



Lite Fare

Homemade Soup of the Day

\$4

Shrimp Cocktail GF

Six ice-cold Gulf shrimp served with a traditional cocktail sauce

\$8

Goat Cheese Salad GF

Baby greens tossed in a raspberry vinaigrette, fresh strawberries and roasted almonds, topped with warm, herb-crusted goat cheese

Small \$8 Large \$10

Asian Salmon Salad GF Q

Char grilled sesame crusted Scottish salmon, served on an Asian slaw of lettuce, cabbage, bell peppers, carrots and red onions, tossed in a peanut vinaigrette, drizzled with teriyaki and wasabi cream, pickled ginger

\$14

Add to any salad: grilled or blackened chicken

\$4 shrimp \$6 salmon \$8 Q

All American Burger

Grilled half-pound burger, served on a Kaiser roll with iceberg lettuce, vine-ripened tomatoes and red onions, with your choice of potatoes

\$10

Add smoked bacon \$2 Add American, Swiss, cheddar, or pepper Jack cheese \$1

Shrimp and Grits

Sautéed, seasoned Gulf shrimp with smoked bacon and vine-ripened tomatoes, served over sharp cheddar cheese hominy grits, sprinkled with green onions

\$15

Chicken alla Milanese

Pan sautéed with seasoned bread crumbs with a lemon butter sauce, served with rice of the day, topped with an arugula, heirloom grape tomato salad tossed in a lemon-basil vinaigrette, sprinkled with Parmigiana-Reggiano

\$13

Sautéed Shrimp and Scallops GF

Sautéed in an herb butter, served on a bed of baby spinach and topped with diced, vine-ripened tomatoes and shaved Parmigiano-Reggiano

\$16

Add a side Caesar or house salad to any item \$3

GF Indicates Gluten Free Items Q Indicates LifeQuest Nutritional Option
Consuming raw or undercooked food may increase your risk for foodborne illness.



PALM GRILL

Dinner

Entrées

Classic Calves Liver and Onions

Pan seared, topped with caramelized Vidalia onions, crisp smoked bacon and demi-glace, fresh mashed potatoes and vegetables

\$16

Chargrilled Filet Mignon

Served with a roasted shallot demi-glace, fresh mashed potatoes and vegetables

4 oz. **\$18** 8 oz. **\$28**

Colorado Lamb Chops

Marinated in olive oil, rosemary and garlic, chargrilled, and served with a rosemary demi-glace, fresh mashed potatoes and vegetables

Three chops **\$24** Four chops **\$30**

Scottish Salmon **GF**

Chargrilled Scottish Salmon, served on a bed of arugula and topped with lemon, caper, shallot butter sauce, rice of the day and fresh vegetables.

\$19

Gulf Shrimp Pomodoro

Gulf shrimp sautéed in garlic and fresh tomatoes, served with angel hair pasta and broccoli florets, sprinkled with Parmigiana-Reggiano and fresh basil

\$17

Mango Miso Diver Scallops

Pan seared diver scallops with a mango miso sauce, served with the rice of the day and vegetables

Four scallops **\$18** Seven scallops **\$24**

Entrées are served with warm bread and your choice of a House Salad, Caesar Salad, fresh fruit or our signature jicama coleslaw.

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AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. RESIDENT DINING PLAN AVAILABLE.