

ALL DAY MENU

FROM 11:00AM TO 10:00PM FOR ROOM SERVICE ORDERS PLEASE DIAL EXTENSION 5485

BITES

HUMMUS & CRUDITÉS (GL) 15

Seasonal Vegetables, Hummus, Naan Bread

GUACAMOLE & SALSA 10

Blue Corn Tortilla Chips, Sunshine State Pico de Gallo

CHICKEN WINGS 12

(Choice of Classic BBQ, Sweet Thai Chili, Buffalo) Celery Sticks, Blue Cheese or Ranch

SALADS

TUNA POKE (GL, N) 17

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

THE PALMS KALE CAESAR (GL) 16

Rosemary Croutons, Toasted Pepitas, Aged Parmesan

HEIRLOOM TOMATO & BURRATA 16

Basil, Aged Balsamic Vinegar, Pickled Onion, Parsley

FLATBREADS

YELLOW FIN TUNA (GL, N) 17

Yuzu Tobiko, Avocado, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL) 16

Avocado, Red Onions, Gribiche Hard Boiled Egg Sauce, Fennel Pollen, Dill

MARGHERITA (GL) 15

Mozzarella Cheese, Fresh Basil, Pomodoro Sauce

MEDITERRANEAN (GL) 14

Bell Peppers, Fresh Tomatoes, Red Onion, Kalamata Olives, Mozzarella Cheese, Fresh Oregano, Pomodoro Sauce

PEPPERONI (GL) 14

Pepperoni, Mozzarella Cheese, Parmesan Cheese, Fresh Oregano, Pomodoro Sauce

CONTAINS

(GL) GLUTEN | (N) NUTS

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BURGERS & MORE

Served with choice of French Fries | Sweet Potato Fries | Mixed Greens

BUILD YOUR OWN BURGER (GL) 20

Certified Angus Beef Patty on Brioche Bun Choice of Swiss, Cheddar, American or Gruyère Cheese Caramelized Onions, French Onions, Mushrooms, Tomatoes, Bibb Lettuce, Roasted Garlic Aioli

GRILLED VEGETABLE CLUB (GL) 16

Zucchini, Petit Peppers, Portabella, Peppered Goat Cheese, Tzatziki Sauce, Sourdough Bread

CHICKEN SANDWICH (GL) 17

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

FISH OR CARNE ASADA TACOS 18

GF-Corn Tortilla, Avocado Mash, Pico de Gallo, Cilantro, Cabbage Slaw, Spicy Jalapeño and Cilantro Salsa Verde

SIDES 9

WHIPPED POTATOES

Garlic Butter, Garden Herbs, Crispy Leeks

TRUFFLE FRIES

Aged Parmesan, Garden Parsley

SWEET POTATO FRIES

MARKET SALAD

Assorted Greens, Grapefruit Vinaigrette
Sunshine State Tomatoes

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DINNER MAINS

YELLOW TAIL SNAPPER (GL) 38

Tri-color Cauliflower, Couscous, Harissa, Heirloom Cherry Tomato Sauce

FILET MIGNON 46

Truffle Mushroom Risotto, Grilled Broccolini, Peppercorn Sauce

SEAFOOD PASTA (GL) 36

Linguini, Shrimp, Clams, Calamari and Mussels, Heirloom Cherry Tomato, Pepperoncini Pepper, Parmesan Cheese, Lemon Butter Sauce

TRUFFLED CHICKEN ALFREDO PASTA (GL) 32

Tagliatelle, Creamy Alfredo Sauce with Peas, Topped with Truffle-Chicken Breast

PAN SEARED SALMON 38

Whipped Potatoes, Grilled Asparagus, Creamy Lemon-Dill Caper Sauce

SPAGHETTI ALL' AMATRICIANA (GL) 24

Pancetta, House-Made Pomodoro Sauce

SAFFRON RISOTTO 16

Truffle, Shaved Parmesan, Grilled Vegetables

DESSERTS 9

CHOCOLATE DECADENCE (GL, N)

Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge

IVORY PASSION (GL)

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

APPLE-CRANBERRY CRUMBLE (GL, N)

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

KEY LIME TART (GL)

Key Lime Custard, Sable Crust, Meringue

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BREAKFAST MENU

7:00AM – 11:00AM FOR ROOM SERVICE ORDERS PLEASE DIAL EXTENSION 5485



BREAKFAST MAINS

* Served with Crispy Hash Brown Potatoes and Mixed Greens

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

* ALL AMERICAN BREAKFAST (GL – GF upon request) 18
Two Eggs Any Style, Choice of Maple Smoked Bacon,
Pork Thyme Sausage or Chicken-Apple Sausage,
Choice of Toast

* THREE EGG OMELET (GL – GF upon request) 18
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) 16 Scrambled Eggs, Swiss Cheese, Avocado, Sliced Tomato

BREAKFAST BURRITO (GL) 14

Spinach Tortilla, Scrambled Eggs, Cheddar Cheese, Bell Peppers, Grilled Corn, Green Onions, Guacamole, Pico de Gallo

VEGAN TOFU HASH (GL) 12

Tumeric 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) 16

Smoked Salmon, Toasted Bagel, Cream Cheese, Red Onion, Tomato, Cucumber, Capers, Arugula

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BUTTERMILK PANCAKES (GL) 16

House-made Blueberry Compote, Pure Maple Syrup

CHALLAH FRENCH TOAST (GL) 14

Macerated Strawberries, Pure Maple Syrup

VEGAN OATMEAL (N) 12

Toasted Pecans, Almond Milk, Dried Cranberries

GREEK YOGURT PARFAIT (GL, N) 8

Granola and Fresh Berries

SEASONAL FRESH FRUIT PLATE 10

Add Side of Greek or Vanilla Yogurt 4

CEREAL AND MILK (GL, 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 8
FERRARELLE SPARKLING 8
SOFT DRINKS 4

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

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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
KALE CAESAR SALAD (GL)
GRILLED VEGETABLES

DESSERTS CHOICE OF

BROWNIE OR COOKIE (GL)
FRESH FRUITS & BERRIES
ICE CREAMS OR SORBET

A LA CARTE

SPAGHETTI OR PENNE PASTA WITH BUTTER,
CHEESE SAUCE OR TOMATO SAUCE (GL) 8
CHEESE PIZZA (GL) 10
DESSERTS 6

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WINES

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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, BERTRAND CREMANT BRUT ROSE, Languedoc, France 13/42

SPARKLING, BERTRAND CREMANT BRUT, Languedoc, France 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

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