3palms GRILLE

Dinner 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

Spanish Octopus grilled octopus, gigante beans, house made chorizo, piquillo peppers, grape tomato, arugula, chimichurri … 15

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

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

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

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

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

Soups

Roasted Mushroom Bisque white truffle oil garnish … 7

Soup du Jour … market price

Entrees

Fresh Catch* orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam … 31

Faroe Island Salmon* roasted spaghetti squash, haricot vert, garlic confit grape tomatoes, cauliflower puree, beurre blanc … 29

Chicken Cacciatore slow braised chicken thigh & leg quarter, rustic marinara with crimini mushroom, artichoke hearts and grilled broccolini, linguini pasta, micro basil garnish ... 27

Pork Tenderloin* marinated, sous vide & grilled pork tenderloin, sweet potato hash with parsnip, fennel, sage & crispy prosciutto, sauteed kale, onion soubise, mushroom marsala reduction ... 28

Steak du Jour* hand cut, Black Angus steak, cheddar, bacon & sour cream twice baked potato, grilled asparagus, house made demi ... market price

Braised Short Rib butternut squash risotto, sautéed Brussel sprouts with bacon lardons, soleggiati tomatoes, red wine braising jus reduction, rainbow micro greens ... 32

Rack of Lamb* marinated & grilled New Zealand lamb, potato gnocchi, sautéed spinach, roasted roma, red wine demi, half rack … 29 full rack … 39 mint jelly upon request … 2 (No split plates on Lamb Entrée)

Vegetable Plate Chef's selection of sautéed vegetables, wilted 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 most 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.