



PALACEGRILLE

SHARED PLATES

COLD

Tasting of **Lake Superior whitefish** 10
smoked • gravlax • paté

Marinated **goat cheese** 9
pistachios • mint • citrus & truffle oil

Oolong tea smoked seared **Ahi-tuna** 11
ginger-sesame dressing

Roasted vegetable **Bruschetta** 8
Parmigiano-Reggiano

Fresh North Atlantic **oysters** 12
seaweed salad in wasabi vinaigrette

Chilled Latin spiced **octopus** 12
in coconut water

Mediterranean tasting 10
baba ganoush • hummus • tabbouleh •
stuffed grape leaves • warm & fried pita

HOT

Smoked **brisket quesadilla** 8
fire roasted tomato salsa

Baked brie in pastry crust 10
apple-rhubarb compote

Fried calamari 11
stone-ground corn crusted • spicy tomato sauce

Housemade **mozzarella cheese** 9
Panko & herb crusted pan-fried mozzarella •
herb salad • extra virgin olive oil

Southwest spiced **shrimp scampi** 12
chorizo & fried white corn • romesco sauce

Pan roasted house **cured pork belly** 10
caramelized onions with a tasting of housemade mustards

Smoked **trout & crab cheesecake** 9
thyme infused tomato confit

Selection of today's **soups** 7

SALADS

Iceberg & Blue 10
tomatoes • walnuts • lardoons & herbs •
blue cheese-walnut dressing

Mixed greens 12
blue cheese • smoked bacon & onion
• sweet & sour vinaigrette

Caesar salad 10
Romaine hearts • garlic croutons with
Parmigiano-Reggiano

Mixed greens & rocket salad 12
spiced pecans • Michigan apples • pomegranate • crispy
shallots • orange-balsamic vinaigrette
(Add grilled chicken 5 • fried calamari 6 • blackened salmon 12)

MAINS

Lake perch sauté 25
potato puree • seasonal vegetable • lemon-caper sauce

Grilled **beef tenderloin medallions** 26
Anna potato • rosemary essence

Blackened **North Atlantic salmon** 20
chorizo • fried white corn ragout •
smoked tomato sauce

Herb seared **breast of chicken** 17
wild mushroom-barley risotto • red wine sauce

Pan roasted **Lake Superior whitefish** 17
thyme • lemon brown butter • scallion potato cake

Coffee & Chili dusted **skirt steak** 20
grilled tomatoes • fried tostones • chimichurri sauce

Roasted **swordfish fillet** 24
in coconut milk • Thai spices • Jasmine rice

Seared diver **scallops** 26
paella rice cakes • saffron broth

Spanish influenced grilled **quail** 26
pearl cous cous • roasted peppers • smoked paprika oil

Braised **Lamb Shank** 19
on potato gnocchi • sautéed cremini mushrooms •
baby spinach

Potato gnocchi 15
sautéed cremini mushrooms • baby spinach •
fontina cheese • toasted croutons

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.