

# The Palisades Restaurant

## 2025 Summer 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>HUSHPUPIES</b>	Chili-honey butter	8
<b>BACON &amp; CLAM FLATBREAD</b>	House-made flatbread, baby clams, bacon, parmesan, arugula, hot honey	10
<b>GRIT FRITTERS</b>	Bacon muenster grit fritters, sweet & spicy red pepper jelly	8
<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, roasted ginger vinaigrette, pineapple vinaigrette, bleu cheese or ranch)	6
<b>CAESAR SALAD</b>	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>TROPICAL PINEAPPLE SALAD</b>	Mixed greens, pineapple, mandarin oranges, coconut flakes, red pepper, dark sweet cherry, green onion, sunflower seeds, pineapple vinaigrette	12
<b>PLUM &amp; CUCUMBER SALAD</b>	Plum, cucumber, cilantro, crispy shallots, arugula, roasted ginger vinaigrette	12
<b>FEATURE SALAD</b>		Market

### Entrées

<b>TROUT</b>	Apricot barbecue glazed, apricot ginger tea relish	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	44
<b>PORK CHOP</b>	“Piña Colada” Coconut lime crusted, caramelized pineapples, coconut pineapple rum sauce	29
<b>CHICKEN</b>	Preparation changes regularly	19
<b>CHEF’S WHIM</b>	Food innovation created by our Chef	Market
<b>OCEAN’S OFFERING</b>	Chef’s daily fresh seafood creation	Market
<b>LOCAL SMOKED BRISKET RICE BOWL</b>	House smoked brisket, Japanese Barbecue sauce, hibachi rice, egg yolk “Rosedale Farms”	26
<b>VEGETABLE ENTRÉE</b>	“Eggplant Lasagna Roll” Breaded eggplant, lemon & herb ricotta, vegetable medley, marinara, provolone & parmesan blend	19

# 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> Red sauce, Grilled tenderloin with a mix of gorgonzola & mozzarella	20
<b>SUPREME</b> Sausage, ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	21
<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>EMPALIZADAS</b> Mexican red sauce base, mozzarella, feta, black beans, corn, onion, peppers, tomatoes, cilantro, avocado ranch	19
<b>FLAMMKUCHEN</b> Crème fraiche base, bacon, shitake mushrooms, muenster	22
<b>MED RED VEG</b> Muhammar base, feta, eggplant, zucchini, carrots, arugula, onion	20
<b>CBBR (Chicken Bacon Buffalo Ranch)</b> Buffalo ranch base, bacon, chicken, tomato, onion	20
<b>FEATURE PIZZA</b>	Market



# Beverages

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

<b>LOCAL CARLO'S COFFEE</b> Organic Guatemalan beans roasted locally to ensure freshest taste	5
<b>THE PALISADES SPECIAL BLEND ICED TEA</b> Sweetened and unsweetened	5
<b>POT OF TEA</b> Loose leaf teas available. See your hospitality specialist for a list.	7
<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	4
<b>CHEERWINE</b>	4
<b>FENTIMANS</b> Ginger Beer and Rose Lemonade	4
<b>"LIQUID DEATH" SPARKLING WATER</b> <i>(from the company 'Death to Plastic')</i>	4
<b>PERRIER MINERAL WATER</b>	3
<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.