

Michael R. McCarty's

Palm Beach

APPETIZERS

Mozzarella & Tomato 13

Fresh buffalo-milk mozzarella & vine ripe tomato with extra virgin olive oil and basil.

Smoked Salmon 15

Traditional garnish.

Sesame Seared Tuna & Seaweed Salad 15

Wasabi, soy sauce & pickled ginger.

Truffle Fries 8

French fried potatoes w/ truffle oil & shaved parmesan cheese.

Whole Artichoke 10

Steamed or grilled with lime-mustard sauce.

Fried Green Tomatoes 9

Two-tomato chutney with crumbled blue cheese.

Brushetta 12

Herb crusted baguette with fresh tomato and basil.

Jumbo Shrimp Cocktail 17

Four extra large shrimp with traditional cocktail sauce.

Jumbo Lump Crab Cake 16

Fennel slaw, remoulade sauce.

Jumbo Lump Crab Cocktail 19

Cocktail sauce.

SOUPS & SALADS

Vichyssoise 7

Soup du Jour 9

Field Greens 9

Classic Caesar 10

Chicken 14, salmon 17, shrimp 20, or crab cake 21.

The Wedge 11

Iceberg served with bacon, tomato, and blue cheese.

Blackened Salmon Salad 17

Sweet- roasted red pepper vinaigrette.

Spinach Salad 13

Nueske's bacon, Bermuda onion, egg, balsamic vinaigrette.

Warm Duck Salad 21

Belgian endive, frisse, blue cheese, & candied pecans.

ENTRÉES

Linguine Carbonara 17

Prosciutto, green peas & parmesan cheese.

Baked Macaroni and Cheese 15

Apple-smoked ham, cheddar cheese.

Scrambled Eggs and Bacon 13

Served with roasted red potatoes and Nueske's bacon.

Homemade Meatloaf 17

Homemade mashed potatoes and gravy.

Chicken Hash 18

Toast points & currant jelly.

Chicken Capri 19

Blessed with herb oil, field greens & shaved parmesan.

Chicken Madeira 23

Baked with Mozzarella, asparagus, mushrooms and Madeira wine reduction.

Rotisserie Half Chicken 19

Homemade mashed potatoes & green beans.

Breast of Duck 27

Orange blossom honey, crystallized ginger, roasted red potatoes and green beans.

Yellowfin Tuna Burger 19

Ground tuna burger & wasabi mayo.

Steamed Mussels 19

Herb-garlic broth & crusty bread.

Seared Sea Scallops 29

Crispy risotto cake & red pepper coulis.

Jumbo Lump Crab Cakes 37

Served on a bed of sauteed fennel & green beans.

Grilled Atlantic Salmon 23

Smoked tomato vinaigrette, roasted red potatoes & asparagus.

Calf's Liver 21

Sautéed, caramelized onions, Nueske's bacon.

Veal Picatta 29

Green beans & roasted red potatoes.

Grilled Angus Hamburger 14

Served with fries & coleslaw.

Steak Ryan 27

Filet medallions with cracked pepper, shitake mushrooms and Madeira wine reduction.

Filet Mignon 33 Petite 25

Char-grilled, served with sauce béarnaise.

U.S.D.A Prime New York Strip 37

Char-grilled served with crispy tobacco onions.

Ryan D. Chase, Executive Chef

Sharing Charge 10