

# PALM BEACH GRILL

EST. 1999 • PALM BEACH, FLORIDA

## STARTERS

- CHILLED JUMBO SHRIMP with cocktail & classic mustard sauces 26  
OYSTERS ST. CHARLES crispy fried oysters with creamed spinach and lemon aioli 24  
EMERALD KALE SALAD with roasted peanut vinaigrette, fresh herbs and grated Reggiano 13  
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish 13  
ROSEMARY FOCACCIA with marinated olives and toasted almonds 7

## SALADS

- NICE LITTLE CAESAR SALAD\* with grated Reggiano and house-made croutons 14  
HEIRLOOM TOMATO SALAD this seasonal offering changes daily 21  
SEARED AHI TUNA\* with almond sauce, and salad of mango, avocado, cucumber, sesame miso vinaigrette 29  
PBG DINNER SALAD tomato, rustic croutons, chopped egg and classic French dressing 15  
ICEBERG WEDGE tomatoes, red onion, beets, bacon, Thousand Island dressing & blue cheese crumbles 23

## HOUSE SPECIALTIES

- CHEESEBURGER\* ground chuck steak served all the way 26  
FAMOUS FRENCH DIP AU JUS\* thinly sliced prime rib on a house-made French roll 28  
SILVER-SERVICE KOSHER HOT DOG served with French fries, coleslaw and a deviled egg 17
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- TRUE DOVER SOLE\* pan-fried, with pomme purée & seasonal green vegetable (*Thurs – 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 39  
CREOLE JUMBO SHRIMP served with basmati rice 38  
FLORIDA RED SNAPPER with rock shrimp and zydeco sauce, coleslaw and pomme purée 42
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- ROTISSERIE CHICKEN slow roasted, served with warm kale panzanella 35  
SLOW ROASTED PORK RIBS with peanuts, French fries and coleslaw 41  
USDA PRIME FILET hand-selected beef tenderloin with béarnaise, spinach and pomme purée AQ  
*We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES 11 EACH

- Wild Rice with Champagne Vinaigrette and Almonds • Roasted Beets  
Warm Kale Panzanella • Braised Red Cabbage with Goat Cheese • Creamed Corn  
Seasonal Green Vegetable • Coleslaw • French Fries • Pomme Purée

*Out of consideration for other guests who are waiting,  
we may ask for your table once you've finished enjoying your meal.*

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

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

— CASHLESS PAYMENT PREFERRED —  
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED