

Starters

Homemade Soup · \$4

Lobster Bisque Soup

Served tableside over a house made crouton · \$8

Shrimp Cocktail GF

Six shrimp chilled served with lemon and cocktail sauce · \$10

Chef Inspired Quesadilla of the Day

Chef inspired quesadilla served on a hand pressed tortilla with complimentary accompaniments · \$11

Falafel Platter B V

Three fried garbanzo bean falafel, served atop a bed of marinated tomatoes and spinach, grilled pita bread and topped with cilantro · \$10

Heirloom Bruschetta V

Balsamic marinated tomatoes with fresh basil and red onions on lightly toasted French baguette finished with goat cheese · \$10

Veggie Powerhouse GF VG

Julienne squash, onions, peppers, tomatoes, grilled asparagus and marinara sauce · \$15

Daily Lunch Special

Includes beverage and ice cream
(Available between 11am - 3:30pm) · \$13

Salads

Cobb Salad GF

Artisan lettuce topped with heirloom tomatoes, blue cheese, apple wood smoked bacon, hard boiled egg with choice of dressing · \$12

Mandarin Shrimp Salad B

Cabbage and romaine, crunchy noodles, carrots, Mandarin oranges, scallions, sunflower seeds and oriental fried shrimp with a ginger vinaigrette · \$16

Beet Poke Bowl GF B VG

Bean sprouts, edamame beans, mango, avocado and ponzu marinated red beets over red and white quinoa · \$12

Pear and Gorgonzola Salad GF

Candied pecans, caramelized pear and Gorgonzola cheese served over mixed greens and tossed in a champagne vinaigrette with red onions · \$10

Caesar Salad GF

Hearts of romaine, house made dressing, whole wheat croutons and shaved Parmigiano-Reggiano · \$10

Add to any salad · grilled or blackened chicken \$5 · shrimp \$7 · salmon \$9

Sandwiches

All American Burger

Grilled half-pound burger, served on a brioche bun with lettuce, vine-ripened tomatoes and red onions, with your choice of potatoes · \$13

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

Soft Shell Crab BLT

Panko breaded soft shell crabs, served on a hoagie roll with artisan lettuce, vine ripe tomatoes, apple wood bacon and herb remoulade · \$17

Boursin Turkey Sandwich

Roasted turkey breast sandwiched with ciabatta bread, Boursin cheese, mango chutney and baby arugula · \$13

Corned Beef Reuben

Thinly sliced corned beef, Swiss cheese and sauerkraut, served on grilled rye with Thousand Island dressing · \$12

Chef's Fresh Seafood

Local Catch · Priced Daily

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

Substitute sweet potato fries · \$1

Beverages

Coffee · \$2.5 Hot Tea · \$2.5

Espresso · \$3 Capuccino · \$5

Fountain Beverage · \$2.5 Arnold Palmer · \$2.5

Entrées

Filet Mignon GF

Sous Vide, marinated and grilled, served over a roasted wild mushroom ragout, dauphinoise potatoes and baby carrots · 6 oz. \$28

Shrimp and Scallop Scampi GF

Two seasoned shrimp and two scallops over julienne squash and carrots with traditional garlic butter sauce, roasted heirloom tomatoes and shaved Parmigiano Reggiano · \$18

Pancetta Frenched Chicken GF

Roasted and topped with pancetta crisp, fresh mozzarella, served with a yellow tomato coulis, balsamic, whip potato and broccoli · \$21

Eggplant Roulade V

Breaded eggplant rolled with ricotta cheese, grilled vegetables, topped with marinara and mozzarella, served with a petite Caesar salad · \$14

Shrimp Carbonara

Whole wheat spaghetti tossed in boursin alfredo sauce, bacon lardons, finished with a green pea puree and five grilled Florida shrimp · \$18

Roasted Half Duckling GF

Served with a cherry-balsamic gastrique, side of whipped potatoes and broccoli · \$29 (Available 3:30pm - 8:00pm)

Grilled Pork Chop GF

Marinated and grilled, served over braised red cabbage alongside whipped potatoes, finished with an apple-mustard glaze · \$21 (Available 3:30pm - 8:00pm)

Cedar Plank Salmon GF B

Baked salmon topped with maple-pecan crust, served on cedar plank aside a grilled vegetable stack of squash, eggplant and roasted red pepper, side of rice · \$22 (Available 3:30pm - 8:00pm)


Daily Dinner Special

Includes a beverage and ice cream (Available 3:30pm - 8:00pm) · Priced Daily

Additional Sides

Roasted Asparagus · \$3 · Roasted Balsamic Brussels Sprouts · \$3 · Potatoes Au Gratin · \$3 (Available 3:30pm - 8:00pm)

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

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

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS