

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}

Housemade Drunken Goat Cheese, Champagne &
Raspberry Poached, Baby Arugula, Toasted
Hazelnuts, Roasted Shallot Vinaigrette 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 20

LOADED BAKED POTATO EGGROLLS

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

"PTG" WINGS ^{GF}

Roasted Garlic, Lemon, Thyme and Parmesan 18

COLOSSAL SHRIMP COCKTAIL ^{GF}

Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS

Citrus Remoulade 16

HOUSE SPECIALTIES ^{GF} GLUTEN-FREE

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

LUNCH

EXECUTIVE CHEF AMY LEE

HANDHELDS

Served with Hand-Cut Fries, Greens or Slaw

PEACH & BAKED BRIE MELT

Bourbon Brown Sugar Roasted Peaches, Brie,
Prosciutto, Sourdough 19

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 36

TURKEY CLUB

House Roasted Turkey, Bacon, Romaine,
Tomato, Roasted Garlic Aioli, Avocado 20

THE CUBAN

Roasted Pork, Ham, Pickles, Gruyère Cheese
and Mustard, Pressed to Perfection 19

ENTRÉES

THE BELLA BURGER

10oz Dry Aged, Bacon, Avocado, Sunny Side Up
Egg Over Crispy Potato Wedges Drizzled with
Hollandaise Sauce (No Side) 24

COBB SALAD ^{GF}

Roasted Chicken, Boiled Egg, Corn, Tomato,
Applewood Bacon, Avocado, Blue Cheese,
Dijon Vinaigrette 24

FIELD OF DREAMS ^{GF}

Spaghetti Squash "Bolognese", Shredded
Parmesan, Fresh Basil 25

POULET FRITES ^{GF}

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

"THE BEAR" OMELET

Boursin, Chives, Crumbled Potato Chips
served with Home Fries 16

"PTG" OMELET ^{GF}

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

PTG LUNCH DEALS

HAPPY HOUR ALL DAY LONG

Tuesday's through Saturday's get 1/2 OFF
most liquors, all wines by the glass and all
beer throughout the restaurant!

*We will be closed Monday's for the Summer
Available for Large Private Parties*



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
Dariouh 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 Lazart, 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