

Palms Dinner Menu

Small Plates

Caribbean Lobster Bisque <i>Shellfish fritters</i>	\$8.50	Ceviche Duo <i>Line caught snapper, local shrimp, tostones</i>	\$13
Roasted Chicken Tortilla Soup <i>Avocado and pico de gallo</i>	\$8	Grilled Chicken Quesadilla <i>Avocado and pico de gallo quesadilla with roasted tomato salsa</i>	\$10.50
House Salad <i>Greens, avocado, papaya, cilantro-lime vinaigrette</i>	\$8	Signature Johnny Cakes <i>Ropa vieja, avocado salad</i>	\$11.50
Caesar Salad <i>chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and warm garlic crouton</i>	\$10	Coconut Shrimp <i>Hand breaded, spicy papaya salad</i>	\$15.50
<i>top it with grilled chicken</i>	<i>\$14.50</i>	Beef Tenderloin Pinchos <i>Red curry marinated, peanut sauce</i>	\$13.50
<i>top it with grilled shrimp</i>	<i>\$17.50</i>		

15% Service Charge as well as Local Tax will be added to your check. Thank you!

A surcharge will be applicable for special menu requests.

Medium Plates

Traditional Cobb Salad \$15

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

Seared Tuna Salad \$16

Togarashi rubbed, mango wasabi, arugula, watercress, lemon-cilantro vinaigrette

Island Burger \$13.50

8-oz angus burger, teriyaki glazed, grilled pineapple, Madame Jeanette caramelized onions, fries

Chicken Sandwich \$12.50

Blackened chicken on ciabatta, smoked bacon, caramelized onions, Vermont cheddar, lettuce, tomato

Pulled Pork Sliders \$13

Slow roasted BBQ pork, buttermilk onion rings, cole slaw, fries

Blackened Fish Tacos \$14

Local grouper, guacamole, cabbage, pico de gallo, charro beans

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Big Plates

Caribbean Jerk Chicken Breast \$20

Spinach and ripe banana stuffed with island rice and beans

Grilled Beef Strip Steak \$26

Island squash hash, asparagus, shallot demi glace

Balashi Brined Pork Chop \$22

Grilled with sweet corn and Aruban mushroom pirlou, local spinach

Baby Back Ribs \$22

House BBQ slathered, charro beans, French fries

Yellowfin Tuna \$24

Grilled rare, cranberry beans, garden beans, sweet tomatoes, chimichurri salsa

Pan Crisped Wahoo \$23

Harina Grouper \$22

Cornmeal crusted, avocado mashed potato, creole sauce

Dry Rubbed BBQ Mahi \$23

Madame Jeanette papaya pesto, island rice

Roasted Salmon \$24

Meyer lemon and pea risotto, tomato shellfish broth

Mushroom Risotto \$20

Aruban cultivated mushrooms and spinach, preserved lemon

Naked Fish mk

Simply prepared, fresh off the dock

Side(s) \$5.00 ea.

Rice and beans, green beans, corn on the cob, mashed potatoes, fried plantain maduros, baked potatoes and fresh corn

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Hand-Made “Mojitos” and “Caipirinhas”

Classic Mojito \$10.50

Rum, lime muddled with mint and topped with soda

Pomegranate Mojito \$11.50

Rum, pomegranate juice and red passion fruit juice, lime muddled with mint and topped with soda

Pineapple Mojito \$11.50

Rum, pineapple and lime muddled with mint and topped with lemon lime soda

Tropical Fruit Mojito \$11.50

Rum, peach schnapps, strawberry and lime muddled with mint and topped with soda

Orange Mojito \$11.50

Rum, orange and lime muddled with mint and topped with soda

Classic Caipirinha \$12.50

Brazilian cachaça rum with muddled fresh lime and sugar over ice

Raspberry Caipirinha \$14.50

Brazilian cachaça rum, fresh raspberry muddled with fresh lime and sugar, served over ice

Apple Mojito \$11.50

Bacardi Apple rum, lime muddled with mint, topped with soda

Martinis

Free J Lo

A touch of Malibu coconut rum and Bacardi Light rum

\$11.75

Tequila Sunset

Jose Cuervo especial, lemon juice, orange juice, honey and crème de cassis

\$11.75

Horchada Martini

Resort made honey milk, Smirnoff vodka and Frangelico with cinnamon

\$12.00

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Desserts

\$7.50

Aruban Coconut Mousse Cake

A local favorite

Dutch Chocolate Lava Cake

Milk chocolate cake, dark chocolate ganache

Banana Bread Pudding

Served warm with citrus cookies

Burnt Orange Quisillo

Classic Flan, candied orange zest, whipped cream

Dessert Wine

Luigi Bosca
Gewürztraminer, 2006
\$9.00/glass

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Wine Selections

Argentina

White Wine

**Luigi Bosca, Sauvignon Blanc Reserva,
2006**

Bottle - \$38.00

Red Wine

Luigi Bosca Reserva, Pinot Noir 2005

Bottle - \$38.00

Bodega Norton, Privada, Blend 2004

Bottle - \$45.00

Trivento, Golden Reserve, Malbec 2005

Bottle - \$33.00

Chile

White Wine

**Marques de Casa Concha, Chardonnay
2005**

Bottle - \$40.00

Red Wine

**Casillero del Diablo Reserve, Carmenere
2006**

Bottle - \$32.00

**Marques de Casa Concha, Cabernet Sauvignon,
2005**

**Casillero del Diablo, Reserva Privada,
2005**

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We also have an extended wine list. Your server will be happy to assist you with that!