

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 Tomato, 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

POACHED PEAR & SALMON (GF)

Housemade Drunken Goat Cheese, Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette 28

CAPRESE (V GF)

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

THAI SHRIMP SALAD

Cabbage, Carrot, Mint Cilantro Rice Noodles, Thai Peanut Vinaigrette 25

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, Scallions, Cheddar Jack Cheese, Truffle Sour Cream 15

PEPPERED PINEAPPLE WINGS

Tempura Jalapeños 16

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

LUNCH

EXECUTIVE CHEF AMY LEE

HANDHELDS

Served with Hand-Cut Fries, Greens or Slaw

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

LOBSTAH ROLL

Maine Lobster, Celery Heart, Duke’s Mayonnaise, Buttered Top Sliced Bun 34

OPEN FACED WAGYU SHORT RIB MELT

Thick Sliced Challah, Caramelized Onions, Gruyere 22

FALAFEL WAFFLE

Housemade Chickpea Belgian Waffle, Chiffonade Romaine, Tomato, Cucumber, Kalamata Olives, Feta Cheese, topped with Grilled Chicken Paillard 18

TUSCAN CHICKEN WRAP

Grilled Chicken, Arugula, Portobello Mushrooms, Roasted Red Pepper, Goat Cheese, Roasted Garlic Aioli, Spinach Tortilla 16

ENTRÉES

LOBSTER MAC N CHEESE QUESADILLA

Creamy Three Cheese Macaroni, Maine Lobster, Sun Dried Tomato Tortilla 24

FIELD OF DREAMS (V GF)

Portobello Mushroom, Garlic Spinach, Crispy Chickpeas, Roasted Purple Cauliflower 18

POULET FRITES

Throw Back to Julia, Hand Cut Fries with Roasted Garlic and Herbs de Provence 26

PORCINI DUSTED SALMON

Ginger Scallion Rice, Wild Mushrooms, and Sesame Cream 28

PETITE SKIRT STEAK (GF)

Over Crisp Romaine, Heirloom Tomatoes, Red Onion, Gorgonzola 34

CATCH OF THE DAY

Chef’s Daily Selection MP

“PTG” OMELET (GF V)

Caramelized Onions, Mushrooms, and Gruyere Cheese served with Home Fries 16

HOUSE SPECIALTIES

(GF) GLUTEN-FREE (V) VEGETARIAN

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 Stolli 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
Trinchero, 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
Dariouh 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 Lazart, 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