

## 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 Q 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 Q

Balsamic marinated tomatoes with fresh basil and red onions on lightly toasted Focaccia bread and 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

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

Add ice cream · \$2

## Salads

### Cobb Salad Q 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 · \$12

### Caesar Salad GF

Hearts of romaine, house made dressing, Ciabatta 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, 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, applewood 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, 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

### Filet Mignon GF

Sous Vide, marinated and grilled, served over a roasted wild mushroom ragout, baked potato 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 Parmesan B

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

### Shrimp Carbonara

Spaghetti tossed in boursin alfredo sauce, bacon lardons, finished with a green pea puree and grilled Florida shrimp · **\$18**

### Roasted Half Duckling L'orange GF

Served with an orange gastrique, side of whipped potatoes and broccoli · **\$30**  
(Available 3:30pm - 7:00pm)

### 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 - 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 Asparagus · **\$3** · Loaded Potato · **\$3**

(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.