

PALM BEACH GRILL

EST. 1999 • PALM BEACH, FLORIDA

STARTERS

- CHILLED JUMBO SHRIMP with cocktail & classic mustard sauces 25
OYSTERS ST. CHARLES crispy fried oysters with creamed spinach and lemon aioli 19
SMOKED SALMON with Chef's dressing and toast points 18
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish 10
ROSEMARY FOCACCIA with marinated olives and toasted almonds 4

SALADS

- CLASSIC WHOLE-LEAF CAESAR SALAD* Reggiano and rustic croutons 15
HEIRLOOM TOMATO SALAD with Danish blue cheese, basil and Champagne vinaigrette 19
CRAB CAKE SALAD mixed greens, Star Ruby grapefruit, avocado, Champagne vinaigrette (limited) 25
SEARED AHI TUNA* avocado, cucumber, mango and honey lime vinaigrette 28
PBG DINNER SALAD tomato, rustic croutons, chopped egg and classic French dressing 12
THE WEDGE iceberg, tomatoes, red onions, beets, bacon and blue cheese dressing 16

HOUSE SPECIALTIES

TRUE DOVER SOLE* pan-fried, served with tomatoes and coleslaw AQ
Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught. Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.

- CEDAR PLANK ROASTED SALMON* with hand-cut French fries and coleslaw 36
CREOLE BARBECUE SHRIMP served with basmati rice 34

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- #1 AHI TUNA BURGER* pan-seared and served with coleslaw 22
OMELETTE spinach and cheese, with mixed greens, tomato and griddled toast 16
CHEESEBURGER* ground chuck steak with hand-cut French fries 19
FAMOUS FRENCH DIP AU JUS* thinly sliced prime rib with hand-cut French fries 22
SILVER-SERVICE KOSHER HOT DOG with a deviled egg 15

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- ROTISSERIE CHICKEN slow roasted, served with tabbouleh (limited availability) 28
USDA PRIME FILET* center-cut with béarnaise, pomme purée and seasonal vegetable 49
DOUBLE-CUT PORK CHOP* with braised red cabbage and pomme purée 33
SLOW ROASTED PORK RIBS with peanuts, hand-cut French fries and coleslaw 34
AGED PRIME RIB* seasoned and roasted, pomme purée and seasonal vegetable 42

VEGETABLES & SIDES 10 each

Seasonal Vegetable • Braised Red Cabbage
Roasted Beets • Tabbouleh • Coleslaw
French Fries • Pomme Purée

DESSERTS 12 each

Key Lime Pie *toasted pecan crust*
Hot Fudge Sundae *with Sloan's ice cream*

Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us • Split Plate 10
**Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.*