

DINNER

Starters

GULF COAST CRAB CAKES

Handmade and Seared, Served with Remoulade Sauce ~10

FRESH MADE CEVICHE

Fish, Onions, Tomatoes & Peppers cold cooked in Citrus Served with Chips or Crackers ~ 9

ROAST BEEF BRUSCHETTA

Beef on Five Toasted Croustades Served with Horseradish Cream ~ 11

STUFFED PORTABELLA MUSHROOM

Large Portabella Stuffed with Panko Crusted Mushrooms,
Pork sausage, Shallots with White Wine ~7

Salads

RANCHO SALAD

Candied Pecans, Blue Cheese Crumbles, Red Grapes
On a Bed of Mixed Greens with Pomegranate Vinaigrette ~ 10

COBB SALAD

Grilled Chicken Breast, Smoked Bacon Bits, Boiled Egg, and Tomato
on a Bed of Mixed Greens ~ 12

CAESAR SALAD

Romaine Tossed with Caesar Dressing, Dusted with Parmesan, Anchovies and Croutons ~ 12

Soup

CALDO DE POLLO & SOUP OF THE DAY

Made Fresh Daily in our Kitchen ~5

Pasta

CHICKEN CHIPOTLE

Grilled Chicken in a Creamy Chipotle Sauce over Cavatappi Pasta, Red and
Yellow Peppers and Red Onion ~16

PENNE BOLOGNESE

Penne Rigate in a Creamy Tomato and Meat Sauce ~ 15

DINNER

Las Palmas Favorites

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

ENCHILADA TRIO

Choice of Chicken, Beef, or Cheese and Choice of Suizas, Enmoladas, or Traditional ~12

SIZZLING CHICKEN OR BEEF FAJITAS

Sliced chicken breast or skirt steak with onion and peppers served on a sizzling plate
With Ranchero Sauce and tortillas ~15

STEAK TAMPIQUEÑA

Skirt Steak Smothered with Onions and Jalapeños Served with Traditional Enchiladas,
Rice, Guacamole and Pico de Gallo ~ 15

Chicken

CHICKEN CORDON BLUE

With Ham, Swiss Cheese wrapped in a Breaded Chicken Fillet, Rice, and Mixed Vegetable ~14

CHICKEN MONTERREY

Grilled Chicken topped Monterrey Jack cheese, tortilla chips and Ranchero Sauce,
Rice and Refried Beans, garnished with Fresh Avocado ~12

Beef

GREEN PEPPERCORN RIB EYE STEAK

Rib Eye with a Green Peppercorn Sauce with Potatoes Dauphinoise and Asparagus ~ 30

BEEF TENDERLOIN

Beef Tenderloin with Béarnaise Sauce, Baked potato and Steamed Broccoli ~ 30

Fish

RED SNAPPER PAPILOTE

Cooked in a Pastry Bag Served in a Creamy Seafood Sauce and Rice Pilaf ~28

PANKO BREADED FRIED SHRIMP

Six Local Gulf Shrimp Breaded with Panko Bread Crumbs
And Fried to a Golden Brown Served with Cocktail Sauce, Fries and Cole Slaw ~16

TRADITIONAL BEER BATTERED FISH AND CHIPS

Batter Dipped Atlantic Cod Fried to a Golden Brown
Served with Hearty Pub Style Chips and Cole Slaw ~ 14

FISH OF THE DAY

Grilled, Blackened Sautéed or Broiled with Rice and Vegetables ~ 16

DINNER

Dessert

HOME MADE BREAD PUDDING
Topped with Bourbon Sauce 7

HOME MADE CARAMEL FLAN
Custard topped with caramel~6

CARROT CAKE
Baked in the Casa Grande Bake shop~7

NEW YORK CHEESE CAKE
Rich and Creamy on a Graham Cracker Crust~7

DOUBLE DOUBLE CHOCOLATE CAKE
Dark Chocolate Cake with a Decadent Chocolate Ganache Frosting~7

CHOICE OF VANILLA, CHOCOLATE OR STRAWBERRY ICE CREAM
Single 4 or Double 7

Please Ask Your Server about Daily Specials

DINNER


Beverages

Coca-Cola, Diet Coke, Sprite ~2.50

Iced Tea or Lemonade ~ 2.50

Orange Juice, Apple Juice, Cranberry Juice or V-8 ~ 2.50

Milk or Chocolate Milk ~ 2.50

Mineral Water: Topo Chico, San Pellegrino or Perrier  ~ 3.50

Fresh Brewed Regular or Decaffeinate Coffee ~ 2.50

French Press Pot of Coffee ~ 4.00

Cappuccino, Espresso, or Café Latte ~ 3.50

Tea from our fine Tea Selection ~ 2.50

Las Palmas Hours

6:30 AM to 10:00 PM Daily

Healthy Option = 

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness,

Especially if you have a medical condition