3palms GRILLE

Dinner Menu

Appetizers

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

Steak Bruschetta flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest … 13

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 & capers, cucumber wheels, lemon sorel micro green salad, lavash … 15

BBQ Pork Meatballs house ground pork, peach BBQ sauce, citrus coleslaw, finished with fresh scallion & cotija cheese… 12

Cauliflower "Buffalo Style" crispy florets (no breading), medium heat buffalo sauce aioli, pickled carrot, celery & onion, sriracha garnish & blue cheese crumble garnish … 11

Cheese & Charcuterie pick 3 cheeses, served with soppressata, Marcona almonds, Hoby's Chili jam, dried figs, crispy lavash … 19
English Cheddar, Manchego, Rembrandt Aged Gouda, d'Affinois Double Crème Brie.

Salads

Watermelon & Feta basil infused watermelon, crumbled feta, cucumber ribbons, toasted pine nuts, baby arugula white balsamic - basil vinaigrette ... 13

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

Garden grape tomato, carrot, pickled onion, shaved radish, 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: ***Fresh Catch … 12**** ***Argentinian Red Shrimp … 9*** ***Grilled Flat Iron Steak … 9***
Faroe Island Salmon … 9* ***Grilled Chicken Breast … 8***

Soup

Sweet Corn Bisque with grilled corn salsa and paprika oil garnish … 7

Soup du Jour … market price

Entrees

Atlantic Halibut orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam … 29

Faroe Island Salmon* togarashi dusted & grilled salmon topped with white miso compound butter, grilled baby bok choy with sweet Thai chili, vermicelli salad with carrots, bell pepper, Napa cabbage, celery & honey ginger vin … 28

Shrimp Linguini sauteed Royal Red Shrimp, lemon white wine beurre blanc, garnished with parmesan cheese, crispy capers, and micro basil … 28

Steak & Fries* 6oz grilled filet, baby arugula, twice cooked & seasoned hand cut Idaho steak fries ... 33
filet adds: demi glace 6, black truffle compound butter 4, roasted mushrooms 3, caramelized onions 2, blue cheese crumbles 2

Chicken & Gnocchi grilled chicken breast, parmesan gnocchi tossed with asparagus tips, mushrooms, English peas, carrots & confit tomatoes in a light lemon cream sauce, crispy prosciutto garnish ... 26

Grilled Pork Chop braised collard greens with bacon, dirty rice, peach - bourbon BBQ sauce ... 27

Rack of Lamb* harissa marinated & grilled New Zealand rack, bacon confit potatoes, roasted Romanesco, chermoula plate sauce ...
half rack … 29 / full rack … 39 (No split plates on Lamb Entrée)

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

Desserts

Warm Chocolate Brownie chocolate sauce, vanilla ice cream … 8

Vanilla Crème Brulee with fresh berries … 8

Season Bread Pudding … 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 Plates on Lamb Entrée.

* 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.