



**SMALL PLATES**

**Hawaiian Kampachi Crudo\***

white shoyu, mirin & citrus sauce, purple ninja radish, pickled Fresno peppers, smoked trout roe, scallions  
17

**Royal Red Shrimp**

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

**Maine Lobster**

Maine lobster claw & knuckle in a light lemon dill aioli, Old Bay crostini, cucumber slices, lemon wedge  
23

**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  
15

**Crispy Duck Confit**

Brussel carrot slaw with dried cranberry, sliced almonds & citrus poppy vinaigrette, apple cider gastrique finish  
16

**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**

apple cider - mustard glazed, lemon aioli, brown butter toasted crostini, watercress salad  
14

**Steak Tartare\***

Certified Angus Beef® tenderloin, sous vide egg yolk\*, caper, shallot, lemon emulsion, parmesan, garlic toast  
16

**SALADS AND SOUPS**

**Poached Pear & Blue Cheese**

prosecco poached pear, cardamon spiced candied cashews, dried blueberries, arugula & watercress, whole grain mustard vinaigrette  
14

**Golden Beet & Goat Cheese**

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

**Butternut Squash Bisque**

vanilla crema & spiced pecan nut dust garnish  
7

**Classic Wedge**

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing  
11

**Caesar**

whole leaf romaine, asiago croutons, parmesan tuile, shredded reggiano  
11

**Savory Beef Vegetable Soup**

fine herb garnish  
7

Salad Additions: Organic Chicken Breast ... 8    Argentinian Red Shrimp ... 10    Faroe Island Salmon ... 11\*

**Artisan Baguette Bread Service ... 4**  
parsley-garlic butter, Spanish olive oil & aged balsamic, castelvetro - kalamata - cured black 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**

**Chilean Sea Bass**

pan seared and white miso glazed sea bass,  
lo mien with baby bok choy, shiitake mushroom,  
fresh baby corns, red bell pepper & carrot, Dashi broth  
42

**Faroe Island Salmon \***

maple - brown sugar roasted butternut squash,  
sauteed green kale, King Trumpet mushrooms,  
pomegranate seeds, charred orange beurre blanc  
29

**Local Flounder**

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

**Diver Scallops**

sundried tomato risotto, roasted fennel,  
pea shoot salad with champagne - lemon vinaigrette,  
shaved black truffle pecorino, roasted pistachios  
34

**Dry Aged NY Strip**

12oz hand cut, 30 day dry aged Brasstown Beef® strip,  
cheddar & chive twice baked potato, grilled broccolini,  
carrot puree smear, cabernet demi  
62

**Beef Short Rib**

roasted local oyster mushrooms, baby carrots,  
asparagus, crispy shallot rings,  
fresh pappardelle pasta with "Stroganoff" sauce  
33

**Goat Cheese Chicken Saltimbocca**

organic chicken breast, smoked prosciutto, fresh sage,  
whipped potatoes, sautéed asparagus,  
mushroom marsala pan sauce  
27

**Rack of Lamb\***

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

**Seafood Paella**

Maine lobster tail, Argentinian Red shrimp, diver scallop, white fish, PEI mussels & Little Neck clams,  
pea and carrot saffron risotto, parsley, tarragon oil  
36

**MESQUITE GRILLED STEAKS**

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

**OUR HAND CUT STEAKS\***

Petit Tenderloin (5 oz) ... 35      Full Tenderloin (8 oz) ... 53  
NY Strip (14 oz) ... 37      Ribeye (18 oz) ... 49

**STEAK TOPPINGS**

Roasted Wild Mushrooms ... 6      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

<b>STEAK &amp; ENTRÉE ADDITIONS:</b>	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.