

Palmetto Grill

Executive Chef: Curtis McKenney

SOUP & SALAD

- New England Clam Chowder 8 / 12
Traditional Clam Chowder, Westminster crackers
- Smoked Tomato Soup (GF) 6 / 10
Creamy house-made tomato soup
- Greek Salad 14
Crisp lettuce, pepperoncini, roasted red peppers, olives, Feta cheese, Greek dressing, toasted pita bread
- Classic Caesar Salad 8 / 12
Garlic croutons, aged Parmesan, black peppercorn, creamy Caesar dressing
- Simple House Salad (GF) 6 / 10
Mixed baby greens, cucumbers, tomatoes, red onion, bell peppers, shredded carrot, choice of dressing
- Poke Bowl* 18
Toasted farro grains, baby kale, spicy kimchi, Ahi-tuna, ginger-lime aioli, crispy Za'atar spiced wontons
- Add A Protein:* (GF)
*Grilled Chicken 8 / Grilled Shrimp 9
Seared Salmon 10 / Grilled Steak 10*

APPETIZERS

- Bloody Mary Shrimp Cocktail (GF) 15
Chilled jumbo shrimp, spiked cocktail sauce, lemon
- Crispy Brussels Sprouts 14
Crispy Brussels topped with Romano cheese, chili garlic pancetta & balsamic
- Pecorino Truffle Fries 12
Salt baked russet wedges, Pecorino cheese, truffle aioli, chopped fresh herbs
- Sicilian Oliveri Caponata 14
Marinated eggplant dip, toasted garlic crostini
- Savory Italian Meatballs 15
Pork & beef blended meatballs, marinara sauce, Parmesan cheese, pesto dollop, garlic toast
- Clubhouse Chicken Wings 15
Crispy fried wings with choice of sauce: teriyaki, chili garlic, lemon pepper, Cajun dry rub, buffalo
- Golden Calamari 15
Lightly fried Loligo calamari, squash, pepperoncini, basil, arrabbiata dipping sauce, charred lemon

ENTREES

- Slow Braised Short Ribs (GF) 28
Tender braised short ribs, roasted garlic mashed potatoes, brussels sprouts, demi glace reduction
- Stuffed Pork Chop* (GF) 24
Collard stuffed pork chop with chimichurri apples, boursin mashed potatoes, Granny Smith apple jus
- Pan Seared Halibut 30
Seared halibut filet, tri-color quinoa, grapefruit EVOO, garlic wilted kale, rosé wine pan sauce
- Braised Lamb Shank (GF) 28
Slow cooked lamb shank, smoked potato gratin, roasted tarragon and honey glazed carrots, rosemary lamb jus
- Pappardelle Pasta & Wild Boar Ragu 24
Red wine braised wild boar ragu, Pappardelle pasta, herbed ricotta cheese
- Filet Mignon & Crab* 38
Grilled Black Angus filet mignon, topped with fresh crab meat, seared zucchini, squash, eggplant and roasted peppers, Bearnaise sauce
- Vegetarian Porcini Truffle Risotto 24
Slow simmered risotto with porcini mushrooms, leeks, parmesan, truffle oil
- "Walking In Memphis" Burger* 17
Angus grilled burger, caramelized onions, smoked cheddar, apple wood bacon, Memphis BBQ sauce, whisky battered onion rings, fresh fruit or fries
- Build Your Own Burger* 16
Lettuce, tomato, onion, bacon, provolone, Swiss, cheddar, American cheese, fresh fruit or fries
- Available Sides 8
Mashed Potatoes, Au Gratin Potatoes, Honey Glazed Carrots, Brussels Sprouts, Pecorino Truffle Fries

Items marked (GF) = Gluten Free

Items marked (*) = Consumer Advisory
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.