

Palms Lunch Menu

Starters

Aruban Fish Soup \$8.50

Wahoo, fresh vegetables, traditional funchi

Roasted Chicken Tortilla Soup \$8.00

Avocado and pico de gallo

House Salad \$9.00

Greens, avocado, papaya, cilantro-lime vinaigrette

Caesar Salad \$10.00

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

Top it with grilled chicken \$14.50

Top it with grilled shrimp \$17.50

Snapper Ceviche \$11.00

Line caught, lime marinated, cilantro, onion, tostones

Grilled Chicken Quesadilla \$10.50

Avocado and pico de gallo quesadilla with roasted tomato salsa

Coconut Shrimp \$15.50

Hand breaded, spicy papaya salad

Fiesta Nachos \$15.00

Balashi beef chili, corn tortilla chips, cheddar and jack cheeses,

pico de gallo, sour cream, guacamole, jalapeños

Island Chicken Wings \$10.50

Jerk spiced, mango chutney

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.

Big Salads

Traditional Cobb Salad \$15

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

Ensalada de Churrasco \$14.50

Grilled angus skirt steak, watercress, avocado, tomato, queso blanco, red onion, lime vinaigrette

Seared Tuna Salad \$16.00

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

Maple-Lime Marinated Salmon Salad \$16.00

Spinach, frisee, radish, green beans, egg, mustard dressing

Chinese Chicken Salad \$15.00

Shredded lettuce, cabbage, red pepper, carrots, red onion, celery, sesame vinaigrette

Mediterranean Salad \$14.00

Mixed greens, beets, cucumbers, tomatoes, red onion, olives, artichokes, feta, herb vinaigrette

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.

SANDWICHES

Angus Burger **\$13.50**

8-oz grilled burger, crisp lettuce, sliced tomato and red onion

garnishes, French fries and mustard herb dip

Chicken Sandwich **\$12.50**

Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb

spread, served with cucumber salad

English-Style Club Sandwich **\$13.00**

Shaved turkey, smoked bacon, fried egg, and Dijon spread

Cubano Sandwich **\$13.00**

Sliced pork loin, honey ham, Swiss cheese, pickles, mustard on

pressed Cuban bread, with charro beans

House Reuben Sandwich **\$14.00**

Corned beef, thousand island dressing, Swiss cheese, cole slaw,

rye bread, fries

Tandoori Chicken Wrap **\$12.50**

Tandoori spiced chicken, mixed greens, tomato, cucumber,

spiced yogurt, with chickpea curry

Vietnamese Banh **\$14**

Grilled steak, cucumber, carrot, daikon, cilantro, sweet soy

mayonnaise, crusty baguette, green papaya salad

Garden Vegetable Sandwich **\$12**

Island spiced hummus, cucumber, eggplant, piquillo peppers, pickled onion, feta, whole grain bread, side

salad

Personal Hot Dog Bar **\$11**

Hebrew National all beef dog, chili, sauerkraut, cheese,

grilled onions, fries

Blackened Fish Soft Tacos **\$14**

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

beans

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.

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

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

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

\$11.75

A touch of Malibu coconut rum and Bacardi Light rum

Tequila Sunset

\$11.75

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

Horchada Martini

\$12.00

Resort made honey milk, Smirnoff vodka and Frangelico with cinnamon

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

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