

# The Palisades Restaurant

## 2025 Winter Menu



### Appetizers

<b>SPICY SHRIMP DIP</b> Creamy blend of shrimp, chilies & honey served with warm pita	12
<b>FOCACCIA</b> House-made pimento cheese, bacon jam	8
<b>HUSHPUPPIES</b> Chili-honey butter	8
<b>GOAT CHEESE AND CONFIT TOMATO BAKE</b> Balsamic drizzle, house baguette	13
<b>HALLOUMI PUFFS</b> Halloumi, cheese, puff pastry, house everything seasoning, arrabbiata and alfredo sauce	14
<b>LOCAL CHARCUTERIE BOARD</b> Chef's selection of local cheeses and cured meats, house bread, accoutrements	26
<b>FEATURE APPETIZER</b>	Market

### Soups & Salads

add chicken - 6, add beef - 7

<b>TODAY'S SOUP</b> Fresh soup homemade by the Palisades kitchen team	Market
<b>HOUSE SALAD</b> Mixed greens, shaved carrot, red onion, watermelon radish (Balsamic vinaigrette, honey-lavender, pomegranate vinaigrette, apple cider vinaigrette, passion fruit vinaigrette, citrus vinaigrette, bleu cheese or ranch)	5.25
<b>CAESAR SALAD</b> Baby artisan romaine, house croutons, shaved parmesan	6/9
<b>BLACK &amp; BLUE</b> Mixed greens, blackened sliced beef, dates, red onion, gorgonzola, balsamic	17
<b>PEAR &amp; HAZLENUT SALAD</b> Mixed greens, toasted spiced hazelnuts, pear, dried fruit, blue cheese, onions, cranberry vinaigrette	10
<b>ROASTED BEETS &amp; CITRUS SALAD</b> Roasted beets, oranges, mixed greens, Halloumi croutons, pine nuts, citrus vinaigrette	12

### Entrées

<b>TROUT</b> Citrus soy glaze, fried citrus garnish	26
<b>RIBEYE</b> 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	43
<b>TV DINNER</b> Preparation changes regularly	Market
<b>WILD GAME</b> Food innovation created by our Chef's!	Market
<b>VEGETABLE ENTRÉE</b> Butternut squash bowl, curry style, orzo pasta, red peppers, onions, green beans, toasted almonds	24
<b>CHICKEN</b> Preparation changes regularly	19
<b>PORK CHOP</b> Maple mustard glazed, chili bacon brussels	29
<b>CHEF'S WHIM</b> Food innovation created by our Chef's!	Market

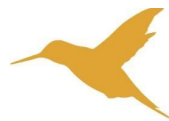
# Stone Oven Pizza

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

<b>THE PAPASON</b> Pepperoni & three cheese blend. It's my Dad's favorite!	20
<b>THE PALISADES</b> Grilled tenderloin with a mix of gorgonzola & mozzarella	20
<b>SUPREME</b> House-made sausage, house made ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	20
<b>THREE CHEESE</b> Romano, cheddar, & mozzarella <i>Add meats and cheeses for \$2 each &amp; veggies for \$1.50 each</i>	17
<b>BARBECUE CHICKEN</b> House-made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	19
<b>WHITE PIZZA</b> Mozzarella, parmesan, mushrooms & truffle oil	18
<b>VEGGIE DELUXE</b> Mushrooms, artichoke hearts, red & green peppers, red onions, grape tomatoes	20

## Seasonal Pizzas

<b>MEXICAN MARGARITA</b> Enchilada base, salsa Doña, fresh buffalo mozzarella	19
<b>FRENCH ONION</b> French onion base, steak, caramelized onions, gruyere, mozzarella, croutons, au jus drizzle	20
<b>FIG &amp; PROSCIUTTO</b> Fig butter base, prosciutto, Havarti & mozzarella cheese	20
<b>PEAR &amp; HAVARTI</b> Rosemary oil base, pears, Havarti & mozzarella, pecans	18
<b>FEATURED PIZZA</b>	Market



## Beverages

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

<b>DARK HOLLOW COFFEE</b> Organic Guatemalan beans roasted locally to ensure freshest taste	4
<b>THE PALISADES SPECIAL BLEND ICED TEA</b> Sweetened and unsweetened	4
<b>POT OF TEA</b> Loose leaf teas available. See your hospitality specialist for a list.	6
<b>SOFT DRINKS</b> Coca-Cola, Diet Coke, Orange Fanta, Mr. Pibb, Sprite, Ginger Ale	2.50
<b>ALL-NATURAL SOFT DRINKS</b> Black Cherry, Crème, Root Beer, Red Birch Beer & Grape Soda	3
<b>CHEERWINE</b>	3
<b>GINGER BEER</b> <i>from Bermuda</i>	3
<b>"LIQUID DEATH" SPARKLING WATER</b> <i>(from the company 'Death to Plastic')</i>	3.50
<b>PERRIER MINERAL WATER</b>	2.50
<b>ESPRESSO</b>	2.25
<b>CAPPUCCINO</b>	3.50
<b>LATTE</b> Iced or hot	4

Over 80% of our menu is **gluten-free**. Please ask your hospitality specialist for more detail.  
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.