

## PALMS LUNCH MENU

Food. Thoughtfully sourced. Carefully served.

### Starters

#### Truffled House Fries

Seasoned wedge fries topped with grated and shredded Parmesan cheese, truffle oil, bacon bits and parsley

14

#### Refreshing Fruit

An assortment of fresh seasonal fruit

15

#### Coconut Shrimp

Breaded, deep fried shrimp, served with pineapple and sweet chili sauce

18

#### Calamari

Deep fried calamari rings and tentacles, served with fries and remoulade sauce

16

#### Island Wings

BBQ sauce with original Palms coleslaw

15

#### Nacho

Beef chili, corn tortilla chips, melted cheddar & shredded mozzarella, pico de gallo, sour cream, and guacamole

16

#### Peruvian Ceviche

White fish, lime marinated, cilantro, onion, fresh ginger and crisp nacho chips

16

#### Chicken Quesadilla

Flour tortillas, grated cheese and served with guacamole

16

### Soups

#### Aruban Pumpkin Soup

Bound soup, vegetable broth, ginger, topped with wild caught lump crabmeat

9

#### Chicken Rice Soup

Carrot, celery, onion, rice and homemade bread sticks

10

## Palms Signature Salad

### Rustic Fruity Mix Salad                    14

This fresh salad with a tangy balsamic-sesame dressing is always a winner, and the version here, with dried cranberry, mandarin, green onions, toasted almonds, cherry tomato, bacon bits is sure to become a firm favorite of yours too! Full of goodness, just for you.

## Salads

### Classic Caesar Salad                    14

Romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and fresh garlic crouton

Add grilled chicken                            19

Add shrimp                                    25

### Our Cobb Salad                            18

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

### Churrasco Salad                            19

Grilled skirt steak, arugula, guacamole, Kalamata olive, with pico de gallo and chipotle mayo

### Palms House Salad                            13

Mix greens, cherry tomato, cucumber, Kalamata olive, tossed with ranch dressing

Add grilled chicken                            19

Add salmon                                    22

Add shrimp                                    25

### Greek Salad                                    15

Tomatoes, sliced cucumbers, onion, feta cheese, olives and a classical vinaigrette

Please advise our associates if you have any food allergies or special dietary requirements.

A 15% service charge as well as local sales /health tax will be added to the check.

A surcharge may be applicable for special menu requests.

Gluten-free dishes.

## Sandwiches

All sandwiches served with a choice of: French fries, fruit cup, or side salad

### Chicken Sandwich 15

Guacamole, smoked bacon, tomato, crisp lettuce, aioli on grilled ciabatta bread

### Chipotle Fish Tacos 15

Flour tortillas, white fish, guacamole, cabbage, apple, pico de gallo, chipotle mayo

### House Reuben Sandwich 14

Corned beef, 1000 island dressing, Swiss cheese, coleslaw and rye bread

### Tuna Salad Wrap 18

Lettuce, shredded cheddar, tomato, cucumber, and mayo

## Large Plates

### Tenderloin 34

Two 4-oz grilled beef medallions, sautéed mushroom-onion, mashed potato & chimichurri sauce

### Salmon 27

8-oz Fish fillet, baby potato, fresh asparagus and creole sauce

### Organic Jerk Chicken 29

Jerk spice rubbed bone-in chicken breast, Caribbean beans, sweet potato fries and spicy sauce

### Churrasco Steak 33

8-oz Grilled beef, fried plantain, white rice and chimichurri sauce

### Cobbler 27

8-oz Fish fillet, mashed potato, mixed vegetables, and creole sauce

### Grilled Kosher Hotdog 14

Hebrew National all beef hot dog with relish, sauerkraut

### Classic Caprese Sandwich 15

Buffalo mozzarella cheese, tomato, fresh basil pesto drizzled with olive oil

### English Style Club Sandwich 16

Sliced turkey, smoked bacon, egg, tomato, lettuce Dijon mustard spread and multi grain bread

## Pastas

<b>Penne Alfredo</b>	22
Add grilled chicken	25
Add shrimp	28
Add mixed vegetables	23
<b>Spaghetti à la Bolognese</b>	25
<b>Penne Marinara</b>	19
<b>Seafood Linguine</b> , Alfredo or marinara sauce	45

## Fajitas

<b>Chicken</b>	28
On a sizzling skillet, chicken breast, bell peppers and onion, guacamole, sour cream, cheddar cheese, pico de gallo, lettuce and served with flour tortillas	
<b>Beef tenderloin</b>	34
Mixed vegetables	26
Baby shrimp	35

## The best Desserts in Aruba from pastry Chef Ludwig

<b>Apple Vanilla Crème Brûlée</b>	11
Fresh apples in a smooth baked creamy filling, caramelized sugar on top. Served with seasonal assorted berries	
<b>Tres Leche</b>	12
One of South America favorite desserts made with a moist sponge cake, soaked in three kinds of milk	
<b>Crusted Coconut Cake</b>	10
Light and fluffy with coconut cream and a delicious vanilla butter cream	
<b>Lava Cake</b>	12
Gluten-free chocolate cake filled with warm chocolate ganache, served with whipped cream and seasonal assorted berries	
<b>Ice Cream Sundae</b>	14
Three scoops of your choice of vanilla, strawberry, chocolate ice cream with toppings	