

OPEN

TUES-THUR
4PM-8PM
FRI & SAT
4PM-9PM

THE PALMS CAFE

Menu

APPETIZERS

Fried Calamari 14

Wings 12

Mango habanero

BBQ

Buffalo

Nachos 15

Asada or Chicken

Ahi tuna ceviche 12

MAIN COURSE

Ribeye 29

Juicy 8oz Ribeye in a chimichurri sauce. Served with mashed potatoes and seasonal vegetables.

Chicken 23

Grilled chicken cutlet in a butter caper sauce, lemon juice, white wine. Served with basmati white rice and seasonal vegetables.

Salmon 25

Coho maple glazed salmon. Served with mashed potatoes and seasonal vegetables.

Basa Fillet 24

Basa fish fillet in a lemon caper sauce. Served with basmati white rice & seasonal vegetables.

PASTAS

Chicken Parmigiana 26

Crispy breaded chicken cutlet, marinara sauce topped with melted mozzarella and Parmesan cheese. Served with linguine pasta

Pescatora 30

Clams, Shrimp and black Mussels in a white wine, garlic sauce, served on linguine pasta.

Alfredo 20

Creamy homemade Alfredo sauce. Served with fettuccine pasta

add chicken 4 add shrimp 6

Pomodoro 25

Prawn Shrimp in a white wine garlic sauce. Served with artichokes & baby heirloom tomatoes on angel hair pasta.

Specialty drinks 14

Lychee Martini

Panchos Plane

Spicy Watermelon Margarita

Mezcal-Rita

On The Clouds

Berry Berry Martini

SMALL

Brussel sprouts 9

PLATES

Mashed potatoes 6

Seasonal vegetables 6

SALADS

Caesar salad 16

Crisp romaine lettuce with our homemade Caesar dressing, topped with croutons and shaved Parmesan cheese.

Stracciatella beet salad 14

Stracciatella cheese, sliced beets, and arugula, topped with walnuts and flaky sea salt in a sherry vinaigrette dressing.

Ahi tuna salad 18

Seared Ahi Tuna in a bed of mixed greens, cucumber, carrots, red onion and chopped avocado.

Served with a creamy sesame dressing.



760-984-0286

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thepalmscafeLaQuinta.com

HAPPY HOUR

4 P M - 6 P M Daily

H A N D H E L D S

NY French Dip 18

Ny Steak slices, Swiss cheese and grilled onions, paired with horseradish & au jus. Served with French fries.

Fish tacos 14

Two grilled basa fillet fish tacos on corn tortillas, topped with cabbage and pico de gallo. Served with cilantro jalapeño ranch dressing.

Ahi tuna sandwich 15

Sesame crusted seared ahi tuna slices on a brioche bun with our homemade coleslaw. Served with french fries.

Shrimp tacos 14

Two grilled shrimp tacos on corn tortillas, topped with cabbage and pico de gallo. Served with chipotle mayo.

Western BBQ burger 17

7oz, beef patty layered with thick-cut applewood bacon, melted cheddar cheese, and grilled onions. Topped with our homemade BBQ sauce. Served with French fries

Riblets 17

Tender pork riblets glazed in our homemade BBQ sauce. Served with coleslaw and french fries

D R I N K S

Beer

Domestic 4
Import 5

Well cocktails 7

House wine by the glass 6



Wine List

R E D

Cabernet Sauvignon

Sycamore lane 7/23
Josh 9/32
Justin 12/38

Merlot

Sycamore lane 7/23

Pinot noir

Meomi 12/36

W H I T E

Chardonnay

Sycamore lane 7/23

Pinot Grigio

Sycamore lane 7/23

Sauvignon blanc

Kim Crawford 10/36

S P A R K L I N G & R O S E

Prosecco

Ruffino 8

Rose'

Hampton water rose 12/36