3palms GRILLE

Lunch Menu

Appetizers

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

Italian Meatballs house ground beef, pork & veal meatballs, San Marzano marinara, aged pecorino, fresh basil … 13

Grilled Cauliflower Steak Labneh yogurt sauce, lemon-mint-parsley gremolata, toasted pine nuts, fried garlic, curry oil … 14

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

Tuna Tataki* togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ...15

Short Rib Spring Roll braised & pulled beef short rib, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha … 13

Cheese & Charcuterie Manchego (sheep's milk), Drunken Goat (goat's milk) and Aged English Cheddar (cow's milk), seasonal salami, candied cashews, Hoby's Hot Peach jam, grapes, crostini … 19

Salads

Pear & Blue Cheese white wine poached pear, crumbled blue cheese, candied walnuts, dried blueberries, baby arugula, chardonnay - orange blossom honey vinaigrette … 13

Baby Spinach hard boiled egg, shredded gruyere, toasted pine nuts, grape tomatoes, bacon lardons, shaved red onion, cucumber, warm bacon - shallot vinaigrette … 13

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

Classic Wedge heirloom tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing & crumbles, iceberg lettuce … 12

Caesar grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing … 11

Salad & Veg Plate Additions: ***Fresh Catch … 13*** ***Argentinian Red Shrimp … 9*** ***Faroe Island Salmon … 10*** ***Grilled Chicken Breast … 8*** ***Grilled Flat Iron Steak … 16****

Soups

Roasted Mushroom Bisque white truffle oil garnish … 7

Soup du Jour … market price

Sandwiches

sandwiches include choice of side: Caesar Salad, House Made Ranch Potato Chips, Pommes Frites, Truffle Frites +$1

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

Steak Burger* 8oz, house ground steak burger, melted aged cheddar, caramelized onion, baby lettuce, roma tomato, 1000 Island dressing, butter toasted brioche bun … 16

Fish Tacos blackened white fish, cabbage-bell pepper slaw, chimichurri, black bean-corn salsa, cotija cheese, warm flour tortillas … 14

Classic Pastrami warm pastrami, melted swiss, sauerkraut, house made deli mustard, dill pickle spear, toasted marble rye … 16

Chicken Salad slow roasted chicken with grapes, walnuts & creamy dijonaise, roma tomato, bibb lettuce, warm croissant … 15

Turkey Club smoked turkey, Nueske's bacon, melted swiss, tomato, lettuce, herb-garlic aioli, toasted challah bread … 16

Entrees

Warm Orzo with edamame, onion, heirloom 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 … 16

Desserts

Chocolate Caramel Sea Salt Cake chocolate cake, ganache, sea salt caramel butter cream, coco dust, vanilla anglaise … 9

Carrot Cake spiced cake carrot with pineapple & banana, layered cream cheese icing, fresh berry, berry coulis … 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.