

PALETTE

BAR & GRILL

STARTERS

LOBSTER BITES 13 mango sweet & sour / green apple slaw mostarda aioli	CHICHARRONES 8 pork rinds / parmigiano reggiano / chili	HAND CUT FRIES 9 parmigiano reggiano / evoo beer cheese fondue	MUSSELS STEW 16 roasted garlic wine butter / smoked andouille pico / ciabatta
THICK-CUT BACON 9 maple glazed / need we say more?	MUSHROOMS 10 herbed cream cheese / panko parmigiano reggiano	LUMP CRAB MEAT 14 tomato marmalade / lemon aioli sourdough	ACHIOTE PORK 13 tortillas / black beans / jalapeño pico aged cheddar / habanero vinaigrette

SOUPS & SALADS

SOUPS	SMALL SALADS	BIG SALADS
BAKED POTATO 7 bacon / wisconsin cheddar spring onions	OVER THE RAINBOW 6 greens / bacon / corn / tomatoes garlic croutons / lemon honey vinaigrette	STEAK WEDGE 18 grilled top sirloin* / maytag blue / bacon / onions / cucumber tomatoes / roasted beets / sweet pecans / palette dressing
FRENCH ONION 8 house croutons / gruyère	WEDGE 6 maytag blue / bacon / cherry tomatoes palette dressing	GRILLED CHICKEN 16 mixed greens / bacon / cheddar / spicy pecans / red onions tomatoes / roasted red peppers / citrus vinaigrette
CHEF'S mkt made from scratch daily	CAESAR 6 romaine / parmigiano reggiano caesar dressing* / house croutons	NAPA CABBAGE 13 gulf shrimp / snow peas / jicama / peppers / cashews banana chips / wontons / banana-peanut dressing

BUTCHER'S BLOCK

21-day aged 100% black angus beef
served with your choice of chef's or baked potato soup or small salad and your choice of entourage item

LAND

TOP SIRLOIN* 6oz 20 | 9oz 24
NY STRIP* 12oz 32 | 16oz 39
TENDERLOIN* 6oz 34 | 8oz 44
BONE-IN RIBEYE* 22oz 53
BONE-IN TENDERLOIN* 10oz 50
TWO PORK CHOPS* 8oz ea 28
LAMB CHOPS* 14oz 44



COMPLEMENTS

onion & mushroom demi 3
red wine garlic butter
veal demi glaze 2
reggiano crust 3

SEA

+ COLD WATER
LOBSTER TAIL 15

+ GULF SHRIMP 9

+ KING CRAB LEG 15

+ SEARED SCALLOPS* 15

ENTOURAGE

MASHED BABY REDS 6 reggiano / chives	BAKED & LOADED 6 wisconsin sharp cheddar sour cream / butter / scallions crispy pancetta	CREAMED SPINACH 6 roasted garlic	LOBSTER MAC & CHEESE 8 cavatappi / pangritata
HAND CUT FRIES 6 parmigiano reggiano / evoo		MARKET VEGETABLES 6 local seasonal variety	PEAS AU GRATIN 7 cheddar bechamel

CHEF'S MASTERPIECES

SLOW ROASTED CHICKEN 21
mirepoix / smoked gouda hash cake / madeira jus

SEARED SCALLOPS* 30
virtruvian farms wee greens / gruyere risotto / evoo

SOCKEYE SALMON* 21
house seasoning / wild mushrooms
wilted spinach / grilled orange / citrus beurre blanc

CHEF'S SPECIAL mkt
ask your server what the
chefs are cooking up today!

PALETTE BURGER 19
clasen's bakery brioche bun / house beef patty
hook's aged cheddar / thick-cut bacon
baby arugula / heirloom tomato / grilled onions
hand cut fries

FLAT IRON* 25
basil & paprika marinade / heirloom tomatoes
gorgonzola / baby arugula / red chimichurri
crispy shallots

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

