

Starters

Homemade Soup · \$4

Lobster Bisque

Served tableside over a house made crouton · \$8

Shrimp Cocktail GF

Six shrimp chilled served with lemon and cocktail sauce · \$11

Chef Inspired Quesadilla of the Day

Chef inspired quesadilla served on a hand pressed tortilla with complimentary accompaniments · \$12

Kung Pao Cauliflower Q B V

Tempura fried cauliflower, tossed in a tangy Thai chili sauce, served over vegan yum-yum coleslaw, seaweed salad, pickled ginger and fried wonton · \$12

Fried Green Tomato GF

Maseca breaded, topped with roasted chicken, applewood bacon, shredded cheddar cheese, finished with a pimento-ranch · \$13

Veggie Powerhouse GF VG Q

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

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

Shrimp and Scallop Alfredo GF

Two seasoned shrimp and two scallops over julienne squash and carrots with boursin bechamel, roasted heirloom tomatoes and shaved Parmigiano Reggiano · \$18

Daily Lunch Special

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

Add ice cream · \$2

Salads

Fall Spinach Salad GF B V

Granny Smith apples, roasted butternut squash, red onion, shaved Parmesan with house made balsamic vinaigrette · \$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 sweet chili-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 · \$12

Caesar Salad

Hearts of romaine, house made dressing, pretzel croutons and shaved Parmigiano-Reggiano · \$11

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 · \$13

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

Soft Shell Crab BLT

Breaded soft shell crabs, served on a pretzel bun with artisan lettuce, vine-ripened tomatoes, applewood bacon and roasted red pepper remoulade · \$17

Turkey, Bacon and Ranch on Sour Dough

Roasted turkey breast served on a toasted sour dough bread, topped with bacon, artisan lettuce, Havarti-dill cheese and ranch aioli · \$14

Corned Beef Reuben

Thinly sliced corned beef, Swiss cheese and sauerkraut, served on grilled rye with Thousand Island dressing · \$13

Chicken and Waffle

Hand breaded chicken tenderloin served over a half Belgian waffle, topped with candied peppered bacon, green onions and maple gastrique · \$14

Chef's Fresh Seafood

Local Catch · Priced Daily

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

Substitute sweet potato fries · \$1

Beverages

Coffee · \$2.5 Hot Tea · \$2.5

Espresso · \$3 Cappuccino · \$5

Fountain Beverage · \$2.5

Arnold Palmer · \$2.5

Entrées

Maple Bacon Filet Mignon GF

Sous vide and grilled to your liking, topped with a maple-bacon gastrique, served with garlic-herb steak fries and broccoli floret · 6 oz. \$30

Panko Grouper GF

Fresh Florida grouper pan seared and topped with panko, served over whipped potatoes, julienne vegetables and finished with a key lime aioli · \$27

Braised Apple Chutney Chicken GF

Frenched chicken breast topped with braised apples and goat cheese, served with whipped potatoes and heirloom baby carrots · \$22

Eggplant Parmesan B

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

Lobster Macaroni and Cheese

Tri color pasta tossed in a boursin alfredo, heirloom tomato, baby spinach and roasted pearl onion · \$28

New Zealand Lamb Rack GF

Sous Vide and grilled, served atop a herb gastrique, heirloom tomato-mint relish, feta cheese, whipped potatoes and broccoli floret · \$32
(Available 3:30pm - 7:00pm)

Grilled Pork Chop GF

Sous Vide and grilled, served over whipped potatoes, baby carrots, finished with a peach chutney · \$22
(Available 3:30pm - 7:00pm)

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 - 7:00pm)

Daily Dinner Special · Includes a beverage
(Available 3:30pm - 7:00pm) · Priced Daily

Add Ice Cream · \$2

Additional Sides

Roasted Brussels sprouts with bacon and balsamic · \$3 · Loaded Potato · \$3
Baked Potato · \$2

(Available 3:30pm - 7:00pm)

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.