

Starters

Homemade Soup · \$4

Cup of soup and specialty slider served on house-baked bread · \$10

Add · second slider \$4

Lobster Bisque

Served tableside over a house-made crouton · \$8

Shrimp Cocktail GF

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

Orange Tempura Chicken GF

Chicken tenderloin, locally grown broccoli and cabbage slaw, sriracha yum-yum sauce, rice paper, orange kung pao sauce · \$15

Fried Green Tomato GF V

Panko-breaded heirloom tomatoes, applewood bacon, shredded cheddar cheese, pimento-ranch dressing · \$13

Coconut Shrimp

Hand breaded, orange-pepper chutney, baby kale and jicama slaw · \$19

Daily Lunch Special · Includes beverage (Available between 11 a.m. - 3:30 p.m.) · \$13

Add · Ice cream \$2

Plant Based

Kung Pao Cauliflower 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

Butternut Squash and Wild Rice Arancini V

Wild mushrooms salad, truffle aioli · \$12

Beet Poke Bowl V

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

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

Salads

Sanibel Salad

Artisan greens, heirloom tomato, roasted corn, black beans, toasted pecans, tangy ranch, buttermilk chicken · \$16

Mandarin Shrimp Salad

Cabbage, crunchy noodles, carrots, Mandarin oranges, scallions, sunflower seeds, Asian fried shrimp, ginger vinaigrette · \$16

Beet Poke Bowl

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

Pear and Gorgonzola Salad GF

Candied pecans, caramelized pear, Gorgonzola cheese, mixed greens, red onions, Champagne vinaigrette · \$12

Caesar Salad

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

Wedge Salad GF V

Cello Iceberg, heirloom tomato, Applewood bacon, blue cheese, shaved red onions, ranch dressing · \$12

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

Pizza

Jersey White Pie

Alfredo sauce, grilled chicken, broccoli, mozzarella, pepper flakes · \$14

Beachcomber

Anchovies, olive tapenade, roasted onions, red sauce, mozzarella · \$14

Personal Sourdough Pizza (Includes 2 toppings) · \$13

Add · onion, peppers, tomato, pepperoni, sausage, ham, pineapple, olive tapenade, spinach

All produce is locally sourced from South Florida growers.

GF Gluten Free V Vegetarian

Consuming raw or undercooked food may increase your risk for foodborne illness.

Entrées

All-American Burger

Grilled half-pound burger, brioche bun, lettuce, vine-ripened tomatoes, red onions · **\$13**

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

Blackened Snapper Torta

Telera bread, artisan lettuce, pineapple slaw, key lime aioli, beefsteak tomato · **\$19**

Turkey, Bacon and Ranch on Sourdough

Roasted turkey breast, toasted house-made sour dough bread, bacon, artisan lettuce, Havarti-dill cheese, ranch aioli · **\$14**

Corned Beef Reuben

Thinly sliced corned beef, Swiss cheese, fresh sauerkraut, grilled rye bread with Thousand Island dressing · **\$13**

Grouper Reuben

Fresh, locally-sourced red grouper with jicama slaw, rye bread, Thousand Island dressing, Swiss cheese · **\$23**

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

Substitute sweet potato fries · **\$2**

Chef's Fresh Seafood

Local Catch · **Priced Daily**

Beverages

Coffee · **\$2.5** Hot Tea · **\$2.5**

Espresso · **\$4** Cappuccino · **\$5**

Fountain Beverage · **\$3**

Arnold Palmer · **\$3**

French Onion Filet **GF**

6 ounce Brave Heart filet, sherry onions, thyme jus, whipped potatoes, baby carrots, parmesan crisp · **\$30**

Corn Flake Crusted Grouper **GF**

Pan-seared fresh Florida grouper crusted with corn flakes, whipped potatoes, julienned vegetables, key lime aioli · **\$28**

Margherita Chicken **GF**

Roasted tomato, mozzarella, pesto, balsamic, Boursin polenta · **\$22**

Eggplant Parmesan

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

Shrimp and Gnocchi Primavera

Potato gnocchi, tricolor quinoa, locally-grown tomatoes, peppers, kalamata olive, broccoli, lemon-caper bechamel · **\$21**

New Zealand Lamb **GF**

Dijon-rosemary aioli, wild rice, tomato-cucumber relish, mint demi

Four Bone Rack · **\$26**

Pork Schnitzel

Hand breaded, braised red cabbage, house made spaetzle, brown butter, parsley, mushroom demi · **\$22**

Caramelized Salmon **GF**

Butternut squash risotto, sauteed spinach, red pepper burre rouge · **\$22**

Daily Dinner Special · Includes a beverage (Available 3:30 p.m. - 7 p.m.) · **Priced Daily**

Add · Ice cream **\$2**

Additional Sides

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

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

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