3palms GRILLE

Dinner Menu

Tuesday, June 2nd through Sunday, June 7th

Appetizers

Steak Bruschetta grilled flat iron steak, black pepper feta, roasted red peppers, aged balsamic, cured lemon zest, toasted bâtard … 13

Shrimp Scampi sautéed Royal Red shrimp, melted basil garlic butter, toasted baguette … 13

Chicken Skewers marinated & grilled chicken tenders, pickled red onion, grape tomato, avocado ranch dipping sauce … 12

Truffle Deviled Eggs (4) with black truffle egg yolk mousse, tomato - mustard seed jam … 9

Cheese & Charcuterie Le Cayrol Tomme (goat's milk), English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash … 14

Salads

Watermelon & Feta compressed watermelon, cucumber ribbons, toasted pine nuts, baby arugula, mango puree, white balsamic & basil vinaigrette … 13

Beet & Goat Cheese red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette … 13

Classic Wedge grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing … 12

Caesar grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing … 10

Salad & Veg Plate Additions: ***Halibut … 12**** ***Argentinian Red Shrimp … 9*** ***Grilled Flat Iron Steak … 9*** ***Faroe Island Salmon … 9**** ***Grilled Chicken Breast … 8***

Soup

Tomato Bisque garnished with basil oil … 7

Entrees

East Coast Halibut & Royal Red Shrimp lemon infused jasmine rice, blistered grape tomatoes, sautéed asparagus, white wine butter sauce, parsley oil … 29

Faroe Island Salmon* roasted red bliss potatoes, sautéed baby spinach, tomato - mustard seed jam, lemon oil … 28

Chicken & Gnocchi grilled chicken breast, parmesan gnocchi with bacon lardons, sautéed green beans, roasted tomatoes, crimini mushroom marsala sauce … 26

Beef Tenderloin* grilled 6oz filet, asparagus, herb roasted potatoes, crimini mushrooms, crispy onion ring, demi glace … 32

Braised Beef Short Rib mushroom thyme risotto, carrots, green beans, crispy banana peppers, braising jus reduction... 29

Rack of Lamb* grilled New Zealand rack, parmesan gnocchi, sautéed spinach, blistered tomatoes, red wine demi **half rack** … 29 / **full rack** … 39

Double Bone-in Pork Chop* Mexican cola-black pepper brined, mushroom risotto, sautéed green beans and carrots, orange-rosemary gastrique… 29

Vegetable Plate Chef's selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic … 15

Desserts

Chocolate Ganache Mousse Cake with blackberries, chocolate syrup … 8

Limoncello Cheesecake with vanilla blueberry compote … 8

Vanilla Crème Brulee with fresh berries … 8

"Cinnamon Roll" Bread Pudding whole croissant with cinnamon - vanilla custard, streusel topping, Marcona anglaise, vanilla ice cream … 8

Vanilla Ice Cream … 5

Chocolate Ice Cream … 5

Raspberry Sorbet … 5

A 20% gratuity is recommended on parties of 10 or more. A $5 split plate charge applies on all Main Plates. No Split Plate on Full Lamb Rack..

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

Curbside Takeout For Our Complete Dinner Menu is Available, call 904 - 686 - 2128