



PALMEIRAS

BEACH CLUB AT GROVE ISLE

APPETIZERS

SOUP OF THE DAY BOWL \$9

CRISPY CALAMARI WITH LEMON AIOLI \$12
Seasoned sliced tubes and deep fried

MEDITERRANEAN OCTOPUS \$16
Arugula, sautéed vegetables, herbs, olives and pear onions

BEEF CARPACCIO \$14
Sliced thin beef tender, arugula, shave parmesan, lemon vinaigrette

MUSSELS MARINIÈRE \$20
White wine butter sauce, garlic, shallots and fresh parsley
Served with French Fries

ROASTED CHICKEN WINGS WITH GUAVA BBQ \$12
Brined and mild seasoned chicken drumettes

SALADS

ADD CHICKEN \$6, SALMON \$8, SHRIMP \$ 10 OR
SEARED TUNA \$10

ROMAINE HEART \$12
With Caesar dressing, shaved parmesan and croutons

SPINACH AND JICAMA \$15
Red radish, carrots, watercress, oranges, citrus vinaigrette and candy pecans

BURRATA WITH PROSCIUTTO \$16
Vine ripe tomato, arugula, olive oil, basil

GREEK SALAD \$14
Traditional with lemon oregano vinaigrette, feta, Kalamata, cucumber, tomatoes, peppers

SEARED ASIAN TUNA SALAD \$ 18
Sugar snow peas, Napa cabbage, carrots, scallions, cilantro with Soba Noodles, dried cranberries, cashew nuts and Asian Dressing

BRICK OVEN PIZZA

MARGARITA \$14
Tomato sauce, mozzarella, basil

NOUVELLA \$18
Fresh pears, truffle oil, mozzarella, parmesan and blue cheese

ESCAMORZA WILD MUSHROOMS \$16
Smoked mozzarella, porcini, shiitake, herbs

RUSTICA \$15
Tomato sauce, mozzarella, spicy pepperoni, oregano

PASTA

RIGATONI BOLOGNAISE \$18
Rich beef tomato sauce with aromatized herbs

LINGUINI VONGOLE \$20
Garlic white wine sauce with clams and basil

FETTUCINI ALFREDO WITH CHICKEN \$16
Creamy sauce with parmesan cheese

SHRIMP AND ASPARAGUS RAVIOLI \$24
Shaved asparagus, sun dried tomatoes, lemon butter sauce

SANDWICHES & BURGER

CHOICE OF SIDE SALAD OR FRIES

CROQUE-MONSIEUR \$14
Grilled ham and cheese with béchamel

CLUB SANDWICH \$18
Roast beef, Turkey, Nueske bacon, boiled eggs, avocado, swiss cheese, lettuce, tomatoes and mayonnaise on a sliced brioche bread

ANGUS BURGER \$16
Lettuce, tomato, dill and pickle onions

CHICKEN SANDWICH ON HERB CRUSTED FOCACCIA \$18
Cajun chicken breast, arugula, mozzarella cheese, vine ripe tomato, dill and pickled onions

ENTREES

BRANZINO \$30
Wilted greens, asparagus, pearl onions and grape tomatoes with light garlic olive oil

ATLANTIC SALMON \$22
Sautéed asparagus, broccolini, grape tomatoes, roasted fingerling potatoes, beurre blanc

FISH OF THE DAY \$ 24
Served with butternut squash puree, baby watercress salad and limoncello sauce

SAUTÉED SHRIMPS \$25
Steamed chayote, spaghetti squash, beurre blanc sauce

PALMEIRAS SEA SCALLOPS \$28
Marinated grape tomatoes, watercress, wild mushrooms, cannellini beans in olive oil

BRAISED BONELESS SHORT RIBS \$32
Wild mushroom creamy polenta, sautéed bok choy

DOUBLE RACK OF LAMB \$36
Aromatized Israeli couscous, sun dried tomatoes, baby arugula

FILET MIGNON (10 OZ) \$42
Center cut tenderloin, mashed potatoes, asparagus, rosemary red wine sauce

RIBEYE \$36
14 oz. steak seared, herbed butter, double baked potato, baby arugula

ROASTED CHICKEN BREAST \$24
Fingerling potatoes, asparagus, supreme sauce

SIDES

TRUFFLES FRENCH FRIES \$8

FRENCH FRIES \$6

WILTED GREENS (BOK CHOY,
BROCCOLINI, SPINACH) \$7

ROASTED SWEET POTATOES \$6

DOUBLE BAKED POTATOES \$6

ASPARAGUS \$9