3palms GRILLE

Happy Valentine's Weekend

Appetizers

Baked James River Oysters (6) with parsley - garlic - lemon compound butter, melted parmesan … 14

Royal Red Shrimp sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread … 14

Salmon Tartare Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash … 15

Beef Short Rib Spring Roll Napa cabbage, Asian vegetables, siracha aioli, ponzu dipping sauce… 13

Steamed Edamame steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds … 9

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

Cheese & Charcuterie Purple Haze Goat Cheese, English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash … 19

Salads

Poached Pear Anjou pear, crumbled Purple Haze cheese, dried blueberries, toasted cashews, sliced radish, mixed baby lettuces, champagne vinaigrette ... 13

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

Garden Salad grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette … 10

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

Salad & Veg Plate Additions: ***Local Flounder … 12**** ***Argentinian Red Shrimp … 9***
Faroe Island Salmon … 9* ***Grilled Chicken Breast … 8***

Soup

Minorcan Seafood Chowder garnished with fresh herbs … 7

Soup du Jour … market price

Entrees

Atlantic Halibut sweet corn & bacon risotto, grilled broccolini, crimini mushrooms, roasted red pepper puree … 31

Local Flounder orzo with English peas, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam … 29

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

Filet Oscar 6oz beef tenderloin, whipped potatoes, grilled asparagus, lump crab & hollandaise, garlic confit tomatoes … 39

Braised Beef Short Rib pea & carrot parmesan risotto, sauteed Brussel sprouts, porcini braising jus, dried red beet chips ... 28

Bone-in Veal Chop 16oz, oregano-rosemary-garlic marinade, creamy parmesan polenta, grilled broccolini, Calabrian pepper oil … 42

Rack of Lamb* New Zealand rack, grilled cauliflower with toasted pine nuts, garlic oil & fine herbs, carrot puree, asparagus, red wine demi **half rack** … 29 / **full rack** … 39 (No split plate on full rack)

Chicken & Gnocchi grilled chicken breast, parmesan gnocchi tossed with roasted butternut squash, mushrooms & confit tomatoes, light sage cream sauce, finished with crispy prosciutto and pistachio dust … 26

Desserts

Blueberry & White Chocolate Bread Pudding berry compote, vanilla ice cream… 8

Vanilla Crème Brulee with fresh berries … 8

Chocolate Mousse Cake chocolate sauce, whip cream, fresh berries … 7

Old Fashioned Carrot Cake caramel drizzle … 7

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..

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WWW.3PALMSGRILLE.COM

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Located at Oak Bridge at Sawgrass