

PALM BEACH GRILL

SERVING YOU WITH PRIDE AND GOOD FOOD

STARTERS

- CHILLED JUMBO SHRIMP with cocktail & classic mustard sauces 30
OYSTERS ST. CHARLES crispy fried oysters with creamed spinach and lemon aioli 26
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 9
ROSEMARY FOCACCIA with marinated olives and toasted almonds 8

SALADS

- PBG DINNER SALAD tomato, rustic croutons, chopped egg and classic French dressing 16
WHOLE LEAF CAESAR SALAD* grated Reggiano and house-made croutons (*add fried oysters +8*) 16
HEIRLOOM TOMATO SALAD this seasonal offering changes daily 23
SEARED AHI TUNA* with almond sauce, and salad of mango, avocado, cucumber, sesame miso vinaigrette 32
ICEBERG WEDGE tomatoes, red onion, beets, bacon, Thousand Island dressing & blue cheese crumbles 26
RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado with classic vinaigrette 34

HOUSE SPECIALTIES

- CHEESEBURGER* ground chuck steak served all the way 26
USDA PRIME FRENCH DIP AU JUS* thinly sliced prime rib on a house-made French roll 32
SILVER-SERVICE KOSHER HOT DOG served with French fries, coleslaw and a deviled egg 20
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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 45
CREOLE JUMBO SHRIMP served with basmati rice 40
FLORIDA RED SNAPPER with rock shrimp and zydeco sauce, coleslaw and pomme purée 44
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- THE LITTLE BIRD slow roasted, served creamy polenta 32
NEW YORK STRIP STEAK* USDA Prime, seasoned and broiled — *served à la carte* 60
KNIFE & FORK BARBECUE RIBS with peanuts, French fries and coleslaw 45
USDA PRIME FILET* hand-selected, with béarnaise, pomme purée & seasonal green vegetable 65
We do not guarantee steaks ordered 'medium well' or above

VEGETABLES & SIDES 12 EACH

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

 *Hot towels are available upon request* 

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