

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 · \$10

Chef Inspired Quesadilla of the Day

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

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

Chicken and Cheese Empanadas

Two flaky crust empanadas, served with black bean and tomato relish, avocado crema, queso fresco and pico de gallo · \$14

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

Daily Lunch Special · Includes beverage

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

Add ice cream · \$2

Salads

Peach and Burrata Salad **Q**

Artisan lettuce, heirloom tomato, red onion, compressed peaches, fresh burrata cheese accompanied by an herb lavosh, finished with chipotle honey · \$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, 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 roasted red pepper remoulade · **\$17**

Turkey, Bacon and Ranch on Pretzel

Roasted turkey breast served on a warm pretzel roll, 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 · **\$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 with a corn salsa, chimichurri sauce and served over grilled asparagus with a baked potato · 6 oz. **\$29**

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**

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**

Mascarpone and Crab Ravioli

Fresh mascarpone ravioli paired with sundried tomato Alfredo, roasted crimini mushrooms, baby spinach, applewood bacon and lump crab · **\$27**

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**

(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.