

Appetizers

Crab Cakes	13
Lemon Dipping Sauce with a Southwest Twist	
Olive Antipasto Plate	12
4 Olive Verities, Fresh Mozzarella, Salami and More	
Shrimp Cocktail	11
Ten Jumbo Shrimp with Cocktail Sauce	
Calamari	8
Calamari Strips with Marinara and Tarter Sauce	
Clam and Mussel Basket	10
Fresh Steamed Clams and Mussels in a Seafood Broth	
Chicken Wings	7/12
6 or 12 Breaded Wings with Choice Dipping Sauce	
*Steak Quesadilla Grande	11
Steak, Cheese, Pico De Gallo, Salsa, Sour Cream, Guacamole	
Tempura Shrimp	10
5 Fried Shrimp with Asian Slaw	
Eggrolls	8
Pork Eggrolls, Asian Slaw, Sweet and Sour Sauce	
Chicken Tacos	9
Crispy Chicken, Pico De Gallo, Cabbage and Cheese	
Fig and Salami Flatbread	9
Fig Spread, Salami, Bluecheese and Caramelized Onion on a Soft Flatbread	

Salads

All Salads served with Choice of Dressing	
*Blackberry Salmon Salad	15
Salmon, Mixed Greens, Blackberries, Candied Pecans, Bleu Cheese	
Crispy Chicken Salad	11
Romaine, Egg, Bacon, Cheese, Tomato	
Antipasto Salad	12
Salami, Sun Dried Tomato, Fresh Mozzarella, Olives	
Garden Cobb Salad	11
Avocado, Tomato, Bacon, Olives, Egg, Bleu Cheese	
Crab Cake Salad	15
Crab Cakes, Mixed Greens, Avocado, Egg, Tomato	
Substitute *Beef, *Salmon, or Shrimp on any Salad	4

To Go Menu

*Lamb Lollipops	14
New Zealand Lamb with Mint Sauce	
Chicken Tenders	9
Four Battered White Meat Chicken Tenders	
Mini Pork Osso Bucco	11
2 Mini Pork Shanks with Honey BBQ Dipping Sauce and	
Blue Cheese Slaw	8
*Palo Verde Burger	11
Beef Patty, Fig Jam, Provolone, Sweet Caramelized Onions, Tomato, Lettuce	
Substitute *Veggie or Turkey Burger at No Extra Charge	

Beef, Chicken, Chops

*10oz Filet Mignon	29
10oz Certified Angus Grilled Beef Tenderloin	
Chicken Italiano	17
Pan-Seared with Melted Mozzarella Cheese, Sun Dried Tomato, Basil Pesto	
*Lamb Chops	24
Six Grilled Lamb Chops served with Mint Jelly	
Veal Tenderloin	23
6oz Veal Tenderloin with Roasted Garlic Pan Sauce	
*Ribeye Steak	28
14oz Grilled Certified Angus Beef Ribeye Steak	
*Baby Beef Liver	14
Liver with Caramelized Onions, Bacon and Brown Gravy	
*Chopped Steak	16
Ground Beef Patty, Gravy, Fried Onions	
Bone-In Pork Chop	17
Pan Seared Double Bone Pork Chop with Caramelized Onion	
Chicken Fried Chicken	16
Beer Battered Chicken Smothered in Country Gravy	

* 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

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

Seafood

*Salmon	18
6oz Grilled Atlantic Salmon Topped with Butter Wine Sauce	
Shrimp Scampi	18
10 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	29
6oz Sea Bass Pan-Seared, Finished with a Butter Wine Sauce	
Canadian Walleye	19
7oz Walleye Topped with Tarter Sauce	
Haddock Filet	17
2 Pieces of Poached Haddock in a Garlic Seafood Broth	

Pasta

All Pastas Served with Mixed Greens Salad, Caesar Salad or Cup of Soup du Jour	
Mixed Grill Pasta	18
Shrimp, Mussels, Clams in a Marina Sauce atop Fettuccini	
Bay Shrimp Risotto	16
Creamy White Risotto Topped with Bay Shrimp	
*Gorgonzola Steak Pasta	16
Beef Tenderloin atop fettuccini Pasta with Caramelized Onion and Sundried Tomato	
Pesto Risotto	16
Chilean Sea Bass with Pico De Gallo, Sundried Tomato and Pesto Risotto	
Shrimp Fettuccine Alfredo	16
10 Shrimp Sautéed in Creamy Parmesan Sauce	
Substitute *Beef, *Salmon, or Shrimp on any Pasta	4
*Gluten-Free Pasta Available Upon Request	

Lunch Sandwiches

Tuna Melt	10
<i>Tuna, White Bread, Melted Swiss and Cheddar Cheese</i>	
Club	12
<i>Turkey, Ham, Lettuce, Tomato, Bacon, Provolone</i>	
Reuben	11
<i>Corned Beef, Swiss, Sauerkraut, 1000 Island Dressing</i>	
BLT	10
<i>Bacon, Lettuce, Tomato, Mayo, Wheat Bread</i>	
Avocado Grilled Cheese	10
<i>Melted Cheddar Cheese, Avocado, Fresh Tomato Slices</i>	
Build Your Own Sandwich	8/10
<i>Half or Whole Sandwich Built your way; Turkey, Ham, Salami, Tuna, Cheddar, Swiss, Provolone, White, Wheat, Rye, Gluten Free Bread</i>	

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

**Sweet Potato Fries, Onion Straws
or Onion Rings \$1 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

DESSERT

Butter Rum Cake	6
<i>Warm Rum Bundt Cake, Fresh Caramel Sauce with Vanilla Ice Cream</i>	
Crème Brulee	6
<i>Creamy Vanilla Custard with Crunchy Caramel Crust</i>	
Carmel Delight	6
<i>Decadent Torte Filled with Carmel</i>	
Chocolate Brownie À la Mode	5
<i>Homemade Double Chocolate Brownie Topped with Vanilla Ice Cream</i>	
Mango Sorbet Cheesecake	6
<i>Mango and Raspberry Cheese Cake Served Ice Cold</i>	
Gluten Free Chocolate Torte	6
<i>Flourless Chocolate Cake with Vanilla Ice Cream</i>	
Scoop of Ice Cream	2.5
<i>Vanilla, Chocolate, Strawberry, or Rainbow Sorbet</i>	

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

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PALO VERDE RESTAURANT TO GO MENU

**For Carryout Call
The Lounge
(480) 895-5496**



**For Dinner
Reservations Call
(480) 895-1981**