

Lunch / Dinner

PASTA AND PIZZA

FUSILLI BOLOGNESE

An all-time favorite: fusilli, Bolognese sauce, sliced cherry tomato with fresh basil and grated Parmesan cheese

FETTUCCINI ALFREDO

One of our tastiest pastas: fettuccini ladled with creamy Alfredo sauce, loaded with Parmesan cheese and hints of basil and black pepper

FETTUCCINI ALFREDO WITH CHICKEN

Rich decadent fettuccini Alfredo with crispy Buffalo chicken, grated Parmesan cheese, hints of basil and black pepper

MAC & CHEESE

We are proud to present mac & cheese done right, served with fresh chopped scallion

PEPPERONI PIZZA

A classic pizza made with tomato sauce and pepperoni

CHEESE PIZZA

You can't go wrong with a classic cheese pizza: topped with tomato sauce, fresh mozzarella and Parmesan cheese

SOUPS & SALADS

TORTILLA SOUP

A Mexican delicacy: tortilla soup with diced cheese, lip-smacking *chicharrón* and smooth, fleshy avocado

CHICKEN SOUP

Hearty chicken soup served with rice and fresh vegetables: spinach, carrot and diced potato

ICEBERG SALAD

Iceberg salad bursting with fresh ingredients, made with lettuce cores, bacon and sliced purple onion topped with blue cheese dressing

CAESAR SALAD

Authentic Caesar salad made of lettuce leaves, crunchy croutons and grated Parmesan cheese

MEDITERRANEAN SALAD

The captivating flavors of the Mediterranean in a flavorful salad. Made with feta cheese, Kalamata olives and cucumber with sparks of oregano and mint leaves

CAESAR SALAD WITH GRILLED CHICKEN

Exactly what a salad should be: the classic Caesar salad with grilled chicken breast, crispy croutons and Parmesan on top

CAESAR SALAD WITH FRIED CHICKEN

Loose yourself in our scrumptious Caesar salad, served with crispy chicken, croutons and Parmensan on top

FRENCH FRIES

Crunchy and surprisingly addictive

FRENCH FRIES WITH CHEESE

Amazing fries topped with melted Cheddar cheese

CANADIAN POUTINE FRIES

Canadian delicious concoction of fries, gravy and cheese curds

BONELESS CHICKEN BITES

Served with either BBQ or Buffalo sauce and a side of blue cheese dressing

CHICKEN WINGS

Served with either BBQ or Buffalo sauce and a side of blue cheese dressing

SNACKS

GUACAMOLE AND CORN TORTILLA CHIPS

How can anyone resist the charms of the guacamole? Made to be eaten right away, served with crispy corn chips

BEEF NACHOS

Nachos topped with melted Cheddar cheese, juicy hanger steak and guacamole

SHRIMP COCKTAIL

Shrimp served with our slightly spicy, signature cocktail sauce, crisp lettuce leaves and cherry tomato

MEXICAN DELIGHTS

SHRIMP AND HANGER STEAK QUESADILLA

Get ready to lay your hands on this peppy *quesadilla*: hanger steak and shrimp with melted Cheddar and Monterey Jack

BEEF FAJITAS

Appetizing beef fajitas with bell pepper and cilantro served with guacamole and flour tortillas

SHRIMP TACOS

Amazing shrimp taco recipe: topped with Mexican *salsa*, a slice of avocado, drizzled with chipotle mayo

COCHINITA PIBIL TACOS

The jewel of the Yucatán peninsula: *cochinita pibil* served over corn tortilla loaded with pickled onion and habanero pepper

CHICKEN FAJITAS

Juicy chicken fajitas with bell peppers, chopped cilantro, a side of guacamole and flour tortillas

SANDWICHES

PALACE BURGER

Beef burger Certified Angus Beef® with homemade brioche bun, red onion rings, lettuce, Cheddar cheese and dressing

PALACE HOT DOG

Made with homemade brioche bun, jumbo sausage, relish, crispy onion and dressing

PALACE CLUB SANDWICH

Try this savory sandwich with a kick of our Palace dressing

BUFFALO CHICKEN SANDWICH /

Full-flavored Buffalo chicken sandwich, served with coleslaw and a side of French fries

VEGAN BURGER ʎ

Bite into this mouthwatering vegan burger made with beans and beetroot, topped with lettuce, tomato and a side of French fries

MAIN DISH

★★★★★

GRILLED BEEF STEAK ⑤

A perky blend of basil pesto and creamy spinach along with a juicy beef steak

HANGER STEAK AND POUTINE POTATOES

Appealing hanger steak with grilled onions and poutine fries drizzled with gravy sauce

CHICKEN CORDON BLEU

Pair this tender chicken breast stuffed with ham and cheese, served with vegetables and mashed potatoes

GRILLED CHICKEN BREAST ⑤

Flavorful grilled chicken breast served with vegetables and mashed potatoes with gravy sauce

CAPRESE CHICKEN BREAST

Crunchy and golden on the outside, chicken breast fried to perfection stuffed with mozzarella and dried tomato

FISH FILLET ⑤

Griddled fish fillet with potato-spinach purée and grilled mushrooms

SALMON STEAK ⑤

Griddled salmon with tender vegetables, baba ganoush and romesco sauce

PORTOBELLO WITH ROMESCO SAUCE ʎ ⑤

Griddled portobello with romesco sauce and sparks of parsley with a side of grilled eggplant and zucchini

SOUTHERN FRIED CHICKEN

Southern crunch chicken with a side of velvety mashed potatoes and coleslaw salad

DESSERTS

CHEESECAKE

Delicious cheesecake topped with red berries, coconut ganache and grated coconut

CHOCOLATE MOUSSE – WITH BUTTERY VANILLA FILLING ⑤

For chocolate lovers: dark chocolate mousse, hazelnut with crisp and chewy sablé cookie

LIME CAKE

Heavenly lime cake with mango jelly and lime ganache

STRAWBERRY TART ⑤

One of life’s greatest pleasures: almond short crust pastry case with coconut ganache, sliced strawberries and mint sprouts

COCONUT AND MANGO VERRINE ⑤

A blissful combination of flavors: coconut panna cotta and mango crèmeux

STRAWBERRY PANNA COTTA

Enticing strawberry panna cotta served with white chocolate ganache and strawberry crumble

OPERA ⑤

Delicate coffee sponge cake covered with chocolate and almonds topped with coffee buttercream

CHOCOLATE CAKE

Soft chocolate sponge cake topped with dark chocolate cream

CAPPUCCINO

Coffee cream topped with coffee crème brûlée and vanilla cream

FLAN ⑤

An all-time favorite: creamy vanilla custard with caramel sauce and red berry foam

BROWNIE WITH SALTED CARAMEL ⑤

Fudgy chocolate-glazed brownie with nuts and salted caramel

TRES LECHES

Soft vanilla sponge cake soaked in tres leches mixture, topped with flambéed meringue

COOKIES ⑤

You’d not be able to say no to these crispy buttery cookies: chocolate chips, double chocolate and vanilla

DRINKS

COFFEE

Regular or Decaf

TEA

- London Strand Earl Grey
- Golden Tipped English Breakfast
- Exotic Mango & Ginger Green Tea
- Pure Sencha Green Tea
- Summer Berry Green Tea
- Golden Caramel Rooibos
- Enchanting Forest Fruits
- Budding Meadow Camomile
- Medley of Mint



⑤ Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

⑤ This food contains nuts or seeds that can cause allergies.

ʎ Vegan ⑤ Vegetarian / Hot