



## Starters

**Homemade Soup** · \$5.5

**Cup of soup and specialty slider**  
**served on house-baked bread** · \$12

**Add** · second slider \$5

### Lobster Bisque

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

### Shrimp Cocktail **GF**

Six chilled shrimp served with lemon  
and cocktail sauce · \$13

### Orange Tempura Chicken **GF**

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

### 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.) · \$14

**Add** · Ice cream \$2

Pretzel Bread Basket with mustard and butter  
· \$3

## 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

## 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

### 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 \$6 · shrimp \$8 · salmon \$10

## Plant Based

### Huli-Huli Cauliflower **V**

White rice and vegetable salad, Hawaiian  
sweet glaze, sesame, wonton strips · \$15

### Wellbeing Bowl **V GF**

Quinoa, onions, peppers, olive, spinach,  
butternut squash, mushroom, pumpkin seeds,  
bean sprouts, broken balsamic vinaigrette ·

### Plant Based BBQ Spare Ribs **V**

Jicama slaw, house chips, BBQ sauce · \$15

### Beet Poke Bowl **V GF**

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

**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.



## Sandwiches

### 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**

### Parmesan Crusted Walleye GF

Sautéed kale, lemon-caper bechamel, jicama slaw · **\$18**

### 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 · **\$14**

### 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**  
Sparkling Cider **\$3**

## Entrées

### French Onion Filet GF

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

### Herb Seared Grouper GF

Saffron beurre blanc, blistered tomato, asparagus tips, herb risotto · **\$30**

### Artichoke Crusted Chicken GF

Vegetable cous-cous, tomato coulis, goat cheese, balsamic reduction · **\$24**

### Mushroom and Squash Ratatouille

Julienne squash, roasted mushrooms, pesto, pomodoro sauce, asparagus, spaghetti, balsamic · **\$15**

### Broccolini and Sausage Ravioli

Baby spinach, lemon bechamel, tomato oil, roasted Italian sausage, heirloom tomatoes · **\$24**

### New Zealand Lamb GF

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

**Four Bone Rack** · **\$26**

### Grilled Pork Chop GF

Mango-red pepper chutney, Hericot Vert, feta cheese, whipped potatoes · **\$23**

### Caramelized Salmon GF

Butternut squash risotto, sauteed spinach, red pepper beurre 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**

Additional Bread Basket · **\$3**

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

**GF** Gluten Free **V** Vegetarian

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