

Starters

HOME MADE CALDO DE POLLO OR SOUP OF THE DAY

Made fresh daily in our own kitchen ~5.25

GULF COAST CRAB CAKES

Handmade and Seared, Served with Remoulade Sauce ~10.50

FRESH MADE CEVICHE

Fish, Onions, Tomatoes & Peppers, Cold Cooked in Citrus, Served with Chips or Crackers ~ 9.45

SMOKED SALMON CROSTINI

With Capers and Top Baked Bread Slices ~ 14.70

STEAK ROLL-UPS

Onions & Peppers Wrapped in a Skirt Steak Served Over Tomatillo Sauce ~11.55

Salads

Chicken - 5.25 | Shrimp - 8.40 | Salmon - 10.50

RANCHO SALAD

*Candied Pecans, Blue Cheese Crumbles, Red Grapes
On a Bed of Mixed Greens with Pomegranate Vinaigrette ~ 10.50*

COBB SALAD

*Grilled Chicken Breast, Smoked Bacon Bits, Boiled Egg, Tomato and Avocado
On a Bed of Mixed Greens ~ 12.60*

CAESAR SALAD

Romaine Tossed with Caesar Dressing Dusted with Parmesan and Croutons ~ 12.60

CHEF SALAD

Roast Turkey, Smoked Pit Ham, Swiss Cheese, Egg, and Tomato on a Bed of Mixed Greens ~ 12.60

MIXED GREEN SALAD

Mixed baby greens, Red Onion, Red and Yellow Peppers, and Grape Tomato ~ 6.30

Sandwiches

*Served with Lettuce, Tomato, and Pickle Spear Choice of French Fries, Sweet Potato Fries, or Fruit
Choice of White or Wheat Bread*

RANCHERO CLUB - 12.60

Smoked Pit Ham, Turkey, Roast Beef, Poblano Peppers, Melted Swiss, and Cheddar cheese

CLASSIC SANDWICHES - 6.30

Smoked Pit Ham, Roast Beef, or Turkey, Swiss or American cheese

MONTE CRISTO

Smoked Pit Ham, Turkey and Swiss cheese on Grilled French Toast With a Raspberry sauce~ 8.40

BLT

Thick Cut Smoked Bacon, Green Leaf Lettuce, and Roma Tomato on Texas Toast ~ 8.40

TRIPLE DECKER CLUB

Turkey, Bacon, Green Leaf Lettuce, and Roma Tomato ~ 9.45

ANGEL SANDWICH

Grilled Chicken Breast, Green Leaf Lettuce, and Roma Tomato on a Toasted Bun ~ 8.40

BURGERS - 9.45

Sautéed Mushrooms, Grilled Onions, Fresh Jalapeños, Avocado, Bacon and Cheese - .50 each

Las Palmas Favorites

STUFFED AVOCADO

Chicken Salad ~12.60 - Tuna Salad ~ 12.60 - Ceviche ~ 15.75

CHICKEN CHIPOTLE

Grilled Chicken in a Creamy Chipotle Sauce over Cavatappi Pasta, Red and Yellow Peppers and Red Onion ~12.60

CHICKEN CORDON BLUE

With Ham, Swiss Cheese wrapped in a Breaded Chicken Fillet, Rice, and Mixed Vegetable ~14.70

CHICKEN MONTERREY

Grilled Chicken topped Monterrey Jack cheese, tortilla chips and Ranchero Sauce, Rice and Refried Beans, garnished with Fresh Avocado~ 12.60

STUFFED PORTABELLA MUSHROOM

Large Portabella Stuffed with Panko Crusted Mushrooms, Minced Squash & Shallots with White Wine ~ 7.35

VEGETABLE KEBABS

Seasonal Vegetables on a Skewer, Seasoned, Grilled to Perfection, Served With Poblano Rice ~ 10.50

Mexican Favorites

Served with Poblano Rice or Mexican Rice and Charro Beans or Refried Beans

ENCHILADA TRIO

Choice of Chicken, Beef, or Cheese Choice of Suizas, Enmoladas, or Traditional ~12.60

MEXICAN TOSTADA

Crispy Tostada with refried beans, Choice of Chicken or Beef, Cheese, green leaf lettuce and diced tomatoes, ~8.40

SIZZLING CHICKEN OR BEEF FAJITAS

Sliced chicken breast or skirt steak with onion and peppers served on a sizzling plate With Ranchero sauce, Charro beans, Mexican rice and tortillas~15.75

STEAK TAMPIQUEÑA

Skirt Steak Smothered with Onions and Jalapeños Served with Traditional Enchiladas, Rice, Guacamole and Pico de Gallo ~ 15.75

POLLO EN SALSA VERDE

Grilled chicken smothered with our green chile sauce finished with pico de gallo ~11.55

FAJITA RANCHERA

Tender fajita stripes prepared in our Mexican ranchero sauce finished with onion, tomato & pepper ~15.75

CARNITAS DE PUERCO

Marinated lean pork sizzled to perfection with onions and peppers ~11.55

TACOS DE TROMPO

Adobo marinated pork tacos topped with pineapple ~ 8.40

SEAFOOD



ALASKAN KING CRAB
STEAMED

1LB \$50



SHRIMP
PAN SEARED, GRILLED, PANKO BREADED, RANCHERO

QTY 6 \$15



HALIBUT
PAN SEARED, BROILED, BLACKENED, BAKED, PAPILOTE, PONTCHARTRAIN

6OZ \$34



SALMON
PAN SEARED, BROILED, BLACKENED, GRILLED, PICCATA

8OZ \$20



COD
PAN SEARED, BROILED, LIGHTLY FRIED, HOME STYLE BEER BATTERED

6OZ \$15



SNAPPER
PAN SEARED, BLACKENED, GRILLED, PAPILOTE, VERACRUZ

8OZ \$20









LOBSTER TAIL
BROILED

6OZ \$30

**ALL PLATES ARE ACCOMPANIED BY ONE SIDE OF YOUR CHOICE - ADDITIONAL SIDE \$3.99
RICE PILAF - MEXICAN RICE - FRENCH FRIES - WEDGE FRIES - COLESLAW - VEGETABLES**

STEAK

		DAILY	STEAK NIGHT
	<p>FILET MOST TENDER BEEF CUT. LEAN YET SUCCULENT. IT HAS A BUTTERY TEXTURE AND A MORE SUBTLE FLAVOR.</p>	6oz \$31.50	\$28
	<p>SIRLOIN LEAN AND JUICY. A HIGHLY FLAVORFUL CUT OF STEAK.</p>	10oz \$27.30	\$24
	<p>STRIP STEAK THE STEAKHOUSE CLASSIC IS WELL-MARBLED, TENDER AND FULL OF FLAVOR.</p>	10oz \$28.35	\$25
	<p>RIBEYE THE MOST JUICY AND FLAVORFUL STEAK, DISTINGUISHED BY THE RICH MARBLING THAT RUNS THROUGH EACH STEAK.</p>	12oz \$29.40	\$28
	<p>FLAT IRON NAMED BECAUSE IT LOOKS LIKE AN OLD FASHIONED FLAT IRON, THIS THICK, TENDER STEAK HAS A DEEP FLAVOR.</p>	8oz \$27.30	\$24
	<p>LAMB CHOP CUTS OF TENDER LAMB LOADED WITH FLAVOR WHICH ARE TRADITIONALLY COOKED AND SERVED WITH THE BONE IN.</p>	10oz \$31.50	\$28

ALL STEAKS ARE ACCOMPANIED BY ONE SIDE OF YOUR CHOICE

SIDES \$3.99

BROCCOLI - ASPARAGUS - BAKED POTATO - SCALLOPED POTATO - MUSHROOMS - MIXED SALAD

ALL OUR STEAKS ARE USDA CERTIFIED ANGUS BEEF