DINNER SELECTIONS

STARTS & SHARES

CHICKEN WINGS (GL) 10
(Choice of Classic BBQ, Sweet Thai Chili, Buffalo)
Celery Sticks, Blue Cheese (D, G) or Ranch (D, G)

MARKET CEVICHE (GL, G) 14
Tomato, Radish, Cucumber, Papaya, Green Onion, Mint, Cilantro,
Sweet Chile Vinaigrette, Served with Plantain Chips

TUNA POKE (G, GL, N) 15
Sushi Rice, Macadamia Nuts, Shredded Carrots,
Green Onions, Furikake

FLATBREADS

YELLOW FIN TUNA (G, N) 15
Avocado, Yuzu Tobiko, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL, G) 15
Avocado, Red Onions, Gribiche, Fennel Pollen, Garden Dill

CAPRESE (GL, D) 12
Burrata, Pomodoro Sauce, Tomatoes, Fresh Basil

MEDITERRANEAN (GL, D) 12
Feta Cheese, Pomodoro Sauce, Bell Peppers, Tomatoes,
Red Onion, Kalamata Olives, Fresh Oregano

PEPPERONI SUPREME (GL, D) 12
Mozzarella Cheese, Parmesan Cheese, Pomodoro Sauce, Mushrooms, Kalamata Olives, Pepperoni, Fresh Oregano

SALADS

Add: Grilled Chicken 6 | Shrimp 8 | Salmon 8

THE PALMS KALE CAESAR (D, GL, G) 12
Rosemary Croutons, Toasted Pepitas, Aged Parmesan

HEIRLOOM TOMATO & BURRATA (D) 12
Basil, Aged Balsamic Vinegar, Pickled Onion, Garden Parsley

CRAFT COCKTAILS 14

PALMS OLD FASHIONED
Woodford Reserve Bourbon, Disaronno Amaretto, Vanilla-
Cherry Bark Bitters with an Orange Twist

ESSENSIA MULE
Beluga Russian Vodka, Sliced Cucumbers, Ginger Puree, Lime Juice, Fever Tree Club Soda

PURE PARADISE
Purity Organic Vodka, Fresh Squeezed Pineapple & Lime Juice, Garden Fresh Mint Leaves, Q Tonic, Coconut Rum Soaked Pineapple Wedges

OUR LITTLE SECRET
Farmer’s Organic Gin, Signature Refresher Juice Blend, St. Germain Elderflower Liqueur, Sliced Apple & Mint Leaves

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, Kraken Dark Spiced Rum & Ginger Puree

BEET THE CLOCK
Montelobos Organic Mezcal, Signature Detox Juice Blend, House-Made Allspice Syrup, Fresh Squeezed Lemon Juice, Q 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
Mionetto Organic Prosecco, Pama Pomegranate Liqueur, Passionfruit Puree, Fresh Squeezed Lemon Juice, Hibiscus Flower

CONTAINS
(D) DAIRY | (G) GARLIC | (GL) GLUTEN | (N) NUTS | (SF) SHELL FISH
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

BURGERS & MORE
Served with choice of French Fries | Sweet Potato Fries | Mixed Greens | Fruit Salad

**BISTRO BURGER** (D, GL, G) 20
Certified Angus Beef Patty, Gruyere, Mushrooms, Caramelized Onions, Roasted Garlic Aioli served with Truffle Fries

**THE PALMS BURGER** (D, GL) 16
Choice of Swiss, Cheddar, Jack, or American Cheese, French Onions, Tomatoes, Bibb Lettuce, Brioche Bun

**GRILLED VEGETABLE CLUB** (D, GL, G) 14
Zucchini, Petit Peppers, Portabella, Peppered Goat Cheese, Tzatziki Sauce, Sourdough Bread

**CHICKEN SANDWICH** (D, GL, G) 15
Green Goddess Dressing, Avocado, Taggiasca Olives, Red Onion, Bibb Lettuce, Sunshine State Tomatoes

**FISH OR CARNE ASADA TACOS** (D, G) 15
GF-Corn Tortilla, Avocado Mash, Pico de Gallo, Garden Cilantro, Cabbage Slaw and Cilantro Salsa Verde

**MAINSES**

**YELLOW TAIL SNAPPER** (G, GL, D) 38
Tri-color Cauliflower, Couscous, Harissa, Heirloom Cherry Tomato Sauce

**FILET MIGNON** (D, G) 42
Truffle Mushroom Risotto, Grilled Broccolini, Peppercorn Sauce

**SEAFOOD PASTA** (D, G, SF) 36
Linguini, Shrimp, Clams, Calamary and Mussels, Heirloom Cherri Tomato, Lemon Butter Sauce

**DESSERTS**

**CHOCOLATE DECADENCE** (G, D, N) 9
Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

**IVORY PASSION** (G, D) 9
Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit Compote Mix, Coconut and Lime

**APPLE-CRANBERRY CRUMBLE** (G, D, N) 9
Sable Dough Crust, Caramelized Apples and Cranberries, Crumble, Vanilla Ice Cream

**KEY LIME TART** (G, D) 9
Key Lime Custard, Sable Crust, Meringue

**CONTAINS**
(D) DAIRY | (G) GARLIC | (GL) GLUTEN | (N) NUTS | (SF) SHELL FISH

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WINES

**ROSE,** Fleurs de Prairie 12/42
**SAUVIGNON BLANC,** Whitehaven 14/50
**PINOT GRIGIO,** Livio Felluga 15/58
**CHARDONNAY,** Mer Soleil 13/48
**MALBEC,** Terrazas 12/44
**PINOT NOIR,** Lyric 13/48
**CABERNET,** 14/54

DOMESTIC BEERS

**BUDWEISER,** LAGER, 6
**BUD LIGHT,** LAGER, 6
**SAMUEL ADAMS,** LAGER, 6

IMPORTED BEERS

**BLUE MOON**
**WITBIER,** Canada 6
**AMSTEL LIGHT,** Pilsner, Netherlands 6
**CORONA EXTRA,** Lager, Mexico 7
**HEINEKEN**
**LAGER,** Netherlands 7
**STELLA ARTOIS**
**PILSNER,** Belgium 7
**ERDINGER**
**HEFEWEIZEN,** Germany 7
**FRANZISKANER**
**HEFEWEIZEN,** Germany 7

CRAFT BEERS

**FUNKY BUDDHA**
**HOP GUN,** IPA, FL, USA 7
**FUNKY BUDDHA**
**FLORIDIAN,** HefeWeizen, FL, USA 7
**HOLY MACKEREL**
**GOLDEN ALE,** ALE, FL USA 7
**WYNWOOD**
**POP’S PORTER,** PORTER, FL, USA 7
**SAMUEL ADAMS**
Oktoberfest, MA, USA 7

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