

The Palisades Restaurant

2024 Winter Menu



Appetizers

SPICY SHRIMP DIP Creamy blend of shrimp, chilies & honey served with warm pita	11.75
FOCACCIA House-made pimento cheese, bacon jam	8
HUSHPUPPIES Chili-honey butter	7.50
OYSTERS PALISADES Roasted with an Appalachian caviar compound butter (6/12)	12/24
BURNT PORK BELLY ENDS arugula slaw, fried goat cheese, cherry balsamic reduction	10
LOCAL CHARCUTERIE BOARD Chef's selection of local cheeses and cured meats, house bread, accoutrements	24
FEATURE APPETIZER	Market

Soups & Salads

add chicken - 5, add beef - 7

TODAY'S SOUP Fresh soup homemade by the Palisades kitchen team	Market
HOUSE SALAD Mixed greens, shaved carrot, red onion, watermelon radish (balsamic vinaigrette, honey-lavender, tahini garlic dressing, grapefruit vinaigrette, bleu cheese or ranch)	5.25
CAESAR SALAD Baby romaine wedge, house croutons, shaved parmesan	6/9
BLACK & BLUE Mixed greens, blackened sliced beef, dates, red onion, gorgonzola, balsamic	15.50
THE PALISADES POWER SALAD Kale, spinach, shaved brussels sprouts, charred clementine, shaved almonds, pomegranate, creamy garlic tahini dressing	14
APPLE & FENNEL SALAD Shaved apples, fennel, radish with marinated grapefruits, feta, grapefruit vinaigrette	14

Entrées

BAKED TROUT Pistachio lemon pepper crusted with dill aioli	25
RIBEYE 13 ounce cut of USDA choice beef, cut in house and grilled to your liking, choice of chipotle butter, gorgonzola butter, or house made steak sauce	41
FILET MIGNON 8oz center cut filet grilled to your liking <i>Add mushrooms & onions or blue cheese & blackening for \$2.50</i>	49
Wild Game Food innovation created by our Chef's!	Market
TV Dinner Preparation changes regularly	18
VEGETABLE ENTRÉE Stuffed acorn squash with quinoa, sage butter, spinach, brussels sprouts, pomegranate, feta, walnuts, sherry gastrique	19
CHICKEN Preparation changes regularly	19
PORK CHOP Parmesan, herb crusted, tomato relish	28
CHEF'S WHIM Food innovation created by our Chef's!	Market

Stone Oven Pizza

(regular or gluten-free dough – an additional \$2.50 for gluten-free crust & vegan cheese)

THE PAPASON Pepperoni & three cheese blend. It's my Dad's favorite!	18
THE PALISADES Grilled tenderloin with a mix of gorgonzola & mozzarella	19
SUPREME House-made sausage, house made ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	19
THREE CHEESE Romano, cheddar, & mozzarella <i>Add meats and cheeses for \$2 each & veggies for \$1.50 each</i>	16
BARBECUE CHICKEN House-made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	18
WHITE PIZZA Mozzarella, parmesan, mushrooms & truffle oil	16
VEGGIE SUPREME Mushrooms, artichoke hearts, red & green peppers, red onions, grape tomatoes	18

Seasonal Pizzas

PEAR & HAVARTI Rosemary olive oil base, havarti & parmesan, sliced local pears	17
FIG & PROSCIUTTO Fig butter base, havarti, mozzarella, prosciutto	19
WESTERN SUPREME House-made barbecue sauce, pork belly, bacon, ham, pepperoni, onion, topped with hot honey drizzle & scallions	19
FLORENTINE Olive oil, spinach, sauteed onions, feta, mozzarella	18
FEATURED PIZZA	Market



Beverages

(free refills available on coffee, iced tea, soft drinks)

DARK HOLLOW COFFEE Organic Guatemalan beans roasted locally to ensure freshest taste	3.50
THE PALISADES SPECIAL BLEND ICED TEA Sweetened and unsweetened	3.00
POT OF TEA Loose leaf teas available. See your hospitality specialist for a list.	4.00
SOFT DRINKS Coca-Cola, Diet Coke, Orange Fanta, Mr. Pibb, Sprite	2.00
ALL-NATURAL SOFT DRINKS Black Cherry, Crème, Root Beer, Red Birch Beer & Grape Soda	3.00
GINGER BEER <i>from Bermuda</i>	3.00
"LIQUID DEATH" SPARKLING WATER <i>(from the company 'Death to Plastic')</i>	3.50
PERRIER MINERAL WATER	2.50
ESPRESSO	2.25
CAPPUCCINO	3.50
LATTE Iced or hot	4.00

Over 80% of our menu is **gluten-free**. Please ask your hospitality specialist for more details
If you have allergies or an intolerance to certain foods, please tell your hospitality specialist so we can ensure you have a safe experience.

- Consuming raw or undercooked meats may increase your risk of food borne illness.

A 20% gratuity will be added for parties of seven (7) or more.