

# Cheff's Palette CAFE & GRILL

## LUNCH

### APPETIZERS

#### Soup of the Day

Freshly made soup described by your server 6

#### Barbeque Chicken Flatbread Pizza

Flat bread, Grilled Chicken, Provolone & Cheddar 7

### SALADS

#### House Salad

Mesclun Greens, Cucumber, Carrot, Shaved Red Onion,  
Dressings: Roasted Garlic Balsamic, or Key Lime Honey 6

#### Baby Arugula Greens

Goat Cheese, Toasted Pine Nuts, Shaved Red Onion,  
Grape Tomatoes, & Balsamic Vinaigrette 6

### ENTREES

Accompanied with chef's choice of side and seasonal vegetable

#### Salmon

Pan Seared with Sweet Chili Sauce 12

#### Sautéed Red Snapper Filet

Tropical Fruit Salsa 13

#### Prosciutto & Provolone Stuffed Chicken Breast

Port Wine & Wild Mushroom Sauce 11

#### New York Strip Steak

Café de Paris Compound Butter 13

#### Pan Roasted Duck Breast

Dried Cherry Calvados Jus 14

#### Pasta alla Pomodoro

Penne Pasta with Fresh Tomato, Basil, Garlic & Olive Oil 11  
add chicken 13

#### SANDWICH Served with side of the day

#### Sandwich of the Day

Described by your Server 8

**Soup OR Salad & 1/2 Sandwich 10**

\*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.