



**SMALL PLATES**

**Royal Red Shrimp**

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

**Lobster Mac & Cheese**

Maine lobster baked with ditalini pasta,  
truffled goat cheese cream, roasted tomatoes, panko crust  
19

**Jumbo Lump Crab Cake**

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

**Baked Oysters\***

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

**Short Rib Bruschetta**

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

**Steak Tartare\***

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

**SALADS AND SOUPS**

**Poached Pear & Blue Cheese**

prosecco poached pear, cardamon spiced candied cashews, dried  
blueberries, arugula & watercress, whole grain mustard vinaigrette  
15

**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**

**American Red Snapper**

spaghetti squash with sundried tomato and parsley,  
roasted cauliflower with romanesco,  
saffron beurre blanc, micro greens  
36

**Veal Chop & Lobster**

18oz mesquite grilled chop, herb roasted fingerling potatoes,  
grilled jumbo asparagus, butternut squash puree,  
Maine lobster claw & knuckle in a sherry cream sauce  
62

**Faroe Island Salmon \***

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

**Beef Short Rib**

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

**Local Flounder**

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

**Goat Cheese Chicken Saltimbocca**

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

**Diver Scallops**

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

**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 cippolini 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.