

PALISADE™

BRUNCH MENU

BEFORE BRUNCH

DUNGENESS CRAB DIP

Chèvre | capers | Macrina potato baguette
chives **22.5**

BELLY + THE BEAST

sweet + spicy pork belly
charred octopus | jalapeño slaw
chimichurri tomato + sweet peppers **24.5**

NEW ENGLAND CLAM CHOWDER

cup **11** / bowl **14**

EAST MEETS WEST CRAB CAKE

Dungeness cake | softshell
remoulade | yellow pepper coulis
heirloom tomato **28.5**

KUNG PAO CALAMARI

peanuts | red bell peppers | onion
spicy Kung Pao sauce **19.5**

GRILLED + CHILLED SHRIMP COCKTAIL

Bloody Mary Cocktail sauce **27.5**

LOBSTER BISQUE

cup **13** / bowl **16**

BABY ICEBERG WEDGE

tomato + sweet pepper ceviche
tomato coulis | applewood bacon
gorgonzola dressing **15**

CAESAR SALAD

Parmesan crisp | achiote sauce
sweet pepper **14.5**

APPLE, GORGONZOLA + CANDIED WALNUTS

Baby greens | honey vanilla vinaigrette **15**

CHILLED & RAW

SEAFOOD TOWER*

Maine Lobster | Chilled Shrimp | King Crab Legs | Tuna Poke | Oysters | Clams

CUTTER 95.5 serves 2

SCHOONER 155.5 serves 4

FULLY RIGGED 220.5 serves 6

OYSTERS ON HALF SHELL MP

half dozen | mignonette | zesty cocktail sauce
inquire for daily selection

PACIFIC SASHIMI GRADE AHI POKE* 20.5

Spicy cucumbers | wakame sesame salad | avocado
onions | crispy wontons

BREAKFAST FOR LUNCH

*All of our brunch entrees include unlimited trips to our
Breakfast Pastry & Fresh Fruit Station, coffee, tea and orange juice*
\$38

CANADIAN BACON BENEDICT*

Hollandaise | English muffin | brunch potatoes

CRAB CAKE BENEDICT*

Hollandaise | Tobiko | Parmesan potatoes

PRIME RIB BENEDICT

English muffin | caramelized onions | hollandaise
Parmesan potatoes

PRIME RIB HASH*

Sunny side up eggs | caramelized onions | hollandaise
parmesan | potatoes

LOBSTER & SHRIMP FRITTATA GF

Spinach | tomato | fresh herbs | Parmesan cheese | brunch potatoes

DUNGENESS CRAB OMELET* GF

Dungeness crab | spinach | tomato | hollandaise
parmesan | potatoes

CAPRESE OMELET* GF

Mozzarella | tomato basil salad | balsamic

BRIOCHE FRENCH TOAST

Fresh Berries | whipped cream | maple syrup

LEMON RICOTTA PANCAKES

Fresh berries | blueberry syrup | powdered sugar

STEAK & EGGS

7 oz filet | eggs your way | Parmesan breakfast potatoes **+20**

LUNCH FOR BREAKFAST

SHAVED PRIME RIB SANDWICH*

Provolone | grilled onions | wild arugula | horseradish crème fraîche
Macrina | potato baguette | French fries **24.5**

PALISADE FISH & CHIPS

Beer battered | French fries | house-made tartar sauce
malt vinegar **23.5**

THE PALISADE BURGER*

Tillamook® Sharp Cheddar | Roma tomato | arugula
caramelized onion | bacon | Macrina seeded brioche bun
roasted garlic aioli | French fries **22.5**

DUNGENESS CRAB CAKE SANDWICH

Brioche bun | Heirloom tomato | remoulade | arugula **26.5**

SALMON AND SHRIMP LOUIE

Asparagus | cucumber | tomato | artichokes | lettuce
hard-cooked egg | Louie dressing **30.5**

DUNGENESS CRAB AND SHRIMP BUCATINI

Garlic cream | white wine | clam juice | spinach | tomato
botarga **38.5**

SEAFOOD TRIO*

Dungeness crabcake | salmon | shrimp | Yukon Gold mashed
potatoes | seasonal vegetables | beurre blanc | lemon **47.5**

LEMON MYRTLE SALMON GF

Artichoke pancetta potato hash | minted basil pea **28**

RIBEYE* 16 OZ

Yukon Gold mashed potatoes + asparagus **76.5**

DAYTIME LIBATIONS

MIMOSAS 8

Choice of: Watermelon Mint, Blackberry Rosemary, Guava Dragon Fruit

EXOTIC MOJITO 15

Bacardi Superior White Rum | Reäl Passion Fruit Purée
Reäl Mango Purée | mint | lime | soda

HERB'N SODA 16

Grey Goose Essences Watermelon & Basil Vodka | fresh strawberry
basil | mint | lemon | Q Club Soda

SPICY PRICKLY PEAR MARGARITA 17

Don Julio Blanco Tequila | Monin Jalapeño | Monin Desert Pear
lychee-lime sour

ABSENCE OF PROOF

DRAGON FIZZ 8.5

Reäl Cream of Coconut | Monin Dragon Fruit | lime
pineapple juice | Q Club Soda

LYCHEE LIME SODA 8.5

Lychee-lime sour | soda | Hibiscus crystals

GINGER SNAP COOLER 8.5

Reäl Ginger Purée | Q Elderflower Tonic | lemon

SHRUB LIFE 8.5

Reäl Blackberry Purée | Liber & Co Caramelized Fig Syrup
Balsamic glaze | lime | Q Club Soda

CHILDREN 12 & UNDER - Breakfast Pastry & Fresh Fruit Station 13

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. For a convenience, a Suggested
Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to
increase or decrease the suggested gratuity amount based on your dining experience. Prices subject to change