

# 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  
CHICKEN LIVER PÂTÉ with cranberry sauce and toasted ciabatta 12  
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  
SEARED AHI TUNA\* avocado, cucumber, mango and honey lime vinaigrette 28  
PBG DINNER SALAD tomato, rustic croutons, chopped egg and Champagne vinaigrette 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  
FLORIDA RED SNAPPER with rock shrimp and zydeco sauce, served with pomme purée 36

- 
- #1 AHI TUNA BURGER\* pan-seared and served with coleslaw 22  
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

- 
- ROTISSERIE CHICKEN slow roasted, served with tabbouleh 28  
USDA PRIME FILET\* center-cut with béarnaise, pomme purée and seasonal vegetable 49  
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  
PRIME NEW YORK STRIP\* with pomme purée and seasonal vegetable 58

## VEGETABLES & SIDES 10 each

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

## DESSERTS 12 each

Key Lime Pie *toasted pecan crust*  
Hot Fudge Sundae *with Sloan's ice cream*  
Banana Cream Pie *with caramel & chocolate*

*Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us • Split Plate 15*

*\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.*