

# 3palms GRILLE

## Appetizers

### **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 clear 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

### **Truffle Deviled Eggs ... 9**

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

### **Brussel Sprouts ... 10**

oven roasted & pan fried Brussels, shaved aged pecorino romano, cured lemon zest, sundried tomato - bacon broken vinaigrette

## 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 ... 13**

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

### **Classic Wedge ... 12**

grape tomato, pickled red onion, bacon lardons, blue cheese crumbles, blue cheese dressing, iceberg wedge

### **Garden Salad ... 10**

grape tomato, cucumber, red onion, shredded gruyere, herbed croutons, Urban Farms baby lettuce, white balsamic vinaigrette

### **Caesar Salad ... 10**

grape tomato, herbed croutons, parmesan tuile, romaine, Caesar dressing

## Soups

**Minorcan Seafood Chowder** garnished with fresh herbs ... 7

**Soup du Jour ... 7**

### Add a Protein to your Salad or Vegetable Plate:

**Seared Fresh Catch ... 11\***

**Sautéed Argentinian Red Shrimp ... 8**

**Pan Roasted Faroe Island Salmon ... 9\***

**Grilled Chicken Breast ... 8**

**Grilled 4oz Beef Tenderloin Tip ... 12\***

## Sandwiches

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

**Shaved Prime Rib** melted provolone, caramelized onions, horseradish cream, toasted bâtard, as jus... 16

**Turkey Club** smoked turkey, Nueske's bacon, gruyere & cheddar cheeses, lettuce, tomato, basil aioli, Texas toast ... 15

**Shrimp Roll** with citrus poached royal red shrimp, celery & lemon dill aioli, romaine, diced tomatoes, top cut brioche roll ... 16

**Fresh Catch Tacos** lightly blackened, purple cabbage slaw, salsa verde, avocado aioli, fried banana peppers, cojita cheese, flour tortillas ... 15

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

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

## Main Plates

**Argentinian Red Shrimp Flatbread** goat cheese, roasted mushrooms, pickled red onion, roma tomato, baby arugula salad, white balsamic vin and balsamic reduction ... 16

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

**Vegetable Plate** Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 16

## Desserts

**Chocolate Mousse Parfait** fresh berries, strawberry whip cream, hazelnut & chocolate cookie ... 7

**"Cinnamon Roll" Bread Pudding** whole croissant with a cinnamon-vanilla custard, toasted streusel topping, vanilla ice cream, marcona almond anglaise ... 8

**Madagascar Vanilla Crème Brulee** fresh berries ... 8

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

**Raspberry Sorbet ... 5**

## 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**

*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.