



SMALL PLATES

Royal Red Shrimp

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread

14

Tropical Ceviche*

local white fish, mango, peach, lime, lemon, bell pepper,
poblano, red onion & cilantro, spiced corn tortilla chips

14

Burrata Caprese

mixed heirloom tomatoes, burrata cheese, fresh basil,
extra virgin olive oil, Maldon Sea Salt, balsamic reduction

15

BBQ Meatballs

house ground beef, pork & veal meatballs,
Peach Bourbon BBQ sauce, Southern coleslaw, scallions

13

Tuna & Avocado Tartare*

ahi tuna, avocado, mango salsa, ponzu marinade,
soy caramel, ginger aioli, crispy wontons

15

Short Rib Spring Rolls

braised and pulled beef short rib, Asian vegetables,
wakame salad, ginger aioli, citrus ponzu, sriracha

14

Classic Escargot

tarragon scampi butter, parmesan reggiano,
toasted crostini

13

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction

16

Smoked Salmon Bruschetta

house smoked Faroe Island salmon, lemon aioli,
micro salad with shallot - dill vinaigrette, crispy capers

12

Steak Tartare*

Certified Angus Beef® tenderloin, sous vide egg yolk*,
caper, shallot, lemon emulsion, parmesan, garlic toast

15

SALADS AND SOUPS

Spanish Tapas

manchego, Serrano ham, artichokes, cucumber, castelvetrano
olives, tomato, peppadews, arugula, oregano-paprika vinaigrette

14

Watermelon and Feta

basil infused & compressed watermelon, feta, cucumber, papaya
puree, pine nuts, baby arugula, champagne-basil-mint vinaigrette

14

Smoked Tomato Bisque

basil crema garnish

7

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing

9

Caesar

whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano

9

Soup du Jour

market price

Salad Additions: Organic Chicken Breast ... 8 Argentinian Red Shrimp ... 9 Faroe Island Salmon ... 10*

Artisan Baguette Bread Service ... 4

parsley-garlic butter, Spanish olive oil & aged balsamic,
castelvetrano - kalamata - cured black olive tapenade, and roasted red bell peppers



HAVE YOU BEEN TO OUR SISTER RESTAURANT IN PONTE VEDRA BEACH?

IN THE HEART OF SAWGRASS PLAYERS CLUB, LOCATED IN THE OAKBRIDGE COMMUNITY.

CHECK US OUT AT WWW.3PALMSGRILLE.COM AND FACEBOOK.

OPEN FOR LUNCH & DINNER TUESDAY TO SATURDAY AND BRUNCH ON SUNDAY.



MAIN PLATES

Seafood Paella

Maine lobster tail, Argentinian red shrimp, bay scallops, white fish, PEI mussels & Little Neck clams, pea & carrot saffron risotto, parsley, tarragon oil
36

Faroe Island Salmon *

summer squash sauté with sundried tomato, spinach & artichoke pastry, roasted red pepper coulis, hearts of palm micro salad with Sicilian lemon vin
29

Local Flounder

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto
32

Diver Scallops

parsley buttered tri color pearl potatoes, sautéed asparagus, smoked yellow tomato puree, Cajun corn and bacon maque choux
34

Beef Short Rib

roasted garlic & chive whipped potato, grilled broccolini, roasted Lion's Mane mushrooms, soleggiati tomatoes, white wine braising jus reduction
33

Peach Bourbon BBQ Pork Chop*

14oz, double bone-in, black tea brined, sous vide & grilled, bacon braised red & white Sea Island peas, sautéed haricot vert, grape tomato & red onion
32

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, mushroom marsala pan sauce
26

Rack of Lamb*

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction
half rack... 32 / full rack ... 42

Ahi Tuna*

white sesame seed crusted & seared rare, shoyu infused black rice, baby bok choy, edamame - wasabi puree, yuzu citrus emulsion, wakame salad, pickled Fresno chili, sliced heirloom radish
33

MESQUITE GRILLED STEAKS

All steaks are Black Angus Beef, served with sauteed greens, caramelized cippolini and cabernet demi glacé

OUR HAND CUT STEAKS*

Petit Tenderloin (5 oz) ... 32 Full Tenderloin (8 oz) ... 45
NY Strip (14 oz) ... 36 Ribeye (18 oz) ... 47

STEAK TOPPINGS

Roasted Wild Mushrooms ... 5 Blue Cheese Crumbles ... 5
Truffle Compound Butter ... 4 Black Garlic Compound Butter ... 4

ADDITIONAL SIDES

Whipped Potatoes ... 5 Grilled Asparagus ... 5 Sautéed Spinach ... 5
Sautéed Brussels & Bacon ... 6 Baby Carrots ... 6

STEAK & ENTRÉE ADDITIONS:	5oz Grilled Maine Lobster Tail... 18
	Argentinian Red Shrimp ... 9
	Seared Diver Scallops* ... 7 ea

SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.

20% GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 10 OR MORE

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.