

# 3palms GRILLE

## Appetizers

### **Fried Green Tomato Napoleon ... 12**

crispy panko crusted green tomatoes, house made pimento cheese, baby arugula, white BBQ sauce, tomato mustard seed jam

### **Pickled Shrimp\* ... 13**

Our Award winning dish! Honeydew gazpacho, green tomato & vegetable chow chow, crispy pancetta

### **Asian Beef... 12**

ginger-sesame marinated & seared hanger steak, gochujang BBQ, Japanese sticky rice, wakame salad, sesame seeds, scallion, sriracha

### **Avocado Cheese Toast ... 11**

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, marinated red onions, lemon zest, grilled bread

### **Ahi Tuna Tartare\* ... 15**

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

### **Crispy Korean Broccoli ... 10**

fried broccoli, roasted cauliflower, pickled Asian vegetables, Korean BBQ vinaigrette, sesame seeds

### **Artisan Cheese Plate ... 15**

English cheddar, double crème Brie, Manchego and Truffled Gouda, candied pecans, grapes, crackers ( no substitutions )

### **Truffle Parmesan Frites with black garlic aioli ... 6**

## Salads and Soups

### **Lobster Salad Salad ... 19**

Maine lobster tossed in lemon dill aioli, heirloom tomatoes, edamame, English cucumber, red onion, artisan lettuce, avocado ranch dressing

### **Watermelon Salad... 12**

compressed watermelon, fresh mozzarella, heirloom tomato, arugula, spiced pecans, vanilla basil vinaigrette, balsamic drizzle, pink sea salt

### **Southwestern Salad ... 12**

avocado, tomato, sweet corn, red onion, black beans, Monterey Jack, artisan lettuce, cilantro - lime - sour cream dressing, crispy tortilla strips

### **Roasted Beet & Goat Cheese ... 12**

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

### **Caesar Salad ... 12**

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar Dressing

### **Minorcan Seafood Chowder ... 7**

garnished with fresh herbs

### **Soup du Jour ... 7**

## Add a protein to your Salad, Avocado Cheese Toast or Succotash Main Plate Selection:

### **Seared Local Mahi... 8**

### **Sautéed Shrimp ... 8**

### **Pan Roasted Salmon ... 8\***

### **Grilled Chicken Tenders ... 7**

### **Grilled Hanger Steak ... 12\***

## Sandwiches

Sandwiches include a choice of side: Caesar Salad, Pommes Frites, Truffle Frites (+\$1) or House Potato Chips

**Mahi Sandwich** lightly blackened and seared, melted aged cheddar, lemon-caper aioli, roma tomato, romaine, brioche bun ... 16

**Chicken Burrito Wrap** grilled chicken, avocado, black beans, corn, red onion, Monterey Jack, artisan lettuce, cilantro - lime - sour cream dressing, warm flour tortilla ... 15

**Lobster Roll** Maine lobster with celery & lemon dill aioli, romaine, diced roma tomatoes, top cut butter toasted brioche roll... 17

**Steak Burger\*** house ground steak, cheddar, roasted mushrooms, caramelized onion, romaine, garlic aioli, brioche bun ... 16

**Black Bean Burger** house made burger, melted gruyere, avocado, caramelized onion, romaine, tomato mustard seed jam, brioche bun ...15

## Main Plates & Flatbreads

**Tuna Poke Bowl\*** Ahi tuna, avocado, green wakame, seasoned sushi rice, sriracha, sesame seeds, soy caramel, ginger aioli ... 19

**Broiled Salmon\*** ponzu marinated salmon, Udon noodles in gochujang peanut sauce, grilled baby bok choy, pickled veg, scallions & lime ... 19

**Summer Vegetable Succotash** sweet corn, grape tomatoes, edamame, heirloom carrot, baby arugula, white wine butter sauce ... 15

**Tuscan Margarita Flatbread** heirloom tomatoes, burrata, shredded mozzarella, basil pesto, aged balsamic ... 14

**Mushroom Flatbread** goat cheese, roasted mushrooms, caramelized onion, gruyere, white truffle-thyme oil, arugula, white balsamic vin ... 14

## Desserts

**Chocolate Amaretti Pie** chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

**Classic Peach Cobbler** sautéed Georgia peaches in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

**Strawberry Shortcake** framboise macerated strawberries, buttermilk shortcake, white chocolate powder, strawberry mousse ... 7

**Key Lime Bar** key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream ... 7

**Chocolate or Vanilla Ice Cream ... 5**

**Raspberry Sorbet ... 5**

A 20% gratuity is recommended and appreciated on all parties of 10 or more.

A \$5 split plate charge applies on all Main Plates.

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.