800 PALMTRAIL GRILL

EXECUTIVE CHEF AMY LEE

SOUP & SALAD

LOBSTER BISQUE
Sherry, Chives 18

ET TU, BRUTE?
Chopped Romaine, Pumpernickel Croutons, White Anchovy, Crispy Bacon, Shaved Parmesan, Grilled Lemon 18

CHOPPED ROASTED VEGETABLE
Asparagus, Squash, Zucchini, Carrot, Red Onion, White Cheddar Cheese, Charred Tomato Vinaigrette 18

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 16 | To Share 23

POACHED PEAR (GF)
Champagne & Blackberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Lemon Ricotta 19

BURRATA
Burrata, Fig Jam, Crostini, Fig Balsamic, Shaved Fig Ice 17

Add Chicken, Shrimp or Salmon

SMALL PLATES

CALAMARI FRITTI
"Sweeties", Lemon Aioli, Marinara, Parmesan 20

LITTLE NECK "CLAMS CASINO"
Steamed with Lemon, White Wine, Garlic, Topped with Bacon Herbed Bread Crumbs, Jumbo Crostini 24

AHI TUNA CRISPY RICE BOWL*
Avocado, Cucumber, Edamame, Carrot, Cashews, Peanut Vinaigrette 26

LOADED BAKED POTATO EGGROLLS
Crispy Bacon, Cheddar Jack Cheese, Chives, Truffle Sour Cream 17

"PTG" WINGS (GF)
Green Chili Lemongrass, Coconut, Charred Jalapeño 19

"PTG" CRAB CAKE
Key Lime Aioli, Microgreens MP

COLOSSAL SHRIMP COCKTAIL (GF)
Tequila Cocktail Sauce 9 each

LOBSTER HUSH PUPPIES
Warm Lobster Dipping Sauce 20

BRUSSELS CARBONARA
Bacon, Parmesan Cheese, Sunny Side Up Egg, Crostini 19

OYSTERS ROCKEFELLER
Spinach, Roasted Garlic, Parmesan, Citrus Butter Sauce 28

HANDHELDS

THE BELLA BURGER
10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce 25

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 MP

MOTHER ♪♫ MOTHER OCEAN

"PTG" CRAB CAKE
Two of our Famous Crab Cakes, Sherry Lobster Cream, Asparagus MP

HERB SEARED SCALLOPS (GF)
Butternut Squash Risotto, Sweet Peas, Baby Heirloom Tomatoes 48

GROUPER MUNIERE
Lobster Florentine Mash, Citrus Beurre Blanc 56

SALMON SPANAKOPITA
Crispy Filo, Spinach, Feta, Lemon Orzo 38

HOW DEEP IS YOUR LOVE... OF TUNA*♪♫
Wasabi Crusted Tuna Sliced over Sesame Ginger Veggies 46 (GF)

LOBSTER CRUSTED SNAPPER
Jasmine Rice, Asparagus 69

SHRIMP & GRITS
Colossal Shrimp, Mushroom, Caramelized Onion, Roasted Red Pepper, Sunny Side Up Egg 38

SEA BASS
Herb Roasted, Vegetable Fried Rice, Sesame Cream 56

CRAB LOUIE
Chopped Romaine, Hard Boiled Egg, Baby Heirloom Tomato, Cucumber, Avocado 38

PORCINI DUSTED HALIBUT
Purple Potato Hash with Melted Leeks, Mushrooms, Sherry Beurre Blanc 57

SHOULD'VE ♪♫ BEEN A COWBOY

14OZ DRY AGED PRIME NY STRIP (GF)
Loaded Baked Potato, Asparagus, Red Wine Demi 71

BOURBON STREET PRIME SKIRT
Creamy Roasted Garlic Gnocchi, Broccoli 54

DECONSTRUCTED BEEF WELLINGTON
8oz Prime Filet Mignon, Puff Pastry, Mushroom Duxelle, Mashed Potatoes, Haricot Verts, Red Wine Demi 71

CHICKEN & WAFFLES
Airline Chicken, Savory Cornbread Waffle, Broccoli Casserole, Sage Gravy 36

FIELD OF DREAMS (GF)
Spaghetti Squash "Bolognese" 28

BONE IN VEAL
Prepared Milanese 42 or Parmesan Style 44

FIGGY PIGGY (GF)
Grilled 14oz Pork Chop, Fig Jam, Crispy Bacon, Burnt Brussels Sprouts 34

WAGYU BONELESS SHORT RIB
Mashed Potatoes, Cremini Mushrooms, Sweet Peas, Baby Carrots, Red Wine Demi 44

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

WHITE WINES

BUBBLES

Maschio, Prosecco, Italy NV, 187mL..... 15
Feuillatte Brut Reserve, France NV, 187mL..... 18
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..... 16/58
Fleurs De Prairie, Languedoc, France..... 13/48
Maggi Family Vineyards, Lodi, California 42
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..... 14/48
Santa Margherita, Alto Adige, Italy..... 16/60
La Crema, Monterrey..... 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..... 13/46
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
Pouilly-Fuisse, Albert Bichot, France 100

RED WINES

MERLOT

C&B, California..... 12/44
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
Walt Wines, Sonoma Coast, California 120
Orin Swift, Slander, California..... 130

CABERNET SAUVIGNON

The Wines Of Francis Coppola, Paso Robles, CA..... 13/46
Joel Gott 815, California.....16/58
Austin Hope, Paso Robles, California.....22/115
Clos du Val, Napa Valley 23/90
Daou, Paso Robles.....78
North Star, Columbia Valley..... 82
Frogs Leap, Rutherford.....105
Orin Swift, Palermo, Napa..... 135
Silver Oak, Alexander Valley.....160
Duckhorn, Napa.....172
Caymus, Napa Valley.....178
Stag's Leap Wine Cellars, Artemis, Napa Valley.....195
Darioush Estates, Napa Valley..... 195
Cakebread, Napa Valley, California..... 198
Cade, Howell Mountain..... 222
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

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avissi Prosecco, Splash of Soda, Burnt Orange Wheel 15

THE FRENCH 75 Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 13

GREYHOUND Stoli Vodka, Fresh Grapefruit Juice 14

PALOMA Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 16

OLD FASHIONED Four Roses, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 16

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

HUGO SPRITZ St. Germaine, Sparkling Wine, Splash of Soda, Mint, Dried Lime Wheel 15

SPECIALTY COCKTAILS

SANGRIA WITH BUBBLES
Red or White with a Splash of Sparkling Wine 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, Fresh Nutmeg, Lime Wheel 15

CHOCOLATE ORANGE KISS
Salt Chocolate Tequila,Cointreau, Cocoa Bitters, Orange Twist 13

PASSION OF THE SPICE MARGARITA
Ghost Pepper Tequila, Passion Fruit Puree, Fresh Lime, Agave, Squeeze of Lime 16

LEMON AMY
Indigo Empress Gin, Fresh Lemonade, Squeeze of Lemon 14

HIBISCUS MEZCALRITA
San Cosme Mezcal, Hibiscus Syrup, Orange Juice, Lime Juice, Cinnamon Sugar Rim, Dried Lime Wheel 16

PLEASE DRINK RESPONSIBLY