

# 800 PALMTRAIL GRILL

## SOUP & SALAD

### LOBSTER BISQUE

Sherry, Chives 14

### GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 15

### BEET WEDGE

Crisp Iceberg, Roasted Red and Golden Beets, Baby Heirloom Tomatoes, Brown Sugar Bacon, Crispy Gorgonzola, Onion Straws, Creamy Roasted Tomato Dressing 16

### THE PALM (V)

Cucumbers, Plum Tomatoes, Hearts of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki Individual 11 | To Share 17

### POACHED PEAR (V) (GF)

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese 15

### CAPRESE (V) (GF)

Housemade Mozzarella, Beefsteak Tomatoes, Balsamic Reduction, Greek Olive Oil, Bathtub Basil 16

Add Chicken, Shrimp, Maine Lobster Tail or Salmon

## SMALL PLATES

### ROASTED BRUSSELS CARBONARA (GF)

Crispy Pancetta, Parmesan, Sunny Side Up Egg 16

### CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 19

### MUSSELS

Coconut Curry, Local Veggies, Naan, Toasted Coconut 20

### "TO THE MOON & BACK"

Spicy Tuna, Cucumber, Avocado, Asparagus, Crispy Shrimp, Sushi Rice, Masago, Sweet Soy Drizzle 20

### LOADED BAKED POTATO EGGROLLS

Crispy Bacon, Cheddar Jack Cheese, Chives, Truffle Sour Cream 15

### PEPPERED PINEAPPLE WINGS

Tempura Jalapeños 16

### "PTG" CRAB CAKE

Key Lime Aioli, Microgreens MP

### COLOSSAL SHRIMP COCKTAIL (GF)

Tequila Cocktail Sauce 9 each

### KEY WEST CONCH FRITTERS

Citrus Remoulade 16

### HOUSE SMOKED FISH DIP

Tri Colored Tortilla Chips, Pickled Jalapeños 16

### HEIRLOOM CAULIFLOWER STEAK (V) (GF)

Roasted with Truffle Oil and Parmesan 20

## HANDHELDS

Served with Hand-Cut Fries

### THE BELLA BURGER (GF)

10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 23

### LAMB BURGER "GYRO"

Baby Arugula, Beefsteak Tomato, Tzatziki, Toasted Naan Bread 20

### CRAB CAKE SANDWICH

Baby Arugula, Beefsteak Tomato, Key Lime Aioli, Toasted Kaiser Roll MP

## ON THE HOOK

### "PTG" CRAB CAKE

Colossal Crab Cake, Lobster Bisque, Jalapeño Corn Fritter, Purple Peruvian Potato Nest MP

### HERB SEARED SCALLOPS (GF)

Lemon and Grilled Artichoke Risotto, Beet Beurre Blanc 44

### SEA BASS

Miso Roasted, Crispy Sushi Rice Cake, Baby Bok Choy 50

### PORCINI DUSTED SALMON

Ginger Scallion Rice, Wild Mushrooms, Sesame Cream 36

### PAN SEARED GROUPE (GF)

Potato, Mushroom, Roasted Fennel and Melted Leek Hash with Sherry Beurre Blanc 40

### GOLDEN TILE

Herb Seared, Crispy Yuca Fries, Mole, Local Beet Salsa Verde, Pineapple Foam, Leek Ash 38

### SHRIMP NOLA

3 Colossal Shrimp, Fresh Peas, Asparagus, Baby Tomatoes, Cajun Crab Crostini 42

## OFF THE HOOK

### SKIRT STEAK (GF)

Served with Portobello Mushrooms, Tri Colored Potato Gratin, Caramelized Onions, Ricotta Salata, Roasted Garlic Cream 54

### 8OZ WAGYU FILET MIGNON

Crispy Mac & Cheese Cake, Asparagus, Shaved Truffle, Red Wine Demi 82

### 14OZ DRY AGED PRIME NY STRIP (GF)

Loaded Baked Potato, White Asparagus, and Red Wine Demi 68

### WAGYU BONELESS SHORT RIB (GF)

Grilled Portobello Mushrooms, Roasted Garlic Spinach, Mashed Potatoes, Sautéed Wild Mushrooms 40

### POULET FRITES

Throwback to Julia, Hand Cut Fries, Roasted Garlic, Herbs de Provence 28

### FIELD OF DREAMS (V) (GF)

Portobello Mushroom, Garlic Spinach, Crispy Chickpeas, Roasted Purple Cauliflower 24

### BONE IN VEAL

Prepared Milanese or Parmesan Style 38

### FIGGY PIGGY (GF)

Grilled 14oz Pork Chop, Fig Jam, Crispy Pancetta, Burnt Brussels Sprouts 30

### GRILLED LAMB CHOPS

Six Bones, Purple Peruvian Mash, Baby Heirloom Carrots, Ouzo Demi MP

### 14OZ FRENCHED VEAL CHOP

Baby Heirloom Risotto, Asparagus, Sweet Peas, Lobster Bourbon Cream MP

### 36OZ PRIME TOMAHAWK FOR 2

Choice of Two Sides 155

### HOUSE SPECIALTIES

(GF) GLUTEN-FREE (V) VEGETARIAN

EXECUTIVE CHEF AMY LEE

Consumer Awareness: Eating raw or partially cooked beef, poultry, fish and shellfish has the potential to cause illness in certain people. Please advise server of any food allergies or dietary restrictions

# WHITE WINES

## BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avissi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	148
Taittinger Brut La Francaise, France, NV.....	100
Dom Pérignon, France.....	525

## ROSÉ

Whispering Angel, Provence, France.....	14/48
Fleurs De Prairie, Languedoc, France.....	12/42
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

## CHARDONNAY

Scott Family Estate, California.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California...	74
Jordan, Russian River Valley.....	85
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120
Alpha Omega, Napa Valley, 2016, California.....	188

## PINOT GRIGIO/GRIS

La Crema, Monterrey.....	15/ 52
Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60

## SAUVIGNON BLANC

Yealands, Marlborough, New Zealand.....	12/42
Kim Crawford, Marlborough, New Zealand.....	14/50
Calvet, Sancerre, France.....	21/80
Decoy, California.....	52
Craggy Range, North Island.....	58
Ziata, Karen Cakebread, Napa Valley, California.....	70
Domaine Fournier, Sancerre, France.....	85

## INTERESTING/INTERNATIONAL WHITES

Moscato d'Asti, Risata, Italy 187mL.....	13
Schmitt Söhne, Riesling, Germany.....	12/42
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	14/50
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52
Burgundy, Steel, Louis Jadot, France.....	15/58

# CLASSIC COCKTAILS

**APEROL SPRITZ** Aperol, Avissi Prosecco, Splash of Soda, Burnt Orange Wheel 13

**THE FRENCH 75** Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 12

**GREYHOUND** Stoli Vodka, Fresh Grapefruit Juice 14

**PALOMA** Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 14

**OLD FASHIONED** Buffalo Trace, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15

**MOJITO** Muddled Lime, Fresh Mint, Sugar, Bacardi Rum, Soda Water 13

**TITO'S MULE** Tito's Vodka, Ginger Beer, Fresh Lime 14

**MANHATTAN** Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 14

**NEGRONI** The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15

**MARGARITA** Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 14

**WHISKEY SOUR** Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14

**COSMOPOLITAN** Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

# RED WINES

## MERLOT

Swanson, Napa Valley, California.....	16/58
Ferrari Carano, Sonoma County.....	50
Chateau St. Michelle, Canoe Ridge Estate, Washington...	76
Duckhorn, Napa Valley California.....	110

## PINOT NOIR

Meiomi, California.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	20/78
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Phelps Creek Alexandrine Cuvee, 2018.....	135
Columbia Gorge, Oregon	
ZD Founder's Reserve, 2018, Carneros, California.....	195

## CABERNET SAUVIGNON

Josh Cellars, California.....	12/42
Starmont, California.....	15/52
Joel Gott 815, California.....	16/58
Conn Creek, Napa Valley, California.....	20/78
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Trincherio, Marios, Napa Valley.....	90
Frogs Leap, Rutherford.....	105
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	155
Silver Oak, Alexander Valley.....	160
Caymus, Napa Valley.....	160
Cakebread, Napa Valley, California.....	145
Lobo Atlas Peak, 2016, Napa Valley, California.....	185
Darioush Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
World's End 'If Six was Nine' 2015, Napa Valley.....	210
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

## INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	15/54
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazard, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Orin Swift, Eight Years in the Desert, California.....	150
Brunello di Montalcino, Castello Banfi, Italy.....	165
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

# SPECIALTY COCKTAILS

## SANGRIA WITH PROSECCO

Red or White with a Splash of Avissi Prosecco 12/42

## DARK & STORMY

Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 13

## MEZCAL OLD FASHIONED

San Cosme Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel 14.50

## PALM TRAIL BLOODY

Wheatley Vodka, Pickle Stuffed Olive, Spicy Green Bean 13 | Add a Colossal Shrimp 9

## BOURBON APPLE

Maker's Mark, Cinnamon Sugar Rim, Fresh Lemon Juice, Fresh Press Cider 15



PLEASE DRINK RESPONSIBLY