

## 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 (eight per order) \$16.00 

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\*

6oz grilled chicken breast \$6  

5oz herb marinated steak \$9  

5oz grilled salmon \$7  

five grilled shrimps \$8  

tuna salad \$6 



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, 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

Add: chili, cheese or sauerkraut for \$0.50

**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 sourced, 8 inch thick crust

**Veggie \$15.00**

Bell peppers, onions, mushrooms, herb tomato sauce and mozzarella

**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

## DESSERTS

**Homemade Local Ice Creams from Gelatissimo** 

Flavors include:

Vanilla, chocolate, strawberry, pistachio, wild berry, rum raisin or mango

1 scoop \$2.50

2 scoops \$4.00

3 scoops \$6.00

**Bolo di Tres Leche \$9.00** 

Sponge cake soaked with sweetened milk

 Contains seeds/nuts  Dairy-free  Wellness  Gluten-free  Spicy  Vegan  Vegetarian

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