
 Soups & Salads

Homemade Soup of the Day**\$4****Shrimp Cocktail** **GF****\$10****Baby Wedge Salad** **GF** 

Baby wedge of Iceberg lettuce, paired with baby Heirloom tomatoes, shredded carrot, cucumber, blue cheese with ranch dressing

\$9
Caesar Salad

Hearts of romaine, housemade dressing, whole wheat croutons and shaved Parmigiano-Reggiano

\$9**Mandarin Shrimp Salad** **B**

Cabbage and romaine, crunchy noodles, carrots, Mandarin oranges, scallions, sunflower seeds and oriental fried shrimp with a ginger vinaigrette

\$16**Candied Pecan, Caramelized Pear and Gorgonzola Cheese Salad** **GF**

Served over mixed greens and tossed in a champagne vinaigrette with red onions


\$10**California Cobb Salad** 

Baby greens topped with tomato, hard-boiled egg, cucumber, turkey bacon with an avocado ranch dressing

\$10**Winter Spinach Salad** **B**

Organic baby spinach tossed with Granny Smith apples, toasted walnuts, cranberry, feta cheese, finished with an apple cider vinaigrette

\$12**Add to any salad**

Grilled or Blackened Chicken **\$5** Shrimp **\$7**
 Salmon **\$9** Petite Filet **\$11** 



Daily Lunch Special served between 11am - 3:30pm; includes drink and ice cream \$13

Sandwiches

Grilled Signature Burger

Half-pound custom blend burger patty served on a brioche bun with lettuce, vine-ripened tomatoes and red onions

\$11

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

Salmon BLT

Grilled salmon, served on a brioche bun with smoked bacon, baby greens, vine-ripened tomatoes and a smoked paprika remoulade sauce

\$14.5

Vegetable Sliders



Two whole wheat rolls, roasted butternut squash, roasted red peppers, baby spinach, provolone cheese and finished with a sundried tomato aioli

\$10

Chef's Fresh Seafood

Local Catch, Priced Weekly

Boursin Turkey Sandwich

Roasted turkey breast sandwiched with ciabatta bread, Boursin cheese, mango chutney and baby arugula

\$12

Corned Beef Reuben

Thinly sliced corned beef, Swiss cheese and sauerkraut, served on grilled rye with Thousand Island dressing

\$12

Schnitzel on a Pretzel Roll

Tender breaded pork schnitzel served on a pretzel roll with caramelized onions, cheddar cheese and grain mustard

\$11

All sandwiches served with your choice of French fries, fresh fruit, potato chips, or the Palm Grill's signature jicama coleslaw.

Add sweet potato fries **\$1**

Entrées

Create your own Omelet

Choice of ham, smoked bacon, spinach, mushrooms, red onions, bell peppers, vine-ripened tomatoes, and your choice of American, Swiss, or cheddar cheese, served with fresh fruit and your choice of toast

\$11

Quesadilla of the day **\$11**

Mini Cheddar Meat Loaf

Six ounce mini meat loaf topped with cheddar cheese and served with mashed potatoes

\$10

Eggplant Parmesan

Pan sautéed with Italian seasoned bread crumbs, topped with marinara sauce and a blend of parmesan and mozzarella, served with mushroom risotto

\$14

Cajun Chicken

Blackened chicken breast topped with mango salsa and sauteed lemon garlic spinach

\$11

LifeQuest Nutritional Option GF Gluten Free Items B Brain Food Items V Vegetarian Option
Consuming raw or undercooked food may increase your risk for foodborne illness.

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.