

# ENTREES

*All meats and poultry are organically raised,  
hormone free and grass/grain fed. All fish is wild or sustainable.*

**Fresh Egg Spaghetti with Marinara & Meatballs**  
*Extra Virgin Olive Oil, Garlic & Basil - Shaved Parmesan 22*

**Grilled Organic Brisket Burger with Melted Brie**  
*Truffle Mayonnaise - Red Onion Marmalade - Pretzel Roll - Onion Rings 20*



**Miso-Glazed Steelhead Lock Salmon & Black Rice Bowl**  
*Broccoli, Snow Peas, Tomatoes, Gingered Shiitakes, Scallions & Soy 25*  
*Vegetarian Alternative 19*

**Thai-Style Grilled Boneless Organic Half Chicken with Sticky Rice**  
*Gingered Tamarind Sauce - Spicy Som Tum Green Papaya & Cashew Salad 25*

**Crispy Boneless Southern Fried Chicken, marinated in Buttermilk & Paprika**  
*Corn Mashed Potatoes- Buttered Collard Greens - Country Gravy 25*

**Grilled Beiler Farm's Tomahawk Pork Chop with Garlic & Herbs**  
*Roasted Fennel, Butternut Squash & Brussels Sprouts - Fennel Butter - Cranberry Gastrique 32*



**Zatar-Dusted Charred Skirt Steak Shish Kebab**  
*Pickled Turnips, Red Pepper Hummus & Mint Tabbouleh - Warm Pita - Fresh Lemon 28*

**Grilled Organic Prime 8 oz. Filet Mignon with Stone Crab & Tarragon Butter**  
*Loaded Baked Potato - Sour Cream, Horseradish, Bacon & Chives - Garlicky Green Beans 42*

THE *Tropicale*®

330 East Amado Road - Palm Springs California  
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Corkage 25 per bottle. We recycle all paper, plastic, glass & aluminum. Please don't drink and drive. This is a non-smoking environment.