



CLASSIC COCKTAILS 16

OLD FASHIONED

Bourbon or Rye Whiskey,
Bitters, Orange Twist

MOJITO

White Rum, Lime Juice,
Simple Syrup, Mint Leaves

MARGARITA

Silver Tequila, Cointreau,
Lime Juice

MOSCOW MULE

Vodka, Ginger Beer, Lime
Juice

NEGRONI

Gin, Campari, Sweet
Vermouth

MARTINI

Gin or Vodka, Dry Vermouth,
Olives

SPRITZ

Aperol, Prosecco, Splash of
Soda

MIMOSA

Champagne, Orange Juice

DINNER

SOUPS, APPS & SALADS

FLORIDA KEYS CONCH CHOWDER (GF, SF) 16
Bacon, Marbled Potatoes, Sunshine State Tomatoes

MINESTRONE SOUP (VGN) 16
Peas, Carrots, Zucchini, Yellow Squash, Rosemary,
Cauliflower, Tomatoes, Vegetable Stock

CHEESE & MEATS PLATE (D) 25
Selection of Cheeses & Cured Meats, Kalamata Olives,
Marcona Almonds, Fig Jam, Seasonal Fruits, Flat-Bread Crackers

SHRIMP COCKTAIL (GF, SF) 18
Classic Cocktail Sauce, Lemon Wedge

YELLOWFIN TUNA TARTARE * (GF, SF) 23**
Mango, Cucumber, Cilantro, Fresh Yellowfin Tuna,
Sesame Oil, Tabasco, Ginger, Avocado, Rainbow Micros

STEAK TARTARE * 22**
Grass-Fed Filet Mignon, Capers, Worcestershire, Sherry Vinegar,
Crostoni, Quail Egg

SEARED SCALLOPS * (N, GF, SF) 24**
Celery Root Puree, Fennel, Toasted Pistachios

COCONUT THAI MUSSELS (N, SF) 20
1lb. Fresh Mussels, White Wine, Fish Stock,
Coconut Milk, Thai Chilis, Garlic Toast

ZUCCHINI BLOSSOMS (D, V) 18
Mint & Ricotta Cheese Stuffed

SALADS

THE PALMS KALE CAESAR (SF, V) 18
Rosemary Croutons, Toasted Pepitas,
Aged Parmesan, House Caesar Dressing

BURRATA & PROSCIUTTO (D, GF) 24
Sliced Prosciutto, Cherry Tomatoes, Figs, Arugula,
Fresh Florida Burrata with Honey Balsamic Glaze

ROASTED BEETS (D, GF, N, V) 18
Red, Yellow & Striped Beets, Goat Cheese Mousse,
Toasted Cashews, Olive Oil

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

DINNER

MAINS

SEAFOOD PASTA (D, SF) 34

Market Fish, Mussels, Clams, Shrimp,
Calamari, White Wine Sauce

GLUTEN-FREE PENNE PASTA AVAILABLE +3

VEGETABLE PASTA (D, V) 28

Grilled Eggplant, Grilled Yellow Squash, Cherry Tomatoes,
Basil, Creamy Pesto Sauce

GLUTEN-FREE PENNE PASTA AVAILABLE +3

GNOCCHI BOLOGNESE (D) 28

House-Made Bolognese Sauce,
Grana Padano Cheese

WILD MUSHROOM RISOTTO (D, GF) 38

Grana Padano Cheese, Roasted Wild Mushrooms, Basil

ROASTED CHICKEN 34

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

ROASTED SALMON & FARRO (SF) 48

Mushrooms, White Wine, Haricots Verts,
Garlic, Onions, Baby Carrots

8 OZ. GRASS-FED FILET MIGNON (GF) 48

Choice of Peppercorn Sauce, Horseradish Cream
or Bearnaise Sauce

SHARING MAINS

CATCH OF THE DAY (GF, SF) MP

Ask Your Server for Details

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

Choice of Peppercorn Sauce, Horseradish Cream
or Bearnaise Sauce

SURF & TURF MIXED PLATTER (GF, SF) MP

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

(GF) GLUTEN FREE | **(V)** VEGETARIAN | **(VGN)** VEGAN
(N) CONTAINS NUTS | **(D)** CONTAINS DAIRY | **(SF)** CONTAINS SEAFOOD

***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 12

WHIPPED POTATOES

FRENCH FRIES

SWEET POTATO FRIES

TRUFFLE PARMESAN
FRIES

MAC N CHEESE

GRILLED BROCCOLINI

GRILLED ASPARAGUS

ADD-ONS

GRILLED CHICKEN 12

GRILLED SHRIMP 12

HANGAR STEAK 18

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