

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.