



SMALL PLATES

Royal Red Shrimp

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread
15

Baked Oysters

1/2 dozen James River oysters,
lemon - garlic - parsley butter, shredded parmesan
14

Jumbo Lump Crab Cake

pine nut romesco, shaved purple radish, basil oil,
jicama - carrot - poblano slaw with lime coriander dressing
16

Short Rib Bruschetta

shredded beef in braising jus reduction, Boursin cheese,
pickled red onion, peppadew peppers, micro greens
14

Tuna & Avocado Tartare*

ahi tuna, avocado, mango salsa, ponzu marinade,
soy caramel, ginger aioli, crispy wontons
16

Burrata & Shaved Black Truffle

4oz burrata, Maldon salt, black pepper, grilled ciabatta,
arugula micro salad with piquillo peppers & pistachios
18

Classic Escargot

tarragon scampi butter, parmesan reggiano,
toasted crostini
14

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
16

Smoked Salmon Plate

dill - mint tzatziki sauce, grape tomatoes, sliced cucumber,
capers, red onion, "Everything Bagel" spiced lavash
15

Steak Tartare*

Certified Angus Beef® tenderloin, sous vide egg yolk*,
caper, shallot, lemon emulsion, parmesan, garlic toast
17

SALADS AND SOUPS

Spring Berry Salad

strawberries, blueberries, Iberico cheese, candied pecans,
herbed granola crumble, arugula & watercress, white balsamic vin
14

Golden Beet & Goat Cheese

roasted beets, crumbled goat cheese, walnuts, pickled onions,
cucumber, Urban Farms baby lettuce, charred orange vinaigrette
14

Tomato Basil Bisque

basil oil garnish
8

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
12

Caesar

whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano
12

Soup du Jour

market price

Salad Additions: Organic Chicken Breast ... 9 Argentinian Red Shrimp ... 10 Faroe Island Salmon ... 12

Artisan Baguette Bread Service ... 4
parsley-garlic butter, Spanish olive oil & aged balsamic,
castelvetrano olive tapenade, and roasted red bell peppers

DO YOU KNOW ABOUT OUR SISTER RESTAURANTS ?



WWW.3PALMSGRILLE.COM AND FACEBOOK
OPEN TUESDAY TO SATURDAY LUNCH & DINNER
SUNDAY FOR BRUNCH & DINNER



WWW.CITYGRILLEJAX.COM AND FACEBOOK
LOCATED IN SAN MARCO ON PRUDENTIAL DRIVE
COMING SOON!



MAIN PLATES

Seafood Paella

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

36

Faroe Island Salmon

buttered Chinese black rice, sauteed baby spinach, strawberry endive micro salad with citrus poppy vin, crushed pistachios, port wine reduction

29

Local Flounder

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

32

Diver Scallops

saffron sweet corn puree, sauteed broccoli rabe, heirloom grape tomato & roasted corn salsa, bacon - mustard seed jam, chive oil drizzle

34

Beef Short Rib

roasted local oyster mushrooms, baby carrots, asparagus, crispy shallot rings, fresh pappardelle pasta with "Stroganoff" sauce

33

Iberico Pork

thyme & rosemary roasted fingerling potatoes, grilled asparagus, piquillo pepper chimichurri, paprika dusted fried garbanzo beans, Spanish olive oil

37

Goat Cheese Chicken Saltimbocca

airline chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, wild mushroom marsala pan sauce

28

Rack of Lamb

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction

half rack... 32 / full rack ... 42

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) ... 35

Full Tenderloin (8 oz) ... 53

NY Strip (14 oz) ... 39

Ribeye (18 oz) ... 49

STEAK TOPPINGS

Roasted Wild Mushrooms ...

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 ... 10

Seared Diver Scallops ... 8 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.