3palms GRILLE

Lunch Menu

Appetizers

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

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

Burrata Caprese mixed heirloom tomatoes, burrata cheese, fresh basil, Maldon sea salt, extra virgin olive oil, balsamic reduction … 14

Short Rib Crostini braised beef short rib with reduced jus, black pepper feta spread, vanilla pickled onion, fig jam, toasted batard … 12

Italian Meatballs (4) house ground veal, beef & pork, San Marzano marinara, basil oil & grated aged pecorino garnish … 13

Shrimp Ceviche red shrimp, fennel, blood orange, mint, tarragon, parsley, red bell pepper, onion, lime & orange, tortilla chips … 13

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

Salads

Fig & Kale dried black mission figs, crumbled feta, roasted butternut squash, toasted pepitas, baby kale, pomegranate 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: ***Fresh Catch … 12**** ***Argentinian Red Shrimp … 9***
Faroe Island Salmon … 9* ***Grilled Chicken Breast … 8***

Soup

Butternut Bisque granny smith apple chutney and vanilla crema … 7

Soup du Jour … market price

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

Shrimp Tacos blackened royal red shrimp, Asian slaw with ponzu, sriracha aioli, scallions, lime wedge, flour tortillas … 14

Meatball Sub house ground veal, beef & pork meatballs, melted provolone, San Marzano marinara, basil aioli, toasted hoagie … 14

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, greens, tomato - mustard seed jam, aged balsamic … 15

Desserts

Flourless Chocolate Cake chocolate ganache, raspberry sorbet, berry coulis, vanilla chantilly, fresh berries … 8

Warm Apple Crumble spiced cream custard, shortbread crust, cinnamon streusel, rum caramel, vanilla ice cream … 8

Limoncello Mousse Cake lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries … 8

Vanilla Crème Brulee with fresh berries … 8

Chocolate Ice Cream … 5 **Vanilla 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.