONTALBA

With bronzed diced chicken breast, onions, and red bell peppers in a delicious Creole-seasoned sauce with a touch of cream

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

ANGEL HAIR LA LOUISIANNE

Delicate "angel hair" capellini pasta sautéed with Louisiana crawfish tails, fresh Roma tomatoes, and extra virgin olive oil. Seasoned with basil and a hint of garlic

MARDI GRAS VEGETARIAN PASTA PRIMAVERA

Fettuccine pasta and a colorful confusion of fresh vegetables and Creole herbs and spices in a light sauce with a touch of cream

PALACE DESSERTS \$5.00-\$15.00

LOUISIANA BREAD PUDDING SOUFFLÉ

Our unique blend of soufflé and bread pudding laced with Grand Marnier and raisins, served with a delectable whiskey cream sauce

DARK CHOCOLATE SOUFFLÉ

With chocolate bourbon cream sauce

CHILLED FLORIDA KEY LIME PIE

BANANAS FOSTER

Bananas flambéed in dark rum, brown sugar, a touch of butter, and finished with French vanilla ice cream

SWEET POTATO PECAN PIE

THE PALACE SWAN

An éclair pastry baked in the shape of a swan, filled with French vanilla ice cream, swimming in a lake of warm chocolate

GOURMET ICE CREAM

HOUSE-MADE FRESH SORBET

The Palace Does It All:

Our entire menu is available for take-out!

Company Parties

Wedding Rehearsal Dinners • Catering