

Brunch Featured Cocktails

Bloody Mary ... 5 each
Ketel Vodka, house Bloody Mary mix,
pickled vegetable & bacon strip garnish

Mimosa ... 4 each
Veuve De Vernay Champagne,
fresh squeezed orange juice

STARTERS

Beef Tenderloin Bruschetta* ... 14

(4) with seared & sliced beef tenderloin, black pepper feta, roasted red pepper, castelvetrano olive, cured lemon rind, bed of arugula, balsamic reduction

Citrus Poached Royal Red Shrimp ... 12

spiced tomato consume, fresh English cucumber, basil oil, fresh chives

Burrata & Olive Plate ... 13

2 oz fresh burrata, balsamic reduction, smoked sea salt, Heirloom tomatoes, basil - white balsamic vin, baby arugula, grilled bâtard, rosemary garlic marinated olives

Ahi Tuna Tartare* ... 15

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

Avocado Cheese Toast ... 12

avocado-cilantro lime spread, hand pulled burrata, heirloom tomatoes, pickled red onions, lemon zest on grilled bread

Truffle Deviled Eggs ... 9

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Salads

Argentinian Red Shrimp Salad Salad ... 18

citrus poached shrimp with lemon dill aioli, heirloom tomatoes, edamame, English cucumber, red onion, Urban Farms lettuce, avocado ranch dressing

3 Palms Cobb ... 15

smoked turkey, avocado, bleu cheese, Nueske's bacon, grape tomato, red onion, sliced egg, Urban Farms artisan lettuce, avocado ranch dressing

Roasted Beet & Goat Cheese Salad ... 13

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

Caesar ... 10

grape tomato, herbed garlic loaf croutons, shredded parmesan, chopped romaine, Caesar dressing

Add a protein to: Avocado Toast, Salad or Southwest Skillet:

Local Fresh Catch ... 11*

Argentinian Red Shrimp ... 8

Faroe Island Salmon ... 9*

Grilled Chicken Breast ... 8

Grilled 4oz Beef Tenderloin Tip ... 12*

Upcoming Events

Valentine's Day Weekend

Special Menu from Thursday the 13th through Saturday 15th.
We will be sold out on the 14th, so Reserve Now.

The Players Championship

Tuesday, March 10th through Sunday, March 15th.

Weekly Specials

Tuesday - **Prime Rib Night**

Wednesday - **Grilled Seafood Night**

Thursday - **1/2 Price Wines and Live Music**

Sunday - **Brunch with Live Music**

BRUNCH PLATES

Crab Benedict ... 16

2 poached eggs, citrus butter poached Chilean red crab, Nueske's bacon, asparagus, Texas toast rounds, hollandaise

Steak and Eggs ... 21

grilled & sliced 4oz beef tenderloin tip, 2 sunny side up eggs, parsley butter, Aleppo dusted crispy fingerlings, datil pepper ketchup

Southwest Skillet ... 15

2 sunny side up eggs, house made chorizo, roasted, pepper & onions, cojita cheese, chipotle aioli, avocado crema

Summer French Toast ... 13

vanilla - brown sugar egg batter, Texas toast, blueberry - lemon compote, Nueske's bacon, maple syrup

SANDWICHES

choice of side: Caesar Salad, Garden Salad, Pommes Frites, Truffle Frites (+\$1) or Potato Chips

Shaved Prime Rib ... 16

melted provolone, caramelized onions, horseradish cream, toasted bâtard, as jus

Turkey Club ... 15

smoked turkey, Nueske's bacon, gruyere & cheddar cheeses, lettuce, tomato, basil aioli, Texas toast

Fresh Catch Tacos ... 16

(2) tacos, lightly blackened fresh catch, purple cabbage slaw, salsa verde, avocado aioli, fried banana peppers, cojita cheese, flour tortillas

Steak Burger* ... 16

house ground steak, cheddar, roasted mushrooms, caramelized onion, romaine, garlic aioli, butter toasted brioche bun

DESSERTS

Chocolate Mousse Parfait ... 7

fresh berries, strawberry whip cream, hazelnut chocolate cookie

"Cinnamon Roll" Bread Pudding ... 8

whole croissant with a cinnamon-vanilla custard, toasted streusel topping, vanilla ice cream, Marcona almond anglaise

Madagascar Vanilla Crème Brulee ... 8

fresh berries

Ice Cream ... 5

vanilla or chocolate ice cream

Raspberry Sorbet ... 5

KIDS ONLY MENU \$8

Grilled or Fried Chicken Tenders

served with choice of French fries or fresh fruit

French Toast

vanilla-brown sugar egg batter, blueberry compote, maple syrup

Cheeseburger Sliders

served with choice of French fries or fresh fruit

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.

A 20% gratuity is recommended on all parties of 10 or more.
A \$5 split plate charge applies on all Main Plates.