

TACBOON

SOUPS

- SEAFOOD GUMBO *A hearty soup of shrimp, scallops, mussels, kielbasa, jasmine rice, and okra* \$8.00
- FRENCH ONION SOUP *Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere* \$8.00
cheeses

APPETIZERS

- PECAN CRUSTED OYSTERS *Cherry jicama tomatillo salsa, chili aioli* \$18.00
- BURRATA *Served over baby arugula, cherry tomato confite, crispy prosciutto, and crostini pesto* \$12.00
- PORTOBELLO BRUSCHETTA *Grilled portobello mushroom filled with chopped seasonal tomatoes, Parmesan, . . . \$11.00*
and fresh basil, drizzled with olive oil and balsamic glaze
- LINGUINE DEL MAR *Garlic oven-roasted Gulf shrimp, scallops, mussels, grape tomatoes, and a creamy basil* \$16.00
sauce

SALADS

- CONCH SALAD *Finely diced conch, tomatoes, red onions, sweet bell peppers, celery, citrus juices, and herbs served* . . \$16.00
on a bed of fresh mixed greens
- COLORFUL QUINOA *Red quinoa with baked sweet potato, apples, edamame, red onions, celery, cilantro, parsley* . . . \$11.00
with a crisp apple cider vinaigrette
- GOAT CHEESE BRULEE *Bruleed goat cheese medallions over baby arugula, figs, mango, and candied pecans, . . . \$15.00*
finished with a tangy champagne vinaigrette
- CAPRESE *Rainbow cherry tomatoes, basil, fresh mozzarella balls, baby spinach, red onion, and walnuts drizzled with* \$14.00
extra virgin olive and zesty balsamic vinegar

FROM THE OPEN HEARTH OVEN

PIZZA

- MARGHERITA *Fresh buffalo mozzarella and sliced heirloom tomatoes sprinkled with chopped oregano* \$12.00
- WHITE TRUFFLE *Wild mushrooms and a blend of pecorino, fresh mozzarella, and fontina cheese, misted with* \$14.00
truffle oil
- THE GODFATHER *House-made marinara, fresh mozzarella, pepperoni, Italian sausage, chopped basil, and* \$13.00
oregano

FLATBREAD

- SHORT RIB QUESADILLA *Jalapeno cheddar tortilla, mild cheddar, green chilies, black bean hummus, chipotle* 14.50
sour cream, chimichurri
- SPRING VEGETARIAN *Chèvre, asparagus, sunflower seeds, dandelion greens, local honey, spinach chive pesto* 10.50
- FLATBREAD – YOUR WAY *Pick a sauce - marinara or pesto - next - choose any or all - pepperoni, sausage, \$16.00*
grilled chicken, mushrooms, peppers, onions, sliced tomatoes, fresh basil, mozzarella, or shaved Asiago cheese

Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness

ENTRÉES

MEDITERRANEAN GROUPER *Grouper fillet seasoned with a blend of Mediterranean spices, topped with fresh garlic, tomatoes, olives, lemon juice, and extra virgin olive oil, then baked in our open-hearth oven \$23.00*

CHICKEN VIENNA SCHNITZEL WITH SPÄTZLE *Wafer-thin breaded chicken cutlet flash fried, with house-made Spätzle and braised red cabbage \$18.00*

SEAFOOD POT PIE *Shrimp, baby scallops, calamari, heavy cream, celery, sweet potato, basil, green peas, all seasoned with thyme and saffron covered in a delicate puff pastry \$24.00*

DRY-AGED NEW YORK STRIP *Grilled to perfection and served with mashed potatoes, baked cherry tomatoes, and finished with a Madagascar green pepper sauce \$ 28.00*

HUNGARIAN GOULASH CASSEROLE *Tender veal, Yukon Gold potatoes, green pepper, baby carrots, and onion, seasoned with the chef's blend of paprika, topped with a dollop of sour cream . . . \$17.00*

SANDWICHES

MUFFULETTA *A classic, invented in 1906 at a Sicilian bakery, the sandwich is filled with an olive salad, provolone, bologna, and salami. Served with hand-cut sweet potato fries . . \$15.00*

CREOLE SHRIMP PO'BOY *French roll, jalapeno tartar sauce, romaine hearts, tomatoes, hand-cut Yukon Gold fries . . \$18.00*

GULF CRAB CAKE SANDWICH *Lump Gulf crabmeat, butter, vegetables, cooked till golden, served on a toasted Brioche roll with roasted red pepper remoulade, lettuce, and tomato. Served with coleslaw and hand-cut Yukon Gold french fries \$22.00*

PALMS BURGER *Angus beef burger grilled to perfection topped with apple-wood smoked bacon, Maytag blue cheese, house-made onion jam, crisp romaine lettuce, and pickles served on a sesame brioche bun. Served with golden matchstick fries \$16.00*

VEGETARIAN WRAP *Seasoned grilled portobello mushroom, avocados, fire-roasted peppers, crisp romaine lettuce, feta cheese, and pesto aioli in a sun-dried tomato tortilla \$14.00*

DESSERTS

PECAN PIE *Done in the southern style, this rich buttery dessert is made with pecans, sugar, eggs, and corn syrup \$6.00*

LEMON AND RASPBERRY SWIRL CHEESECAKE *Creamy lemon cheesecake with swirls of raspberry puree \$8.00*

WHITE AND DARK CHOCOLATE BREAD PUDDING WITH VANILLA SAUCE *Cubes of bread, baked in a custard with chunks of white and dark chocolate topped with a vanilla sauce . . . \$6.00*

BEVERAGES

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA \$2.65

SAN PELLEGRINO SPARKLING WATER 250 ML / 500 ML / 750 ML \$2.00 / \$4.00 / \$6.00

COCA COLA, DIET COKE, SPRITE, OR GINGER ALE \$3.00

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