

# PALM BEACH GRILL

SERVING YOU WITH PRIDE AND GOOD FOOD

## STARTERS

- CHILLED JUMBO SHRIMP with cocktail & classic mustard sauces 30
- OYSTERS ST. CHARLES crispy fried oysters with creamed spinach and lemon aioli 26
- EMERALD KALE SALAD with roasted peanut vinaigrette, fresh herbs and grated Reggiano 13
- DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish 9
- ROSEMARY FOCACCIA with marinated olives and toasted almonds 8

## SALADS

- PBG DINNER SALAD tomato, rustic croutons, chopped egg and classic French dressing 16
- WHOLE LEAF CAESAR SALAD\* grated Reggiano and house-made croutons (*add fried oysters +8*) 16
- HEIRLOOM TOMATO SALAD this seasonal offering changes daily 23
- SEARED AHI TUNA\* with almond sauce, and salad of mango, avocado, cucumber, sesame miso vinaigrette 32
- ICEBERG WEDGE tomatoes, red onion, beets, bacon, Thousand Island dressing & blue cheese crumbles 26
- RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado with classic vinaigrette 34

## HOUSE SPECIALTIES

- CHEESEBURGER\* ground chuck steak served all the way 26
- USDA PRIME FRENCH DIP AU JUS\* thinly sliced prime rib on a house-made French roll 32
- SILVER-SERVICE KOSHER HOT DOG served with French fries, coleslaw and a deviled egg 20
- TRUE DOVER SOLE\* pan-fried, with pomme purée & seasonal green vegetable (*Thurs – Sat, limited*) AQ  
*Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught. Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.*
- CEDAR PLANK ROASTED SALMON\* with French fries and coleslaw 45
- CREOLE JUMBO SHRIMP served with basmati rice 40
- FLORIDA RED SNAPPER with rock shrimp and zydeco sauce, coleslaw and pomme purée 44
- THE LITTLE BIRD slow roasted, served creamy polenta 32
- NEW YORK STRIP STEAK\* USDA Prime, seasoned and broiled — *served à la carte* 60
- KNIFE & FORK BARBECUE RIBS with peanuts, French fries and coleslaw 45
- USDA PRIME FILET\* hand-selected, with béarnaise, pomme purée & seasonal green vegetable 65  
*We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES 12 EACH

- Wild Rice with Champagne Vinaigrette and Almonds • Creamed Corn
- Braised Red Cabbage with Goat Cheese • Roasted Beets • Seasonal Green Vegetable
- Coleslaw • Creamy Polenta • French Fries • Pomme Purée

KEY LIME PIE with freshly whipped cream, graham cracker & pecan crust 14

*Hot towels are available upon request*

*Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us*

*\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.*

— CASHLESS PAYMENT PREFERRED —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED