

# BENEDICTS

**Grilled Wild King Salmon Benedict**  
*English Muffins & Hollandaise 19*

**Grilled Prime Filet Mignon Eggs Benedict**  
*English Muffins & Hollandaise 28*

**Traditional Smoked Ham & Eggs Benedict**  
*English Muffins & Hollandaise 17*

**Florentine Eggs Benedict with Spinach**  
*English Muffins & Hollandaise 16*

**Smoked Bacon, Avocado & Tomato Confit Eggs Benedict**  
*English Muffins & Hollandaise 18*

**Blue Crab Eggs Benedict**  
*Chive Hollandaise 22*

## LUNCH



**Roasted Vietnamese Roasted Pork Bánh Mì Sandwich**  
*Sliced Ham - Country Paté - Basil, Mint & Cilantro - Gingered Pickles 17*

**Charred Beef Brisket Burger with Melted Brie**  
*Truffle Mayo - Red Onion Marmalade - Onion Rings 20*

**No. 13 Italian Salami Toasted Hoagie**  
*Assorted Cold Cuts & Provolone Cheese - Italian Dressing  
Lettuce, Tomato & Onion - Pepperoncini 18*

**Crispy Southern Fried Chicken on a Bacon Jalapeño Waffle**  
*Country Gravy - Collard Greens - Maple Syrup 18*

**French Avocado & Goat Cheese Toast**  
*Open-Faced Baguette with Cherry Tomatoes,  
Radish Sprouts, Red Onion & Herbs - Butter Lettuce Salad 17*

**Baja Shrimp Tacos with Chipotle Cream**  
*Corn Tortillas, Guacamole & Salsa Fresca 16*

**California Chilled Jumbo Prawn, Avocado & Romaine Salad**  
*Cherry Tomatoes, Red Onion, Bacon & Dates - Catalina French Dressing 26*

**Caesar Salad with Blackened Salmon**  
*Rosemary Croûtons & Shaved Parmesan 18*

**Mrs. Wong's Chinese Chicken Salad with Mandarin Oranges**  
*Carrots, Scallions, Toasted Almonds & Crispy Noodles - Red Ginger Dressing 17*

**Tropicale Cobb Salad with Grilled Chicken Breast & Apple Smoked Bacon**  
*Diced Tomatoes, Hard-Cooked Egg, Avocado & Imported Roquefort - Balsamic Vinaigrette 19*

**Spaghetti tossed with Jalapeño Chicken Sausage & Peas**  
*In a light Spicy Chipotle Cream - Corn & Cilantro 22*

**Imported Prosciutto & Fontina Pizza**  
*Roasted Garlic - Tomato Confit 15*

**The Works Pizza**  
*Sausage, Pepperoni & Bacon with Mozzarella,  
Sweet Peppers, Onions, Black Olives & Tomato Sauce 15*

**Maple Barbecued Chicken Pizza**  
*Sweet Red Onion, Cilantro, Corn & Jack Cheese 14*

**Hawaiian Pizza with Diced Ham & Pineapple**  
*Mozzarella, Marinara & Green Peppers 13*

## SIDES

**Farmer's Market Seasonal Fruit 10**

**Rosemary-Roasted Potatoes 4**

**Toasted English Muffin 3**

**Jalapeño Chicken Sausage 5**

**Applewood Smoked Honey Ham 5**

**Apple Smoked Bacon 5**



**The Tropicale Restaurant & Lounge®**

330 East Amado Road - Palm Springs California

*We are committed to use as much organic produce as possible and  
all meats and poultry are free range and hormone free.*

There's an 18% gratuity added to parties of 6 or more. Corkage is \$25 per bottle.  
We recycle all paper, plastic, glass & aluminum. Please don't drink and drive. This is a non-smoking environment.