

SMALL PLATES

TODAY'S SOUP

Made Just for Today 9.

TORTILLA SOUP

with Chicken, Sweet Corn and Cilantro 11.

A SOUP AND SANDWICH

Roasted Tomato Basil Soup with Midnight Moon Grilled Cheese 12.

HEIRLOOM TOMATOES

with Local Burrata, Micro Basil and Aged Balsamic 13.

MACARONI AND CHEESE

Elbow Pasta with Taleggio Cheese, Crushed Truffles and a Parmesan Tuile 13.

BURGERS AND MORE

GROUND BEEF BURGER

Flame Broiled with Roasted Onions and Tillamook on a Focaccia Bun 16.

"THE BRIE BURGER"

Ground Prime Beef with Applewood Smoked Bacon, Brie Cheese, Avocado and Chipotle Aioli on Country Bread 16.5

CAJUN BLACKENED CHICKEN SANDWICH

with Avocado, Arugula, Smoked Mozzarella, Oven Dried Tomatoes and Shallot Aioli 15.

AHI TUNA SANDWICH

Seared Rare Ahi Tuna on Toasted Ciabatta with Ginger Aioli Avocado and Cucumbers 17.

SOFT SHELL CRAB TEMPURA

with Heirloom Tomatoes, Opal Basil, Pickled Red Onions, Arugula and Lemon Aioli

As a Sandwich 17.

As a Salad 24.

THE PALM TERRACE TRIO

An Espresso Cup of Tortilla Soup, a Small Chopped Salad and a Taste of Our BBQ Short Ribs 20.

LARGE SALADS

AHI TUNA COBB SALAD

with Avocado, Tomato, Eggs, Smoked Bacon and Goat Cheese
Green Goddess Dressing 24.

CAESAR SALAD

Romaine Hearts with Reggiano Parmesan and Herb Croutons 16.

"THE WEGMAN SALAD"

Grilled Chicken with Garbanzo Beans, Toasted Almonds, Brown Rice
Feta Cheese and Roasted Tomatoes in Balsamic Vinaigrette 22.

SOY ROASTED CHICKEN SALAD

Crunchy Vegetables, Crispy Wontons and Ginger Tamarind Dressing 21.

PALM TERRACE CHOPPED SALAD

Shredded Romaine, Chicken, Salami and Mozzarella in Herb Dressing 21.

A SOUP AND SALAD

Your Choice of a Cup of Soup and a Half Salad 20.

YES, WE CAN MAKE A CHICKEN CAESAR 22.

AND YES, WE CAN PREPARE IT WITH SAUTÉED PRAWNS 24.

LARGE PLATES

ORECCHIETTE PASTA

with Roasted Chicken, Mushrooms, Capers, Goat Cheese and Broccolini
in a Tomato Vermouth Sauce 18.

LAKE SUPERIOR WHITE FISH

Sauteed with Summer Corn, Baby Heirloom Tomatoes and Cucumber
Lime Vinaigrette 23.

JUMBO PRAWNS

Scampi Style with Ginger, Citrus Israeli Cous Cous, Edamame and Tobiko 25.

PACIFIC SWORDFISH

Marinated and Grilled with Charred Organic Peppers, Cilantro, Lime & Feta 25.

PRIME BEEF SHORT RIBS

Sous Vide Braised with Rum and Pepper for 48 Hours with Fingerling Potatoes,
Cipolini Onions and Harissa 24.

SCOTTISH SALMON

Mirin Miso Glazed with Watercress, Marinated Cucumbers and
Shaved Carrots, Apple Vinaigrette 24.