



# TEN PALMS

## M E N U

### SOUPS

#### **Clam Chowder**

*A Succulent and Creamy Taste of the Northeast Brought Home to South Florida*

6

#### **French Onion**

*Chef's Updated Rendition of this Timeless Classic*

6

### APPETIZERS

#### **Tomato & Mozzarella Caprice**

*Field Greens, Slices of Tomato, Fresh Mozzarella, and a Classic Basil Pesto,  
Served Under a Drizzled Fragrant Balsamic Vinegar Reduction*

10

#### **Jerk Chicken Wings**

*Homade Jerk Sauce and Jumbo Wings Tantalize You with a Spicy Taste of the Carribean*

9

#### **Shrimp Cocktail**

*Poached and Chilled Season Shrimp Served with Our Own Zesty Cocktail Sauce and Fresh Lemon Wedges*

11

#### **Chicken Quesadilla**

*Flour Tortilla Filled with a Blend of Melted Cheese & Chicken  
Served with Sour Cream, Mexican Salsa & Guacamole*

9

#### **Seared Tenderloin Tips**

*Tenderloin Tips Lightly Seasoned with a Cajun Rub,  
Sauteed with Mushrooms & Topped with Tobacco Onions*

12

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## SALADS

### All You Can Eat Soup & Salad

*An Assortment of Mixed Greens, Homemade Salads, Fresh Condiments,  
Salad Dressings & Assorted Soups of the Day*

10

*With the Purchase of an Entree*

5

### Wedge

*Crisp Iceberg Hearts, Smoked Applewood Bacon, Tomato & Blue Cheese Crumbles  
Served with Blue Cheese Dressing*

8

### Caesar

*Crisp Romaine Hearts, Tossed with Seasoned Croutons, Parmesan Cheese & Homemade Caesar Dressing*

7

### Gulfstream

*Mixed Greens Topped with Candied Pecans, Mandarin Orange, Tomato Wedges, Sliced Cucumber & Red Onions*

8

## BURGERS & SANDWICHES

### The Gulfstream Burger

*1/2 Pound of Fresh Ground Angus Beef Served on a Toasted Challah Roll, Lettuce, Tomato, Onion & Pickle*

8

### Kobe Beef Burger

*1/2 Pound of Fresh Kobe Beef Served on a Toasted Challah Roll, Lettuce, Tomato, Onion & Pickle*

15

### Grilled Blackened Chicken Sandwich

*Grilled Chicken Breast, Served on a Toasted Challah Roll, Swiss Cheese, Lettuce, Tomato, Onion & Pickle*

11

## PASTAS

### Cajun Chicken, Vegetable & Rotini Pasta

*Our Unique Blend of Garden Fresh Vegetables Seasoned with a Garlic-Infused Wine Butter Sauce and a Cajun-Spiced Chicken Breast, Served Atop a Bed of Al-Dente Rotini Pasta*

15

### Penne Pasta Marinara

*A Bed of Penne Pasta Cooked to Al-Dente, Served Under a Hearty Marinara Sauce  
Full of Old-World Spices and Flavors*

8

### Fettuccini Alfredo


*Fettucini Pasta Hand-Tossed with Mushrooms, Asparagus in a Rich Alfredo Sauce,  
All Topped with Aged Shredded Parmesan Cheese*

12

### Linguini & Clams

*Linguini & Little Neck Clams Tossed in a Traditional Garlic Broth*

14



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## ENTREES

### St. Louis Ribs

*Smoked Low & Slow Then Smothered with a Traditional BBQ Sauce, Served with Cole Slaw*  
Full Rack 21    Half Rack 14

### Grilled Dry Aged N.Y. Strip

*A Beautiful 12oz. Dry Aged U.S.D.A. Prime N.Y. Strip Loin of Beef Topped With Crispy Tobacco Onions*  
28

### Filet Mignon

*Demand the Very Best, a Fire Grilled 6oz. U.S.D.A. Pettit Filet of Choice Beef*  
21

### Grilled Chicken

*Grilled Chicken Breast Seasoned with Herbs Served with Baked Potato & Green Beans*  
14

### Pork Chop

*Center Cup Pork Chop, Bone in for Flavor & Frenched, Grilled Slowly Until Tender,  
Served with Slightly Spicy Tropical Fruit Salsa*  
17

### Jumbo Lump Crab Cake

*Jumbo Lump Crab Cake Baked Til Golden Brown Served with Sweet Potato Fries, Cole Slaw & Remoulade*  
22

### Beer Battered Fish & Chips

*Tilapia Dipped In Beer-Batter & Deep Fried to Golden-Brown Perfection,  
Served with Our Signature Bottleneck French Fries and Classic Cole Slaw*  
10

## SIDES

4

*Baked Potato*

*Green Beans*

*Sweet Potato Fries*

*Seasonal Grilled Veggie Medley*

## DESSERTS

*Caramel Granny Apple Pie*

6

*Key Lime Pie*

7

*Lovin Spoonful Chocolate Cake*

7

*Dessert of the Day*

**For reservations and large parties please call 954.455.6760**

901 South Federal Highway, Hallandale Beach, FL 33009