



# Las Palmas & AGAVE GRILL

RESTAURANT





## Starters

### FRIED CALAMARI - 11

Deep Fried To Golden Brown Perfection.  
Served With Marinara Sauce

### GULF COAST CRAB CAKES - 10.50

Handmade and Seared,  
Served with Remoulade Sauce

### FRESH MADE CEVICHE - 9.45

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

### SMOKED SALMON CROSTINI - 14.70

With Capers and Top Baked Bread Slices

### OYSTERS ON THE HALF SHELL

(6) 15.00 | (12) 23.00

Classical oysters served raw on the half shell

### ESCARGOT

(6) 8.00 | (12) 12.00

Tender texture and clean, woodsy flavor

### SPINACH & ARTICHOKE DIP - 8.40

A mix of spinach, artichoke and mozzarella dip  
served with homemade corn tortilla chips

### FRIED PICKEL SPEARS - 7.35

Fresh pickles lightly breaded and  
served with ranch dipping sauce

### ANITAS NACHOS - 14.65

Corn tortilla chips with beef or chicken,  
refried beans and american cheese

### WINGS

HALF 6 - 9.00 | FULL 12 - 16.00

Choice of boneless or bone-in wings with mild, lemon  
pepper, or teriyaki sauce  
served with ranch or blue cheese dressing

### BASKET OF ONION RINGS - 6.30

Hand-battered onion rings fried until golden brown

### BASKET OF FRENCH FRIES - 6.30

Fresh cut french fries fried until golden brown

### CHICKEN TENDERS - 7.35

Lightly battered, deep fried chicken tenderloins

## Traditional Mexican

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

### ENCHILADA TRIO - 12.60

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

### MEXICAN TOSTADA - 8.40

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

### SIZZLING CHICKEN OR BEEF FAJITAS - 15.75

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

### STEAK TAMPIQUEÑA - 17.75

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

### POLLO EN SALSA VERDE - 11.55

Grilled chicken smothered with our green chile sauce  
finished with queso fresco & pico de gallo

### FAJITA RANCHERA - 15.75

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

### CARNITAS DE PUERCO - 11.55

Marinated lean pork sizzled to perfection with onions and peppers

### TACOS AL PASTOR - 8.40

Adobo marinated pork tacos topped with pineapple

### STEAK ROLL-UPS - 15.75

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

## Soup & Salads

Chicken - 5.25 | Shrimp - 8.40 | Salmon - 10.50

### CALDO DE POLLO OR SOUP OF THE DAY

Made fresh daily in our own kitchen ~5.25

### RANCHO SALAD - 12

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

### COBB SALAD - 12.60

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

### CAESAR SALAD - 12.60

Romaine Tossed with Caesar Dressing  
Dusted with Parmesan and Croutons

### CHEF SALAD - 12.60

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

### MIXED GREEN SALAD - 6.30

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

## Sandwiches

### 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 - 8.40

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

### BLT - 8.40

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

### TRIPLE DECKER CLUB - 9.45

Turkey, Bacon, Green Leaf Lettuce, and Roma Tomato

### ANGEL SANDWICH - 8.40

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

### BURGERS - 9.45

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

### SLIDERS - 8.40

Choice of two: Cheeseburger, Chicken or Philly Cheesesteak  
on a toasted kaiser bun and served with french fries

## Las Palmas Favorites

### STUFFED AVOCADO

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

### CHICKEN CHIPOTLE - 12.60

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

### CHICKEN CORDON BLUE - 14.70

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

### CHICKEN MONTERREY - 12.60

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

### STUFFED PORTABELLA MUSHROOM - 7.35

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

### VEGETABLE KEBABS - 12

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

### MAHI FISH TACOS - 12

Fried or Seared Mahi Topped  
With Citrus Cabbage Slaw and Mango Pico de Gallo.  
Served With Charro beans

# STEAK



## FILET 6OZ

*Most tender beef cut. lean yet succulent. It has a buttery texture and a more subtle flavor.*  
Daily - 31.50 | Steak Night - 28



## RIBEYE 12OZ

*The most juicy and flavorful steak, distinguished by the rich marbling that runs through each steak.*  
Daily - 35 | Steak Night - 32.50



## SIRLOIN 10OZ

*Lean and juicy. A highly flavorful cut of steak.*  
Daily - 27.30 | Steak Night - 24



## FLAT IRON 8OZ

*Named because it looks like an old fashioned flat iron, this thick, tender steak has a deep flavor.*  
Daily - 27.30 | Steak Night - 24



## STRIP STEAK 10OZ

*The steakhouse classic is well-marbled, tender and full of flavor.*  
Daily - 31.50 | Steak Night - 25



## LAMB CHOP 10OZ

*Cuts of Tender lamb loaded with flavor which are traditionally cooked and served with the bone in.*  
Daily - 35 | Steak Night - 32.50

*All steaks are accompanied by one side of your choice*

### SIDES

*Broccoli - Asparagus - Baked Potato - Scalloped Potato - Mushrooms - Mixed Salad*

*All our steaks are USDA Certified Angus Beef*

# SEAFOOD



## ALASKAN KING CRAB 1LB

*Steamed*  
50



## COD 6OZ

*Pan Seared  
Broiled  
Lightly Fried  
Home Style Beer Battered*  
15



## SHRIMP QTY6

*Pan Seared  
Grilled  
Panko Breaded  
Ranchero  
Cocktail*  
15



## SNAPPER 8OZ

*Pan Seared  
Blackened  
Grilled  
Papilote  
Veracruz*  
20



## HALIBUT 6OZ

*Pan Seared  
Broiled  
Blackened  
Baked  
Papilote  
Pontchartrain*  
34



## LOBSTER TAIL 6OZ

*Broiled*  
30



## SALMON 8OZ

*Pan Seared  
Broiled  
Blackened  
grilled  
Piccata*  
20



## FLOUNDER

*Garlic Parmesan  
Lemon Butter  
Fried  
Piccata  
Florentine*  
15



## RAINBOW TROUT

*Lemon Butter  
Al Ajillo  
Cajun  
Honey Balsamic*  
17

*All plates are accompanied by one side of your choice - additional side \$3.99  
rice pilaf - mexican rice - french fries - wedge fries - coleslaw - vegetables*

# House Specialties

## EGGS BENEDICT

Two poached eggs set atop slices of ham on an English muffin  
Drizzled with hollandaise sauce ~ 9.45

## BOWL OF HEARTY OATMEAL ~5.25

Healthy breakfast meal made from ground and rolled oats.

## SHORT STACK FRESH PANCAKES ~8.40

Flat cakes prepared from scratch 1 egg with a choice of Bacon, Ham or Sausage

## EXTRA THICK BELGIAN WAFFLES ~7.35

Cooked between two hot plates with a fluffy middle and a crispy edge finish. With a choice of Bacon, Ham or Sausage

## BISCUITS & GRAVY ~7.35

Homemade biscuit covered in white sausage gravy

## FRENCH TOAST - 7.35

Toast bread cooked in our rich cinnamon mixture topped with powdered sugar

## AVOCADO TOAST ~6

Toasted multigrain bread with our traditional guacamole, tomato and fresh cheese

## CAGE FREE EGGS PREPARED ANY STYLE

One Egg ~8.40 Two Eggs 9.45

Hand Cut Fried Potatoes, or Fresh Mixed Fruit

Choice of Pork Sausage, Bacon or Ham, Homemade English Muffins, Biscuits, or White or Wheat Toast

## Omelets Made To Order ~ 9.45

Chopped Green Onions, Chopped Green Peppers, Baby Spinach, Roma Tomato, &/ or White Mushrooms

-Swiss, Cheddar, American, or Mozzarella Cheese

- Sausage Link, Smoked Bacon, Chorizo, Shredded Beef Machacado or Ham

- Homemade Tortillas or Toast - Hand Cut Fried Potatoes, or Bowl of Hand Cut Fresh Fruit

## Traditional Mexican

### CHILAQUILES

Fried corn tortillas cooked in your choice of either Salsa Verde or Salsa Roja  
topped with Queso Fresco and Refried Beans. ~ 5.25

Add shredded chicken ~ 6 - Add shredded beef ~ 7.35

### HUEVOS RANCHEROS

Two Sunny Side up Eggs topped with homemade Ranchero Sauce,  
Refried Beans and your choice of Corn or Flour Tortillas ~ 7.35

### HUEVOS A LA MEXICANA

Two Eggs Scrambled with Tomatoes, Onions and Peppers,  
Refried beans, Salsa and your choice of Corn or Flour Tortillas. ~7.35

### MACHACADO

Two scrambled eggs with shredded dried beef,  
Refried beans, Salsa and your choice of Corn or Flour Tortillas. ~10.50

### MIGAS

Fluffy scrambled eggs mixed with crispy corn tortilla chips  
Refried Beans ~ 7.35

### HUEVOS DIVORCIADOS

Two Eggs on a tortilla bed , one topped with ranchero sauce, the other with green sauce  
Refried beans, Salsa and your choice of Corn or Flour Tortillas. ~7.35

### CHICHARRON

Pork rinds covered in our fresh tomatillo sauce  
Refried beans, Salsa and your choice of Corn or Flour Tortillas. ~7.35

### BOLILLO

Short savory baguette coated with a bean spread - 6  
1 egg with a choice of Bacon, Ham or Sausage

## Other Fare

TWO SAUSAGES - THREE BACON SLICES ~3.15

BOWL OF HAND CUT FRESH FRUIT ~4.20

MUFFINS, BISCUITS, OR ROLLS FROM OUR ARTISAN BAKERY ~2.10

HAND CUT FRIED POTATOES ~ 2.10