

ALL DAY MENU

11:00AM – 11:00PM
FOR ROOM SERVICE ORDERS
PLEASE DIAL EXTENSION 5485

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BITES

CRUDITÉ (GL, G) 10

Seasonal Vegetables, Hummus, Quinoa & Chia Brittle

GUACAMOLE & SALSA (G) 10

Blue Corn Tortilla Chips, Sunshine State Pico de Gallo

CHICKEN WINGS (GL) 10

(Choice of Classic BBQ, Sweet Thai Chili, Buffalo)

Celery Sticks, Blue Cheese (D, G) or Ranch (D, G)

SOUP & SALADS

TUNA POKE (G, GL, N) 15

Sushi Rice, Macadamia Nuts, Shredded Carrots,
Green Onions, Furikake

THE PALMS KALE CAESAR (D, GL, G) 12

Rosemary Croutons, Toasted Pepitas, Aged Parmesan

WATERMELON & FETA (D) 12

Raspberries, Pickled Shallots, Garden Herbs, Lime Vinaigrette

FLORIDA KEYS CONCH CHOWDER (G, SF) 12

Nueske Bacon, Marbled Potatoes, Sunshine State Tomatoes

FLATBREADS

YELLOW FIN TUNA (GL, 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

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

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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

HERITAGE TURKEY WRAP (D, GL, G) 15

Green Goddess Dressing, Avocado, Taggiasca Olives,
Red Onion, Bibb Lettuce, Sunshine State Tomatoes

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, Spicy Jalapeño and Cilantro Salsa Verde

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DESSERTS 9

CHOCOLATE DECADENCE (GL, D, N)

Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

IVORY PASSION (GL, D)

Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit
Compote Mix, Coconut and Lime Dacquoise Sponge Cake,
White Chocolate

APPLE-CRANBERRY CRUMBLE (GL, D, N)

Sable Dough Crust, Caramelized Apples and Cranberries,
Crumble, Vanilla Ice Cream

MILLEFEUILLE (GL, D)

Caramelized Puff Pastry, Light Vanilla Mascarpone Cream,
Served with Berries

KEY LIME TART (GL, D)

Key Lime Custard, Sable Crust, Meringue

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**DINNER
MENU**

6:00 PM – 11:00PM
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DINNER MAINS

MUSHROOM RISOTTO (D, G) 26

Truffle, Shaved Parmesan, Preserved Lemon Rind

FILET MIGNON (D, G) 46

Potato Puree, Artichokes, Elderflower Hollandaise

FREE RANGE CHICKEN (D, G) 29

Seasonal Vegetables, Potato Puree, Natural Jus

SPAGHETTI ALL'AMATRICIANA (D, G, GL) 24

Pancetta, House-made Pomodoro Sauce,
Petit Peppers, Aged Parmesan

SIDES 9

WHIPPED POTATOES (D, G)

Garlic Butter, Garden Herbs, Crispy Leeks

ASPARAGUS (D)

Parmesan Crisp, Anchovies, Caper Emulsion

TRUFFLE FRIES (D)

Aged Parmesan, Garden Parsley

MARKET SALAD

Assorted Greens, Grapefruit Vinaigrette
Sunshine State Tomatoes

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BREAKFAST MENU

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CONTINENTAL BREAKFAST (GL – GF upon request) 15
Fresh Fruit, Muffin, Croissant, Danish, Choice of Toast,
Butter and Jam

*** ALL AMERICAN BREAKFAST 16**
Two Eggs Any Style, Choice of Maple Smoked Bacon,
Pork Thyme Sausage or Chicken-Apple Sausage,
Choice of Toast

*** THREE EGG OMELET (D) 16**
Eggs or Egg Whites with choice of 3 ingredients:
Cheddar, Feta, Swiss, Goat Cheese, Spinach, Mushrooms, Asparagus,
Onions, Tomatoes, Bell Peppers, Ham, Maple Smoked Bacon,
Chicken-Apple Sausage, Choice of toast

*** WHOLE WHEAT CROISSANT SANDWICH (GL, D) 16**
Scrambled Eggs, Swiss Cheese, Avocado, Sliced Tomato

BREAKFAST BURRITO (GL, D) 14
Spinach Tortilla, Scrambled Eggs, Cheddar Cheese, Bell Peppers,
Grilled Corn, Green Onions, Guacamole, Pico de Gallo

VEGAN TOFU HASH (GL) 12
Turmeric Seasoned Tofu, Beyond Meat and Sweet Potato Hash,
Spinach, Sliced Tomato and Avocado Salad

AVOCADO TOAST (GL – GF upon request) 10
Sourdough Bread, Roasted Tomato, Radish, Arugula
Add 2 Poached Eggs 4

BAGEL AND LOX (GL, D) 16
Smoked Salmon, Toasted Bagel, Cream Cheese, Red Onion,
Tomato, Cucumber, Capers, Arugula

* Served with Crispy Hash Brown Potatoes and Mixed Greens

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BUTTERMILK PANCAKES (GL, D) 12

House-made Blueberry Compote, Pure Maple Syrup

CHALLAH FRENCH TOAST (GL, D) 12

Macerated Strawberries, Pure Maple Syrup

VEGAN OATMEAL (N) 12

Toasted Pecans, Almond Milk, Dried Cranberries

GREEK YOGURT PARFAIT (GL, D, N) 8

Granola and Fresh Berries

SEASONAL FRESH FRUIT PLATE 10

Add Side of Greek or Vanilla Yogurt 4

CEREAL AND MILK (GL, D, N) 6

Choice of Raisin Bran, Rice Krispies, Granola, Frosted Flakes
with Option of Whole Milk, Skim Milk, Soy Milk or Almond Milk

BEVERAGES

**FRESHLY BLENDED
SMOOTHIES 8**

ESSENTIALS SMOOTHIE (D)

Banana, Strawberries, OJ,
Vanilla Yogurt

MIAMI SMOOTHIE

Coconut Milk, Banana, Papaya, Mango,
Pineapple Juice

HOUSE-PRESSED JUICES 8

THE DETOX

Beet, Carrot, Ginger, Lemon

THE REFRESHER

Pineapple, Apple, Melon, Cucumber,
Kale, Lime

JUICES 4

Orange, Grapefruit, Tomato, Apple,
Pineapple, Cranberry

EVIAN WATER 7

FERRARELLE SPARKLING 7

SOFT DRINKS 5

COFFEES & TEAS

**LAVAZZA TIERRA SUSTAINABLE
COFFEE 5**

ORGANIC TEA 5

MILK, CHOCOLATE MILK 5

HOT CHOCOLATE 5

ESPRESSO 4

CAPPUCCINO, LATTE 6

Extra shot of Espresso 3

**THE PALMS SIGNATURE BLACK OR
GREEN PASSION ICED TEA 3**

KIDS MENU

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COMBO MEALS 15

Children 12 years and under

PROTEIN CHOICE OF

FAROE ISLANDS SALMON

CHICKEN STRIPS (GL)

CRISPY CHICKEN WINGS (GL)

CERTIFIED ANGUS BEEF BURGER (GL)

ALL BEEF HOT DOG (GL)

SIDES CHOICE OF

FRENCH FRIES

SWEET POTATO FRIES

MASHED POTATOES (D)

PENNE PASTA (GL)

JASMINE RICE

CAESAR SALAD (GL, D, G)

SAUTEED VEGETABLES

DESSERTS CHOICE OF

BROWNIE OR COOKIE (GL, D)

FRESH FRUITS & BERRIES

ICE CREAMS OR SORBET (D)

A LA CARTE

SPAGHETTI OR PENNE PASTA WITH BUTTER,

CHEESE SAUCE OR TOMATO SAUCE (GL, D) 8

CHEESE PIZZA (GL, D) 10

DESSERTS 6

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**WINES
SELECTION**

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REDS

- MALBEC, TERRAZAS RESERVA, Mendoza, Argentina 12/42**
- PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California 13/46**
- MERLOT, DECOY, Sonoma County, California 15/54**
- CABERNET SAUVIGNON, SIMI, Alexander Valley, California 15/52**
- CHIANTI, ROCCA DELLE MACIE Riserva, Tuscany, Italy 15/60**
- RED BLEND, Z. ALEXANDER BROWN, North Coast, California 12/42**

BLUSH & WHITES

- ROSÉ, FLEURS DE PRAIRIE, Côtes de Provence, France 12/42**
- SAUVIGNON BLANC, WHITEHAVEN, New Zealand 14/50**
- PINOT GRIGIO, LIVIO FELLUGA, Venezia, Italy 15/52**
- CHARDONNAY, MER SOLEIL, Santa Lucia Highlands, California 13/46**
- ⊗ **RIESLING, SAINT M, Pfalz, Germany 13/48**

CHAMPAGNE & SPARKLING

- CHAMPAGNE, LOUIS ROEDERER BRUT PREMIER, France 22/120**
- ⊗ **PROSECCO, MIONETTO, Veneto, Italy 12/42**
- SPARKLING ROSÉ, RUFFINO, Italy 12/40**
- SPARKLING, HENKELL, BLANC DE BLANCS, Germany 12/40**

BEERS SELECTION

- BLUE MOON, WITBIER, Canada 6**
- 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**