

Appetizers

Lump Crab Cakes	
Lemon Dipping Sauce with a Southwest Twist	
Shrimp Cocktail	
Ten Jumbo Shrimp with Cocktail Sauce	
Calamari	
Calamari Strips with Marinara and Garlic Sauce	
Cutting Board	
Chef's Selection of Cheeses and Fruit	
Clam and Mussel Basket	
Fresh Steamed Clams and Mussels in a Seafood Broth	
Chicken Wings	6/10
5 or 10 Breaded Wings with Your Choice Dipping Sauce	
Steak Quesadilla Grande	11
Steak, Cheese, Cilantro, Tomato, Green Onion, Salsa, Sour Cream, Guacamole	
Tempura Shrimp	10
8 Hand Battered Shrimp with Asian Slaw	
Eggrolls	8
Pork Eggrolls, Napa Slaw, Sweet and Sour Sauce	
Chicken Tacos	9
Chicken, Cilantro, Onion, Tomato, Cheese, Corn and Southwest Sauce	
Lettuce Wraps	11
Build Your Own Shrimp Lettuce Wraps	

Salads

All Salads served with Choice of Dressing	
Blackberry Salmon Salad	14
Salmon, Mixed Greens, Blackberries, Candied Pecans, Bleu Cheese and Onion	
Crispy Chicken Salad	10
Romaine, Egg, Bacon, Cheese, Tomato and Onion	
*Steak House Salad	13
Mixed Greens, Tomato, Cheese, Bacon, Corn, Onion	
Garden Cobb Salad	10
Avocado, Tomato, Bacon, Olives, Egg, Bleu Cheese	
Crab Cake Salad	15
Lump Crab Cakes, Mixed Greens, Avocado, Egg, Tomato	
Substitute *Beef, Salmon, or Shrimp on any Salad	4

To Go Menu

*Lamb Lollipops	13	14
New Zealand Lamb with Mint Sauce		
Chicken Tenders	10	9
Four Hand Battered White Meat Chicken Tenders		
Mini Pork Osso Bucco	8	10
2 Mini Pork Shanks with Honey BBQ Dipping Sauce and Blue Cheese Slaw		
Shrimp Po Boy Sliders	10	10
2 Sliders topped with Shrimp and Citrus Slaw		
*Palo Verde Burger	10	10
Ground Beef Patty, Bacon, Provolone, Sweet Carmelized Onions, Tomato, Lettuce		
Substitute *Veggie or Turkey Burger at No Extra Charge	11	

Beef, Chicken, Chops

*10 oz Bone-in Filet Mignon	8	29
10oz Certified Angus Grilled Bone-in Beef Tenderloin		
Garlic Chicken	9	17
Pan-Seared in White Wine Garlic Cream Sauce with Mushrooms		
*Lamb Chops	11	23
Six Chargrilled Lamb Chops served with Mint Sauce		
Pork Osso Bucco	14	19
Slow-Cooked 24oz Pork Osso Bucco		
*New York Strip Steak	13	25
10oz Certified Angus Strip Steak		
*Ribeye Steak	14	28
14oz Grilled Certified Angus Beef Ribeye Steak		
*Baby Beef Liver	10	14
Liver with Caramelized Onions, Bacon and Brown Gravy		
*Chopped Steak	13	15
Ground Beef Patty, Gravy, Fried Onions		
Bone-In Pork Chop	10	17
Dry Rubbed Double Bone Pork Chop		
Chicken Fried Chicken	10	15
Beer Battered Chicken Smothered in Country Gravy		

Dinner Entrees Includes Choice of Caesar Salad, House Salad or Soup and Choice of Two Sides

Seafood

Salmon	18
6oz Salmon Topped with Lemon Caper Sauce	
Steelhead Trout	17
Char Grilled 6oz Fresh Trout Seasoned with Black Pepper and Fresh Lemon Juice	
Shrimp Scampi	18
8 Shrimp Sautéed in White Wine Garlic Sauce	
Fish and Chips	13
2 Pieces of Beer Battered Atlantic Cod, Tartar Sauce	
Add a piece of fish for	3
Chilean Sea Bass	23
6oz Sea Bass Finished with a Butter Wine Sauce	
Canadian Walleye	19
7oz Walleye Topped with Lemon Caper Sauce	
Clam and Mussel Entree	17
Fresh Steamed Clams and Mussels in Seafood Broth	

Pasta

All Pastas Served with Mixed Greens Salad, Caesar Salad or Cup of Soup du Jour	
Arrabbiata Mixed Grill	18
Scallops, Shrimp, Mussels and Clams in a Creamy Red Sauce atop Fettuccini	
Bolognese	14
Beef Bolognese atop Fettuccini	
Mushroom Risotto	14
Risotto with Mushrooms topped with White Truffle Oil	
Jumbo Scallops	16
Sweet Jumbo Scallops served over Southwest Risotto	
Cordon Bleu Pasta	14
Garlic Roasted Chicken and Ham atop Fettuccine Pasta with Cream Sauce	
Shrimp Fettuccine Alfredo	15
10 Shrimp Sautéed in Creamy Parmesan Sauce	
Substitute *Beef, Salmon, or Shrimp on any Pasta	4
<i>*Gluten-Free Pasta Available Upon Request</i>	

Lunch Sandwiches

Tuna Melt	9
White Bread, Melted Swiss and Cheddar Cheese, Tuna Club	10
Turkey, Ham, Lettuce, Tomato, Bacon, Provolone	
Reuben	10
Corned Beef, Swiss, Sauerkraut, 1000 Island Dressing	
BLT	9
Bacon, Lettuce, Tomato, Mayo, Wheat Bread	
Pistachio Grilled Cheese	10
Pistachios, Onion, Melted Parmesan and Swiss	
Build Your Own Sandwich	7/9
Half or Whole Sandwich Built your way; Turkey, Ham, Tuna, Cheddar, Swiss, Provolone, White, Wheat, Rye, Gluten Free Bread	

Served with a Choice of Fries, Cottage Cheese, Onion Straws, Fresh Fruit, Homemade Chips, Coleslaw, or Soup

*Sweet Potato Fries or Onion Rings One Dollar extra

Hours of Operation

SUNDAY

Brunch 10:00 am - 1:00 pm Trivia Every Sunday 5pm

MONDAY

Lunch Menu 11:00 am - 2:00 pm Dining Room Closed at Night

TUESDAY

Lunch Menu 11:00 am - 2:00 pm Dining Room Closed at Night

WEDNESDAY

Lunch Menu 11:00 am - 2:00 pm Dinner 4:30 pm - 8:00 pm

THURSDAY

Lunch Menu 11:00 am - 2:00 pm Dinner 4:30 pm - 8:00 pm

FRIDAY

Lunch Menu 11:00 am - 2:00 pm Dinner 4:30 pm - 8:00 pm

SATURDAY

Lunch Menu 11:00 am - 2:00 pm Dinner 4:30 pm - 8:00 pm

Lounge Menu Served Wednesday-Saturday 2:00 pm - 8:00 pm

DESSERT

Berries and Cream Chocolate Fondue	6
Fresh Chef Selected Berries with Homemade Whipped Cream and Chocolate Dipping Sauce	
Crème Brulee	5
Creamy Vanilla Custard with Crunchy Caramel Crust	
Vanilla Cream Puffs	6
Mini Vanilla Cream Puffs with Berry Dipping Sauce	
Chocolate Brownie À la Mode	5
Homemade Double Chocolate Brownie Topped with Vanilla Ice Cream	
Crispy PB & J	5
Crispy Peanut Butter and Strawberry Filled Pastry with Fresh Strawberries and Vanilla Ice Cream	
Gluten Free Chocolate Torte	6
Flourless Chocolate Cake with Vanilla Ice Cream	
Scoop of Ice Cream	2.5
Vanilla, Chocolate, Strawberry, or Rainbow Sorbet	

À la Carte Items

Fresh Fruit	3
Coleslaw	3
French Fries	3
Dinner Salad	3
Onion Rings	4
Cup of Soup	3
Bowl of Soup	4
Cottage Cheese	3
Sweet Potato Fries	4
Homemade Chips	3

* Maricopa County Health Environmental Services Department warns consumption of raw or under-cooked meats, chicken, seafood and eggs increases the risk of foodborne illness.

*Can be cooked to order

PALO VERDE RESTAURANT TO GO MENU

For Carryout Call
The Lounge
(480) 895-5496



For Dinner
Reservations Call
(480) 895-1981