

The Palisades Restaurant

2025 Fall Menu



Appetizers

SPICY SHRIMP DIP	Creamy blend of shrimp, chilies & honey served with warm pita	12
FOCACCIA	House-made pimento cheese, bacon jam	8
HUSHPUPIES	Chili-honey butter	9
CHICKEN SATAY	Marinated chicken on skewers, peanut pumpkin sauce	10
PISTACHIO CRUSTED HALLOUMI	Pistachio crusted cheese, chili honey glaze, lime couscous	15
LOCAL CHARCUTERIE BOARD	Chef’s selection of local cheeses and cured meats, house bread, accoutrements	26
FEATURE APPETIZER		Market

Soups & Salads

add chicken – 6, 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, apple cider vinaigrette, dijon vinaigrette, bleu cheese or ranch)	6
CAESAR SALAD	Artisan romaine, house croutons, shaved parmesan	6/9
BLACK & BLUE	Mixed greens, blackened sliced beef, dates, red onion, gorgonzola, balsamic	17
APPLE WALNUT SALAD	Apple, arugula, maple candied walnuts & pepita seeds, red onions, pomegranate seeds, apple cider vinaigrette	13
ROASTED BRUSSEL & SQUASH SALAD	Roasted brussel sprouts & squash, dried cranberries, dijon vinaigrette	13

Entrées

TROUT	Sumac rubbed, autumn apple & arugula salad, maple candied pepita	27
RIBEYE	15 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	45
PORK CHOP	Montreal rubbed, local sautéed mushrooms, sage bourbon cream sauce <i>“Gnome Stead Farms”</i>	29
CHICKEN	Preparation changes regularly	19
CHEF’S WHIM	Food innovation created by our Chef	Market
WILD GAME	Selection rotates on availability	Market
SHRIMP ETOUFFEE	Sauteed shrimp, smothered in cajun gravy over black pepper parmesan grit cakes	28
VEGETABLE ENTRÉE	Autumn veggie pasty – a spin on a Michigander favorite!	19
TV DINNER	Our play on a classic, even served on a tray	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!	20
THE PALISADES Grilled tenderloin with a mix of gorgonzola & mozzarella	20
SUPREME Sausage, ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	21
THREE CHEESE Romano, cheddar, & mozzarella <i>Add meats and cheeses for \$2 each & veggies for \$1.50 each</i>	17
BARBECUE CHICKEN House-made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	19
WHITE PIZZA Mozzarella, parmesan, mushrooms & truffle oil	18
VEGGIE DELUXE Mushrooms, artichoke hearts, red & green peppers, red onions, grape tomatoes	20

Seasonal Pizzas

PUMPKIN BACON & BRIE Pumpkin butter base, bacon, brie, scallions, walnuts	20
RELLENOS Ranchero base, roasted poblanos, mozzarella, provolone, homemade queso fresco, roasted chicken	20
FIG & PROSCIUTTO Fig butter base, harvarti, mozzarella, prosciutto	20
PEAR & HAVARTI Rosemary oil base, havarti & parmesan, sliced pears	19
FEATURE PIZZA A weekly creation crafted by John our Pizzaiolo	Market



Beverages

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

LOCAL CARLO’S COFFEE Organic Guatemalan beans roasted locally to ensure freshest taste	5
THE PALISADES SPECIAL BLEND ICED TEA Sweetened and unsweetened	5
POT OF TEA Loose leaf teas available. See your hospitality specialist for a list.	7
SOFT DRINKS Coca-Cola, Diet Coke, Orange Fanta, Mr. Pibb, Sprite, Ginger Ale	2.50
ALL-NATURAL SOFT DRINKS Black Cherry, Crème, Root Beer, Red Birch Beer & Grape Soda	4
CHEERWINE	4
FENTIMANS Ginger Beer and Rose Lemonade	4
“LIQUID DEATH” SPARKLING WATER <i>(from the company ‘Death to Plastic’)</i>	4
PERRIER MINERAL WATER	3
ESPRESSO	2.25
CAPPUCCINO	3.50
LATTE 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.