

P A L E T T E

Lunch Menu

Appetizers

*Old Fashioned Chicken Noodle Soup	9
Palette Salad Baby field greens, roasted olives, sliced tomatoes, balsamic vinaigrette	8
*Chopped Caesar Salad, Focaccia Croutons Chicken 17 Shrimp 20	10
*Classic Chicken Cobb Salad Avocado, vine ripened tomato, bacon, blue cheese, ranch dressing	17
Smoked Salmon, Arugula and Fennel Salad Asparagus tips, shaved onions, lemon mustard dressing	15
Peekytoe Crab Salad Heirloom tomato and avocado yogurt dressing	16

Sandwiches

Sandwiches are served with your choice of ZTF French Fries, House Salad or Fresh Fruit

Steak and Brie On rosemary ciabatta with watercress and roasted peppers	16
Greek Salad Wrap Classic salad with romaine, cucumber, tomato, olives and feta cheese in spinach wrap	14
*Roasted Turkey Club on Seven Grain Bread Applewood smoked bacon, lettuce, tomato, mayo	15
Pulled Duck on Hoagie Provolone cheese, caramelized onion jus and sweet potato fries	15
*"10021" Turkey Burger, Brioche Bun	15
*Our Own Half Pound Burger, Brioche Bun	15
Hot Smoked Wild Salmon Country sour dough bread, lime caper and chervil spread	14

Main Courses

Seared Sashimi Style Ahi Tuna With white anchovy, seaweed salad and sushi rice, light passion fruit soy sauce	18
*Oven Seared Natural Half Chicken Creamy Potatoes, Roasted Tomato	20
Lemongrass and Lime Marinated Salmon Risotto, julienne vegetables, ginger tomato sauce	17
*Thin Crust Pizza, Marinara Sauce, Mozzarella	16
*Organic Open Faced Tomato-Arugula Omelet Arugula salad, lemon juice, extra virgin olive oil vinaigrette	16
*Roasted Eggplant with Israeli Couscous and Tofu (Vegan)	15
Seared Diver Scallops Buckwheat soba noodles, sweet and spicy soy-garlic sauce	18
Lump Crab Cakes Flash sautéed mixed greens, roasted red pepper cream	17

*Loews American Classic

Consuming raw or under cooked food may be hazardous to your health

11.07

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs