3palms GRILLE

Lunch Menu

Appetizers

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

Salmon Tartare Faroe Island salmon with lemon oil, shallot & capers, cucumber wheels, lemon sorel micro green salad, lavash … 15

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

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

Cauliflower "Buffalo Style" crispy florets, 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, 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

Chicken Salad on Salad slow roasted whole chicken meat with craisins, walnuts, celery, onion, dijonaise & light curry seasoning, served on mixed greens with tomatoes & cumber, balsamic vinaigrette, toasted naan points … 15

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: *Local 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

Sandwiches

sandwiches include choice of side: Caesar Salad, Garden Salad, Pommes Frites, Truffle Frites +$1

Local Catch lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun … 16

Fish Tacos blackened local white fish, cilantro-lime crema, Napa cabbage, corn & black bean salsa, cotija cheese, flour tortillas … 14

Cuban citrus mojo pork, tavern ham, swiss cheese, house made spicy garlic butter pickles, yellow mustard, bricked Cuban bread … 15

Chicken Caesar Wrap grilled chicken, romaine, grape tomatoes, shredded parmesan, Caesar dressing, flour tortilla … 14

Nashville Chicken Sliders crispy chicken tenders, house made pickles, Ranch dressing on side, toasted potato rolls … 14

Steak Sliders* house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls … 13

Entrees

Warm Orzo with edamame, onion, grape tomatoes and sweet corn, sautéed kale, tomato-mustard seed jam … 24
includes choice of: Fresh Catch or Faroe Island Salmon

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

Desserts

Chocolate Fudge 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 Salads and Sandwiches.

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.