

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 B

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

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 V

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

Veggie Powerhouse GF VG Q

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

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

Shrimp and Scallop Alfredo GF

Two seasoned shrimp and two scallops, julienned squash, boursin bechamel, roasted heirloom tomatoes, Parmigiano Reggiano · \$18

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

Add · Ice cream \$2

Salads

Watermelon Caprese GF B V

Locally-grown watermelon and microgreens, goat cheese, mango vinaigrette, blueberry balsamic · \$14

Mandarin Shrimp Salad B

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

Beet Poke Bowl GF B VG

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

Seafood Ceviche Q GF

Lightly poached shrimp, bay scallops and salmon, citrus segments, onions, peppers, avocado, freshly fried plantain chips · \$21

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.

Q 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.

Entrées

All-American Burger

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

Upgrade to hand-pressed 8-ounce lean Bison Burger · **\$5** additional

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

Soft Shell Crab BLT

Breaded soft shell crabs, pretzel bun, artisan lettuce, vine-ripened tomatoes, applewood bacon, roasted red pepper remoulade · **\$17**

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**

Summer Filet GF

Sous vide 6-ounce Braveheart Filet, locally-grown asparagus, tomato, onion hash, roasted fingerling potatoes, herb bechamel · **\$30**

Panko Grouper GF

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

Braised Apple Chutney Chicken GF

Frenched chicken breast, braised apples, goat cheese, whipped potatoes, heirloom baby carrots · **\$22**

Eggplant Parmesan B

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 Rack GF

Sous vide and grilled, herb gastrique, heirloom tomato-mint relish, feta cheese, whipped potatoes, broccoli floret · **\$32**

Grilled Pork Chop GF

Sous vide and grilled, whipped potatoes, baby carrots, peach chutney · **\$22**

Cedar Plank Salmon GF B

Baked salmon with maple-pecan crust served on cedar plank aside a grilled vegetable stack of squash, eggplant, roasted red pepper, side of rice · **\$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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