



ALL DAY MENU

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

BITES & STARTERS

GUACAMOLE & SALSA 10

Blue Corn Tortilla Chips, Sunshine State Pico de Gallo

MARGHERITA 15

Mozzarella Cheese, Fresh Basil, Marinara Sauce

CHEESE AND MEATS PLATE 18

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

SALADS

Add: Grilled Cage Free Chicken **12** | Shrimp **16** |
Catch of the Day **MP** | Hangar Steak **18** | Quinoa **10**

THE PALMS KALE CAESAR 16

Rosemary Croutons, Toasted Pepitas,
Aged Parmesan

SALMON & MANGO BOWL (GF) 22

8 oz. Seared Salmon, Field Greens, Key Lime Vinaigrette,
Mango, Cherry Tomatoes, Avocados, Sesame Seeds, Pickled Cabbage

MEDITERRANEAN SALAD BOWL (GF) 15

Arugula, Sundried Tomato Vinaigrette, Feta Cheese,
Sliced Red Onions, Sundried Tomatoes, Cucumbers,
Olives, Chick Peas, Toasted Cashews

BURGERS & MORE

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

PALMS BURGER 24

VEGAN OPTION AVAILABLE

American Grass-Fed Beef, Cheddar, Lettuce,
Tomatoes, Onions, Choice of Lemon Brioche or GF Bun

CHICKEN SANDWICH 18

Grilled Chicken Breast, Sriracha Mayo, Arugula, Avocado
Lettuce, Tomato, Onion, Ciabatta Bun

FISH OR STEAK TACOS 18

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

PULLED PORK TACOS 18

GF-Corn Tortilla, Chipotle Molasses BBQ,
Coleslaw with Key Lime Vinaigrette, Radishes & Jalapeños

CONTAINS

(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.

AN \$3 DELIVERY FEE AND AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

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MAINS & A LA CARTE

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

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

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

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DESSERTS 14

CRÈME BRÛLÉE (V)

Creamy Custard, Caramelized Sugar

PROFITEROLES (V)

Cream Puffs, Chocolate & Vanilla Cream

TIRAMISU (V)

Espresso-Soaked Lady Fingers, Mascarpone Cream,
Cocoa Powder Dust

GRANDMOTHER'S CAKE (V)

Short Crust Pastry, Pastry Crem, Pine Nuts,
Almonds, Powdered Sugar

CHOCOLATE SOUFFLÉ (V)

Moist Chocolate Cake with a Heart of
Creamy Rich Chocolate

SIDES 10

WHIPPED POTATOES

TRUFFLE FRIES

Aged Parmesan, Garden Parsley

SWEET POTATO FRIES

MAC N CHEESE

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BREAKFAST MENU

7:00AM – 11:00AM
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HEARTY

* Served with Breakfast Potatoes and Mixed Greens

* **ALL AMERICAN BREAKFAST** (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** (GF upon request) **16**

Eggs or Egg Whites with Choice of 3 Toppings: Tomatoes,
Bell Peppers, Onions, Choice of Cheddar, Swiss or Goat Cheese, Choice of Toast

Add: Ham, Maple-Smoked Bacon, Chicken-Apple Sausage, Jalapeños,
Mushrooms or Spinach **3**

VEGAN TOFU HASH (VGN) **15**

Turmeric-Seasoned Tofu, Beyond Meat and Sweet Potato Hash,
Spinach, Sliced Florida Cherry Tomatoes and Avocado

BREAKFAST BURRITO (GF) **14**

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

***EGGS BENEDICT** **16**

Poached Eggs, Hollandaise Sauce, Smoked Ham,
Sliced Tomato, Avocado & Chives on an English Muffin

Add: Sliced Prosciutto **6** Smoked Salmon **8**

***WHOLE WHEAT CROISSANT SANDWICH** **16**

Scrambled Eggs, Swiss Cheese, Avocado, Sliced Tomato

Add: Smoked Ham **5** Smoked Salmon **8**

GRIDDLE, GRAINS & MORE

SEASONAL FRESH FRUIT PLATE **12**

Add: Side of Greek or Vanilla Yogurt **5**

SMOKED SALMON & BAGEL **21**

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

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CHIA PUDDING BOWL (V) 16

Chia Seeds, Assorted Berries, Bananas, Mango, Coconut Milk,
Almond Milk, Honey

AVOCADO TOAST (GF upon request) 14

Sourdough Bread, Olive Oil, Everything Bagel Seasoning,
Basil, Maldon Salt

Add: 2 Eggs Any Style 5

BELGIAN WAFFLES 15

Fresh Strawberries, Pure Maple Syrup, Whipped Cream

BUTTERMILK PANCAKES 16

Pure Maple Syrup

Add: Bananas, Blueberries, Shredded Coconut or Chocolate Chips 3

CHALLAH FRENCH TOAST 15

Assorted Berries, Pure Maple Syrup, Whipped Cream

CEREAL AND MILK 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 10

ESSENTIALS SMOOTHIE

Banana, Strawberries, OJ,
Vanilla Yogurt

MIAMI SMOOTHIE

Coconut Milk, Banana, Papaya, Mango, Pineapple Juice

HOUSE-PRESSED JUICES 10

THE DETOX

Beet, Carrot, Ginger, Lemon

THE REFRESHER

Pineapple, Apple, Melon, Cucumber,
Kale, Lime

JUICES 6

Orange, Grapefruit, Tomato, Apple, Pineapple, Cranberry

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EVIAN WATER 8

FERRARELLE SPARKLING 8

SOFT DRINKS 4

COFFEES & TEAS

JULIUS MEINL SUSTAINABLE COFFEE 5

JULIUS MEINL ORGANIC TEA 5

MILK, CHOCOLATE MILK 5

HOT CHOCOLATE 5

ESPRESSO 4

CAPPUCCINO, LATTE 6

Extra shot of Espresso 3

JULIUS MEINL EXOTIC MANGO STRAWBERRY

BLACK 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

CRISPY CHICKEN WINGS

CERTIFIED ANGUS BEEF BURGER

ALL BEEF HOT DOG

SIDES CHOICE OF

FRENCH FRIES

SWEET POTATO FRIES

MASHED POTATOES

PENNE PASTA

JASMINE RICE

KALE CAESAR SALAD

GRILLED VEGETABLES

DESSERTS CHOICE OF

BROWNIE OR COOKIE

FRESH FRUITS & BERRIES

ICE CREAMS OR SORBET

A LA CARTE

SPAGHETTI OR PENNE PASTA WITH BUTTER,

CHEESE SAUCE OR TOMATO SAUCE 8

CHEESE PIZZA 10

DESSERTS 6

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WINES SELECTION

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REDS

- MALBEC, TERRAZAS RESERVA, Mendoza, Argentina 12/42**
- MALBEC, BENMARCO, Mendoza, Argentina 13/50**
- 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**
- SUPER TUSCAN, JACOPO BIONDI SANTI SASSAOLLORO, Tuscany, Italy 23/96**

BLUSH & WHITES

- ROSÉ, MANON, Côtes de Provence, France 13/42**
- SAUVIGNON BLANC, WHITEHAVEN, New Zealand 14/50**
- PINOT GRIGIO, VILLA SANDI Venezia, Italy 15/52**
- CHARDONNAY, MER SOLEIL, Santa Lucia Highlands, California 13/46**
- ALBARIÑO, BLANQUITO, Spain 12/44**

CHAMPAGNE & SPARKLING

- CHAMPAGNE, PIPER HEIDSIECK, France 22/120**
- ORGANIC PROSECCO, VILLA SANDI, Veneto, Italy 12/42**
- SPARKLING ROSÉ, SYLTBAR, Friuli, Italy 13/42**

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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