

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
EMERALD KALE SALAD with roasted peanut vinaigrette, fresh herbs and grated Reggiano 10
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 CAESAR SALAD* baby gem lettuce, grated Reggiano and rustic croutons 15
HEIRLOOM TOMATO SALAD with Danish blue cheese, basil and Champagne vinaigrette 19
SEARED AHI TUNA* with cilantro ginger vinaigrette and field greens with mango, avocado and tomato 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 17

HOUSE SPECIALTIES

TRUE DOVER SOLE* pan-fried, with pomme purée & seasonal green vegetable (*Tues – Sat, limited*) 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 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 37
JUMBO LUMP CRAB CAKES with Pommery mustard sauce, coleslaw and fries (*limited*) AQ

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- #1 AHI TUNA BURGER* pan-seared and served with coleslaw 23
CHEESEBURGER* ground chuck steak with fries 20
FAMOUS FRENCH DIP AU JUS* thinly sliced prime rib served with French fries 22
SILVER-SERVICE KOSHER HOT DOG with a deviled egg 15

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- ROTISSERIE CHICKEN slow roasted, served with tabbouleh 28
USDA PRIME FILET* center-cut with béarnaise, pomme purée and seasonal green vegetable 52
SLOW ROASTED PORK RIBS with peanuts, French fries and coleslaw 36
AGED PRIME RIB* seasoned and roasted, pomme purée and seasonal green vegetable 44
PRIME NEW YORK STRIP* with pomme purée and seasonal green vegetable 58

VEGETABLES & SIDES *10 each*

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

DESSERTS *12 each*

Key Lime Pie *toasted pecan crust*
Hot Fudge Sundae *with sugared pecans*
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.*