

APPETIZERS

FIESTA NACHOS 14

Balashi beef chili, corn tortilla chips, cheddar and jack cheese, picoo de gallo, sour cream, guacamole

ISLAND CHICKEN WINGS 12

Jerk spiced, mango chutney

PERUVIAN CEVICHE 16

Line caught, lime marinated, cilantro, onion, tostones

CALAMARI RINGS 16

Deep fried calamari on a bed of mixed greens tossed with lime dressing, served with pica remoulade

COCONUT SHRIMP 17

Hand breaded, spicy papaya salad

SOUP AND SALADS

CHEF SOUP 9

Chef's daily creation

CHICKEN TORTILLA SOUP 11

Cotija cheese, chili & organic epazote herbs

HOUSE SALAD 9

Greens, local cucumber and tomato, herb vinaigrette

CAESAR SALAD 14

Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton

Top it with grilled chicken 17

Top it with grilled shrimp 21

TRADITIONAL COBB SALAD 17

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

SEARED TUNA SALAD 17

Togarashi rubbed, mango wasabi, arugula, grilled tomatoes, lemon-cilantro vinaigrette

BIG BITES

MEYER NATURAL ANGUS BURGER 15


Aged white cheddar, horseradish sauce, onion jam on a brioche bun

HONEY MUSTARD CHICKEN SANDWICH 14

Nueske's bacon, sliced tomato, crisp lettuce, aioli, ciabatta, with cucumber salad

MELTED HAM AND CHEESE 13

Serve in ciabatta bread with mustard, tomatoes and lettuce

 Designated smaller portions available for children 12 years age or younger for half price.



A 15% service charge and local tax will be added to the check. A surcharge may be applicable for special menu request.

MAIN DISH

CARIBBEAN JERK CHICKEN BREAST	24
Crème Spinach, fried ripe banana, with island rice	
GRILLED NEW YORK STEAK	34
Caribbean mashed, sauté succotash with peppercorn sauce	
PENNE BOLOGNESE	18
Penne pasta, traditional beef and marinara sauce	
GRILLED CHICKEN PASTA ALFREDO	
Fettuccine with Alfredo sauce and Parmesan cheese	24
Or broiled lobster tail in Alfredo sauce 6oz	39
 FILET MIGNON	39
8-oz of beef with red wine demi, sauté mushroom, creole potatoes, onion and rose mary	
GRILLED TUNA	28
Grilled, stir-fry vegetables with rice pasta in tamari sauce	
 SEARED MAHI-MAHI	26
Papaya Madame Jeanette chutney, garlic broccoli and island rice	
ROASTED SALMON	26
Sustainable salmon with green vegetables and balsamic vinaigrette	
MUSHROOM RISOTTO	21
Aruban cultivated mushrooms and spinach, parmesan cheese	
 WHOLE WHEAT PASTA	23
Baby shrimp, asparagus, fresh parsley and garlic	
PALMS FAJITAS	21
On a sizzling skillet with chicken, peppers and onion, served with 3 flour tortillas, guacamole, lettuce, sour cream, cheddar cheese and pico de gallo	
Beef	22
Baby shrimp	24
Vegetable	19



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