

ALL DAY LUNCH MENU

STARTERS

Guacamole Fiesta \$12.00

Freshly fried corn tortillas, served with guacamole, pico de gallo and salsa

Hummus and Warm Grilled Pita \$12.00

Lemon olive salad

Peruvian Fresh Catch Ceviche \$17.00

Daily catch, diced tomatoes, red onion, cilantro, ginger, lime marinade, freshly fried corn tortilla chips

Palms Baja Tacos (two per order) \$16.00

Adobe chicken, chimichurri steak, Mahi Mahi, shrimp or vegetarian with salsa and cilantro lime crema, served with tortilla chips

Jumbo Chicken Wings, BBQ or Traditional Buffalo \$16.00 (eight per order)

With crudité and ranch dressing

Chicken Quesadillas \$15.00

Served with pico de gallo, guacamole and sour cream, served with tortilla chips

Crispy Chicken Tenders (six per order) \$16.00

Ranch or BBQ, served with French fries

CHILLED ENTRÉES & BOWLS

Seasonal Sliced Fruit Platter with

Honey Yogurt Dressing \$14.00

Traditional Caesar Salad \$9.00

Shaved parmesan, house garlic croutons

Seasonal Mixed Green Salad \$10.00

Dried fruits, mandarin, cucumber, tomato, toasted almonds, white balsamic or raspberry vinaigrette

Palms Cobb Salad \$16.00

Chopped romaine, hard cooked egg, diced smoked bacon, grilled chicken breast, tomatoes, crumbled blue cheese, avocado, blue cheese dressing

Santa Fe Power Bowl \$13.00

Roasted barbacoa cauliflower, toasted quinoa, black beans, pickled red onions, pico de gallo, avocado, crumbled feta, lime crema

salads may be enhanced with choice of protein

Please advise our associates if you have any food allergies or special dietary requirements. Many of the menu items can be prepared vegan or vegetarian. Local sales/health tax is already included. A 15% service charge will be added to the check.

SANDWICHES & WRAPS

(Select one side with each sandwich: French fries, sweet tots, terra chips, seasoned potato wedges, seasonal fruit cup or house salad)

Strauss Farm Grass Fed Beef Hamburger \$18.00

Grilled, on a brioche bun, lettuce and tomato with choice of American, cheddar or Swiss cheese

"Beyond Meat Burger" \$15.00

Grilled vegan burger on a whole wheat bun, lettuce, tomato and crushed avocado

Herb Marinated Grilled Chicken Sandwich \$14.00

Grilled chicken breast on toasted ciabatta, lettuce, tomato, crushed avocado with choice of American, cheddar or Swiss cheese

Buffalo Chicken Wrap \$16.00

Grilled chicken breast, buffalo sauce, ranch dressing, shaved cabbage, cilantro, scallions, wrapped in a large tortilla

Lobster Roll \$27.00

Chilled lobster, chives, shallots, celery aioli, crisp lettuce and sliced tomato, on brioche roll

Grilled All Beef Kosher Hot Dog \$11.00

Quarter pounder, with choice of sauerkraut, chili or cheese

Turkey Club \$15.00

Sliced turkey breast, thick cut smoked bacon, tomato, shaved lettuce and herb aioli in a large tortilla

Garden Wrap \$13.00

Grilled seasonal vegetables, hummus, black beans, crushed avocado in a large tortilla

PIZZAS

(Locally source, 8 inch thick crust)

Pepperoni \$16.00

Pepperoni, herbed tomato sauce and mozzarella

Cheese Pizza \$13.00

Mozzarella and herbed tomato sauce

Margherita \$14.00

Freshly sliced tomato, herbed tomato sauce, basil and mozzarella

Artisanal 4 Cheese \$15.00

Mozzarella, cheddar, provolone, Montrachet goat cheese, herbed tomato sauce, herb olive oil



HYATT
REGENCY

ASUBA RESORT
SPA & CASINO

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