



CRAFT COCKTAILS 16

PALMS OLD FASHIONED

Maker's Mark Bourbon,
Disaronno Amaretto, Vanilla-
Cherry Bark Bitters with an
Orange Twist

ESSENSIA MULE

Tito's Vodka, Sliced Cucumbers,
Ginger Puree, Lime Juice, Fever
Tree Club Soda

PURE PARADISE

Purity Organic Vodka, Fresh
Squeezed Pineapple &
Lime Juice, Mint Leaves, Tonic,
Coconut Rum-Soaked Pineapple
Wedges

OUR LITTLE SECRET

Farmer's Organic Gin, Signature
Refresher Juice Blend,
St. Germain Elderflower
Liqueur, Sliced Apple & Mint

MOSHETO MOJITO

Real McCoy 3yr Rum, Hiro Sake,
Italicus Liqueur, Signature
Refresher Juice Blend, Agave,
Fresh Mint & Lime Muddled
with Agave

RUM & STORMY

Real McCoy 5yr Rum, Agave,
Lime Juice, Ginger Puree, Topped
with Kraken Dark Spiced Rum

BEET THE CLOCK)

Montelobos Organic Mezcal,
Signature Detox Juice Blend,
House-Made Allspice Syrup,
Fresh Squeezed Lemon Juice,
Fever Tree Ginger Beer, Mint

SWEET & SPICY

MARGARITA)

Casa Noble Organic Reposado
Tequila Infused with Fresh
Jalapeño, Solerno Blood Orange
Liqueur, Guava Puree, Fresh
Squeezed Lime Juice, Ancho
Sugar Rim

STARS IN YOUR EYES)

Villa Sandi Organic Prosecco,
Pama Pomegranate Liqueur,
Passionfruit Puree, Fresh
Squeezed Lemon Juice,
Hibiscus Flower

DINNER

SOUPS, APPS & SALADS

FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

MINISTRONE SOUP (V) 14

Peas, Carrots, Zucchini, Yellow Squash, Rosemary,
Cauliflower, Tomatoes, Vegetable Stock

CHEESE & MEATS PLATE 18

Selection of Cheeses, Spanish Chorizo, Aged Salami,
Cured Olives, Marcona Almonds, Fig Jam, Naan Bread and Crackers

SHRIMP COCKTAIL 15

Classic Cocktail Sauce, Lemon Wedge

YELLOWFIN TUNA TARTARE *** 22

Mango, Cucumber, Cilantro, Fresh Yellowfin Tuna,
Sesame Oil, Tabasco, Ginger, Avocado, Rainbow Micros

STEAK TARTARE *** 18

Grass-Fed Filet Mignon, Capers, Worcestershire, Sherry Vinegar,
Crostoni, Quail Egg

SEARED SCALLOPS *** (GF) 23

Celery Root Puree, Fennel, Toasted Pistachios

COCONUT THAI MUSSELS 18

1lb. Fresh Mussels, White Wine, Fish Stock,
Coconut Milk, Thai Chilis, Garlic Toast

ZUCCHINI BLOSSOMS (V) 15

Stuffed with Ricotta Cheese

THE PALMS KALE CAESAR 16

Rosemary Croutons, Toasted Pepitas,
Aged Parmesan, House Caesar Dressing

BURRATA SALAD (GF, V) 18

Sliced Prosciutto, Cherry Tomatoes, Figs, Arugula,
Fresh Florida Burrata with Honey Balsamic Glaze

ROASTED BEET SALAD (GF, V) 16

Red, Yellow & Striped Roasted Beets,
Goat Cheese Mousse, Toasted Cashews, Olive Oil

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

DINNER

ENTREES

SEAFOOD PASTA 32

Homemade Tagliatelle, Fish, Mussels, Clams, Shrimp,
Calamari, Fish Stock, White Wine Sauce
GLUTEN-FREE PENNE PASTA AVAILABLE +3

VEGETABLE PASTA (V) 28

Homemade Tagliatelle Pasta, Grilled Eggplant,
Grilled Yellow Squash, Cherry Tomatoes, Creamy Pesto Sauce, Basil
GLUTEN-FREE PENNE PASTA AVAILABLE +3

GNOCCHI BOLOGNESE 25

Homemade Bolognese Sauce, Homemade Gnocchi,
Grana Padano Cheese

PORCINI MUSHROOM RISOTTO (GF) 35

Grana Padano Cheese, Porcini Mushrooms, Parsley

ROASTED CHICKEN 30

Free Range Hormone-Free Chicken,
Garlic Herb Fingerling Potatoes, Broccolini,
Truffle Madeira Sauce

ROASTED SALMON & FARRO 36

Roasted Salmon, Farro with Mushrooms, White Wine,
Haricots Verts, Garlic, Onions, Baby Carrots

8 OZ. GRASS-FED FILET MIGNON (GF) 45

Choice of Peppercorn Sauce, Horseradish Cream Sauce
or Bearnaise Sauce

SHARING MAINS

CATCH OF THE DAY (GF) MP

Ask Your Server for Details

22 OZ. GRASS-FED DRY-AGED BONE-IN RIBEYE (GF) 89

Choice of Peppercorn Sauce, Horseradish Cream Sauce
or Bearnaise Sauce

SURF & TURF MIXED PLATTER (GF) MP

Compound Butter, Bearnaise Sauce,
Filet Mignon, Florida Spiny Lobster, Key West Shrimp

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

***Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.

THE

Palms
HOTEL & SPA

SIDES 10

WHIPPED POTATOES

REGULAR FRENCH FRIES

SWEET POTATO FRIES

TRUFFLE FRIES

Aged Parmesan, Parsley

MAC N CHEESE

GRILLED BROCCOLINI

GRILLED ASPARAGUS

MIXED SEASONAL GREENS

Assorted Seasonal Greens,
Key Lime Vinaigrette

ADD-ONS

HANGAR STEAK 18

SHRIMP 16

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