800 PALMTRAIL GRILL

EXECUTIVE CHEF AMY LEE

SOUP & SALAD

SOUP OF THE DAY
Chef's Daily Creation MP

GRILLED CAESAR SALAD
Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 18

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

🌴 **THE PALM**
Cucumber, Plum Tomato, Heart of Palm, Red Onion, Kalamata Olive, Chickpea, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki
Individual 16 | To Share 23

POACHED PEAR (GF)
Champagne & Strawberry Poached, Baby Arugula, Toasted Hazelnuts, Drunken Goat Cheese, Roasted Shallot Vinaigrette 19

🌴 **BURRATA**
Burrata, Strawberry Jam, Crostini, Strawberry Balsamic, Shaved Strawberry 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, Crostini 24

PTG TUNA POKE
Avocado, Cucumber, Edamame, Mandarin Orange, Acai Ponzu 26

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

"PTG" WINGS (GF)
Garlic Parmesan with Crispy Roasted Garlic 19

🌴 **"PTG" CRAB CAKE**
Key Lime Aioli, Microgreens MP

COLOSSAL SHRIMP COCKTAIL (GF)
Tequila Cocktail Sauce 9 each

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

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, Mayonnaise, Buttered Top Sliced Bun, Served with Hand-Cut Fries MP

🌴 HOUSE SPECIALTIES (GF) GLUTEN-FREE

MOTHER ♫ MOTHER OCEAN

🌴 **"PTG" CRAB CAKE**
Two of our Famous Crab Cakes, Old Bay French Fries, Coleslaw MP

HERB SEARED SCALLOPS (GF)
Saffron Rice, Black Beans, Peach Salsa 48

SALMON ROCKEFELLER
Spinach, Feta, Baby Heirloom Tomatoes, Lemon Orzo 38

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

🌴 **SNAPPER OREGANATA**
Jasmine Rice, Haricot Verts 39

SHRIMP & GRITS (GF)
Colossal Shrimp, Mushroom, Caramelized Onion, Roasted Red Pepper, Sunny Side Up Egg 34

BOURBON BBQ GLAZED MAHI (GF)
Sweet Corn Risotto 35

CRAB LOUIE (GF)
Chopped Romaine, Hard Boiled Egg, Baby Heirloom Tomato, Cucumber, Avocado, Shaved Radish 38

ASIAN SHRIMP SALAD
Crispy Fried Shrimp, Chiffonade Lettuce, Cabbage, Carrot, Cucumber, Edamame, Mandarin Orange, Cashew, Chives, Crispy Wonton, Peanut Vinaigrette 29

BRANZINO
Roasted Potatoes, Artichoke Hearts, Blistered Tomatoes, Kalamata Olives, Capers, Sweetie Peppers 37

SHOULD'VE ♫ BEEN A COWBOY

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

PRIME SKIRT
Miso Marinated, Chilled Lo Mein Salad, Cabbage, Chives, Carrot, Peanut Dressing 54

PRIME FILET STEAK FRITES
Red Wine Demi, Hollandaise, Hand Cut Truffle Fries 69

CHICKEN CHOP (GF)
Caramelized Onion, Mushroom Risotto 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

*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	92
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

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avissi Prosecco, Splash of Soda, Burnt Orange Wheel 16

THE FRENCH 75 Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 14

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 15

TITO'S MULE Tito's Vodka, Ginger Beer, Fresh Lime 15

MANHATTAN Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 16

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

MARGARITA Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 16

WHISKEY SOUR Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 15

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

HUGO SPRITZ St. Germaine, Sparkling Wine, Splash of Soda, Mint, Dried Lime Wheel 16

RED WINES

MERLOT

Carmenet, California	12/44
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
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
Stag's Leap Wine Cellars, Artemis, Napa Valley	195
Cakebread, Napa Valley, California	198
Caymus, Napa Valley	212
Darioush Estates, Napa Valley	220
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	17/66
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

Liters of Saratoga Still and Sparkling available

SPECIALTY COCKTAILS

SANGRIA WITH BUBBLES
Red or White with a Splash of Sparkling Wine 14/50

DARK & STORMY
Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 14

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 14
Add a Colossal Shrimp 9

THE PAINKILLER
Soggy Dollar Island Rum, Orange Juice, Pineapple juice, Coconut Syrup, Fresh Nutmeg, Lime Wheel 15

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 15

PLEASE DRINK RESPONSIBLY