

PALMIRA LUNCH MENU

STARTERS

TUNA POKE* marinated ahi tuna house pickled ginger avocado seaweed salad	\$9.95
1/4 lb SEARED JUMBO SEA SCALLOPS* brown butter sauce capers	\$9.95
EGG ROLLS black bean corn avocado chipotle aioli	\$8.95
SHRIMP AND MANGO QUESADILLA blackened shrimp mango glaze cheddar and jack cheeses pico di gallo	\$12.95 o
HOUSE MADE CHILI diced onion sour cream cheddar cheese	\$4.95/\$5.95
HOUSEMADE SOUP OF THE DAY seasonally inspired	\$3.95/\$4.95
<u>SALADS</u>	
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HEIRLOOM SPINACH SALAD gluten free	\$9.95
strawberries pistachios tomato feta cheese white balsa	mic vinaigrette

WATERMELON AND ARUGULA SALAD \$9.95 chilled watermelon | feta cheese | shaved red onion | EVOO | balsamic reduction

CHOP HOUSE WEDGE gluten free \$7.95 chilled baby iceberg | blue cheese | smoky bacon | tomato | creamy blue cheese dressing

CLUB HOUSE CAESAR \$7.95 tender romaine hearts | olive tapenade & white anchovy crostini | marinated tomato

Add: chicken \$3.95, salmon \$4.95, shrimp \$5.95 Add a scoop: chicken salad | tuna salad | egg salad \$3.95

FLATBREADS AND PIZZAS

MARGARITA \$9.95

fresh mozzarella | local heirloom tomato | basil | parmesan

TEX MEX FLATBREAD \$11.95

blackened chicken | avocado | red onion | red peppers | cilantro | chipotle ranch

12IN PIZZA \$11.95

16IN PIZZA \$13.95

ADDITIONAL TOPPINGS \$1.00

basil | tomato | spinach | mushroom | bell pepper | onion | pineapple | hot pepper | olive | pepperoni | ham | sausage | chicken | anchovy | shrimp \$2.95

Taxes and Gratuity not included - 20% Gratuity will be added to your final check
A split charge of \$2.95 will be applied to split lunches
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

LUNCH ENTRÉES

Served with your choice of french fries, sweet potato fries, potato chips, broccoli, cottage cheese, fruit or coleslaw.

Add bacon, caramelized onion or onion rings \$2

ASIAN SHRIMP WRAP*

\$11.95

romaine lettuce | grilled shrimp | cilantro | red pepper | carrot | bean sprouts | peanut lime dressing

SMOKED SALMON BLT

\$11.95

smoked salmon | bacon | lettuce | tomato | lemon caper aioli | wheat toast

CHICKEN ENCHILADAS served with rice and beans

\$10.95

pulled chicken meat | tomatillo sauce | queso fresco | caramelized onion | tomato | enchiladas sauce

PALMIRA OMELET* gluten free served with side of fruit

\$9.25

three egg omelet | roasted red pepper | spinach | mozzarella cheese

FRESH LOCAL GROUPER SANDWICH*

\$15.95

locally sourced grouper | iceberg lettuce | local heirloom tomato | onion | sriracha aioli

CLASSIC BURGER WITH CHEESE*

\$10.95

prime USDA burger | lettuce | local heirloom tomato | onion served on locally produced brioche bun choice of cheddar, american, swiss, provolone, blue, mozzarella, pepper jack, smoked gouda

HALF DELI SANDWICH AND CUP OF SOUP

\$9.95

half on any deli sandwich | cup of soup of the day or chili | choice of side

DELI BOARD

TRADITIONAL REUBEN	\$10.95
TURKEY REUBEN	\$9.95
BLT	\$7.95
TUNA MELT	\$8.95
TURKEY CLUB	\$9.95
JUMBO HOT DOG	\$7.95
DELI SANDWICH	\$8.95
SCOOP SANDWICH tuna salad egg salad chicken salad	\$8.95

Kids Menu

All child entrees served with choice of fries, chips, broccoli, fruit, or coleslaw

Chicken Fingers

Mac and Cheese

Kid Pasta

Grilled Cheese

DESSERTS

FLORIDA ORANGE PARFAIT \$5.95 vanilla cake | orange cream cheese mousse | orange compote | vanilla chantilly

CHOCOLATE SRAWBERY
TORTE \$5.95

mixed berry coulis | merengue

RICH CHOCOLATE CAKE \$5.95 rich dark chocolate layers | house made fudge icing

KEY LIME PIE \$5.95 Nellie & Joe's Key West Lime Juice | chantilly cream

HOUSE MADE ICE-CREAM \$3.95 ask your server for available flavors

White Wines By the Glass

Lange Pinot Gris 12
Livio Felluga Pinot Grigio 12
Santa Margherita Pinot Grigio 14
Charles and Charles Riesling 8
Rodney Strong Sauvignon Blanc 9
Peter Yealands
Sauvignon Blanc 11
Kim Crawford Sauvignon Blanc 12
Chateau St Jean Chardonnay 9
Rodney Strong Chalk Hill
Chardonnay 11
Sonoma Cutrer Chardonnay 14

Red Wines By the Glass

Meiomi Pinot Noir	12
Hahn SLH Pinot Noir	14
Banfi Chianti Classico	7
Trivento Amado Sur Malbec	9
Rodney Strong Sonoma Merlot	10
Joel Gott Cabernet	12
Justin Cabernet	14
Rodney Strong Knights Valley Cabernet	15
Terra D'Oro Red Zinfandel	11