

800 PALMTRAIL GRILL

EXECUTIVE CHEF AMY LEE

SOUP & SALAD

SOUP OF THE DAY

Chef's Daily Creation MP

GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 17

SUMMER STRAWBERRY SALAD

Baby Spinach, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette 16

THE PALM

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 14 | To Share 19

POACHED PEAR ^{GF}

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese 17

BURRATA

Burrata, Strawberry Jam, Crostini, Strawberry Balsamic, Shaved Strawberry Ice 16

Add Chicken, Shrimp or Salmon

SMALL PLATES

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 19

LITTLE NECK "CLAMS CASINO"

Steamed with Lemon, White Wine, Garlic, Topped with Bacon Herbed Bread Crumbs, Jumbo Crostini 22

TUNA POKE*

Avocado, Mango, Cucumber, Edamame, Pineapple Ponzu, Wasabi Peas, Wonton Crisps 25

LOADED BAKED POTATO EGGROLLS

Crispy Bacon, Cheddar Jack Cheese, Chives, Truffle Sour Cream 16

"PTG" WINGS ^{GF}

Roasted Garlic, Lemon, Thyme and Parmesan 18

"PTG" CRAB CAKE

Key Lime Aioli, Microgreens MP

COLOSSAL SHRIMP COCKTAIL ^{GF}

Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS

Citrus Remoulade 16

BRUSSELS CARBONARA

Bacon, Parmesan Cheese, Sunny Side Up Egg, Crostini 18

HANDHELDS

THE BELLA BURGER

10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 24

CRAB CAKE SANDWICH

Baby Arugula, Beefsteak Tomato, Key Lime Aioli, Toasted Kaiser Roll, Served with Hand-Cut Fries MP

LOBSTAH ROLL

Maine Lobster, Celery Heart, Duke's Mayonnaise, Buttered Top Sliced Bun, Served with Hand-Cut Fries 36

^{GF} HOUSE SPECIALTIES ^{GF} GLUTEN-FREE

FROM THE REEF

"PTG" CRAB CAKE

Two of our Famous Crab Cakes, Summer Confetti Vegetable Risotto, Sweet Corn Nage and Crispy Zucchini MP

HONEY BALSAMIC ^{GF}

GLAZED SCALLOPS

Basil Rice, Roasted Tomatoes 46

MANGO BBQ GLAZED MAHI

Creamed Corn, Hush Puppy 36

SALMON

Vegetable Lo Mein 36

HOW DEEP IS YOUR LOVE... FOR TUNA ^{GF}

Sesame Ginger Veggies 44 ^{GF}

SNAPPER OREGANATA

Jasmine Rice, Garlic Spinach 38

STUFFED SHRIMP

Three Colossal Shrimp, Lump Crab, Jasmine Rice and Haricot Verts 46

SEA BASS

Miso Roasted, Vegetable Fried Rice 54

FROM THE RANGE

14OZ DRY AGED PRIME NY STRIP ^{GF}

Loaded Baked Potato, Asparagus, Red Wine Demi 68

SKIRT STEAK ^{GF}

Spaghetti Squash "Risotto", Baby Heirloom Tomatoes, Sweet Peas 49

8OZ PRIME FILET MIGNON

Throwback to Julia, Steak Frites, Hand Cut Fries, Roasted Garlic Oil, Red Wine Demi, Hollandaise 68

CHICKEN CHOP

Angel Hair, Artichoke Hearts, Roasted Red Peppers, Hearts of Palm, Lemon Garlic Butter 30

FIELD OF DREAMS ^{GF}

Spaghetti Squash "Bolognese" 25

BONE IN VEAL

Prepared Milanese 40 or Parmesan Style 42

FIGGY PIGGY ^{GF}

Grilled 14oz Pork Chop, Fig Jam, Crispy Bacon, Burnt Brussels Sprouts 32

FRENCH ONION WAGYU

BONELESS SHORT RIB

Sourdough Crostini, Sherried Onions, Gruyere 40

PTG DAILY CLASSICS

TUESDAY: SEAFOOD CIOPPINO

WEDNESDAY: BACON WRAPPED MEATLOAF

THURSDAY: FLORIDA THANKSGIVING

FRIDAY: SURF & TURF

SATURDAY: CRISPY LONG ISLAND DUCK

SUNDAY: TURKEY POT PIE

*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
Avisi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Luc Belaire, Rare, Rosé, France.....	68
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.....	121
Billecart-Salmon, Brut Rose, France.....	145
Dom Pérignon, France.....	525

ROSÉ

Whispering Angel, Provence, France.....	15/52
Fleurs De Prairie, Languedoc, France.....	13/48
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

CHARDONNAY

The Wines of Francis Coppola, Central Coast.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Orin Swift, Mannequin, California.....	21/79
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

PINOT GRIGIO/GRIS

Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60
La Crema, Monterey.....	50

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand.....	13/46
Yealands, Marlborough, New Zealand.....	14/48
Sancerre, MK Availability.....	22/82
Decoy, California.....	52
Kim Crawford, Marlborough, New Zealand.....	58
Craggy Range, North Island.....	58
Orin Swift, Blank Stare, Russian River, Sonoma Coast	82
Domaine Fournier, Sancerre, France.....	100

INTERESTING/INTERNATIONAL WHITES

Schmitt Söhne, Riesling, Germany.....	12/42
Moscato d'Asti, Risata, Italy 187mL.....	13
White Burgundy, MK Availability.....	16/60
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	52
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avisi 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 15
OLD FASHIONED Four Roses, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15
MOJITO Muddled Lime, Fresh Mint, Sugar, Flor De Cana, 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 15
NEGRONI The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15
MARGARITA Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 15
WHISKEY SOUR Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14
COSMOPOLITAN Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

RED WINES

MERLOT

C&B, California.....	12/44
Ferrari Carano, Sonoma County.....	50
Swanson, Napa Valley, California.....	60
Duckhorn, Napa Valley California.....	110

PINOT NOIR

The Wines Of Francis Coppola, Monterey, CA.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	22/80
Meiomi, California.....	58
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Orin Swift, Slander, California.....	130
ZD Founder's Reserve, 2018, Carneros, California.....	195

CABERNET SAUVIGNON

The Wines Of Francis Coppola, Paso Robles, CA.....	13/46
Joel Gott 815, California.....	16/58
Swanson Napa, California.....	20/78
Austin Hope, Paso Robles, California.....	22/115
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Frogs Leap, Rutherford.....	105
Orin Swift, Palermo, Napa.....	135
Cakebread, Napa Valley, California.....	145
Silver Oak, Alexander Valley.....	160
Duck Horn, Napa.....	172
Caymus, Napa Valley.....	178
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	195
Darioush Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
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.....	16/62
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.....	120
Brunello di Montalcino, Castello Banfi, Italy.....	165
Orin Swift, Papillion, Napa.....	180
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 Avisi Prosecco 13/48
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 15
PALM TRAIL BLOODY Purity 51 Vodka, Pickle Stuffed Olive, Spicy Green Bean 13 Add a Colossal Shrimp 9
THE PAINKILLER Soggy Dollar Island Rum, Orange Juice, Pineapple juice, Coconut Syrup, Toasted Coconut Rim, Fresh Nutmeg, Lime Wheel 14
CHOCOLATE ORANGE KISS Salt Chocolate Tequila, Cointreau, Cocoa Bitters, Orange Twist 13
PRICKLY PEAR MARGARITA Corazon Blanco, Prickly Pear Syrup, Lime Juice, Touch of Agave, Squeeze of Lime 16