

Cheff's Palette
CAFE & GRILL

DINNER

APPETIZERS

Soup of the Day

Freshly Made Soup described by your Server 8

Barbeque Chicken Flatbread Pizza

Flat bread, Grilled Chicken, Provolone & Cheddar 10

SALADS

House Salad

Mesclun Greens, Cucumber, Carrot, Shaved Red Onion,
Dressings: Roasted Garlic Balsamic or Key-Lime Honey 8

Baby Arugula Greens

Goat Cheese, Toasted Pine Nuts, Shaved Red Onion,
Grape Tomatoes, & Balsamic Vinaigrette 9

ENTREES

Accompanied with chef's choice of side and seasonal vegetable

Sautéed Red Snapper Filet

Grilled Tropical Fruit Salsa 18

Salmon

Pan Seared with Sweet Chili Glaze 18

Prosciutto & Provolone Stuffed Chicken Breast

Port Wine & Wild Mushroom Sauce 17

Pan Roasted Duck Breast

Dried Fruit - Apple Brandy Jus 19

Grilled New York Strip Steak

Café de Paris Compound Butter 21

Penne Pasta alla Pomodoro

Fresh tomatoes, olive oil, basil and garlic 18

Add chicken 20

*Consuming raw, cooked to order or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Please note that all prices are subject to local sales tax.

No separate checks for parties of 5 or more.