

PALO VERDE

RESTAURANT & LOUNGE

TUES 5/12	<p>GRAB AND GO 10AM - 9PM DAILY LOUNGE 10 AM – 9 PM DAILY (LAST CALL 9PM)</p>
WED 5/13	<p>GRAB & GO LOUNGE 10AM-9PM DINNER 3-8PM CHEF'S SPECIAL: CHICKEN KATSU \$25 SPLASH 6-9PM</p>
THUR 5/14	<p>GRAB & GO LOUNGE 10AM-9PM DINNER 3-8PM PASTA STATION</p>
FRI 5/15	<p>GRAB & GO LOUNGE 10AM-9PM DINNER 3-8PM COCKTAIL CORNER BUFFET 4-7PM: CHICKEN MARSALA</p>
SAT 5/16	<p>GRAB & GO LOUNGE 10AM-9PM DINNER 3-8PM NEW PRIME RIB SPECIAL BUILD YOUR OWN PIZZA \$15</p>
SUN 5/17	<p>GRAB AND GO 10AM - 9PM DAILY LOUNGE 10 AM – 9 PM DAILY (LAST CALL 9PM)</p>
MON 5/18	<p>GRAB AND GO 10AM - 9PM DAILY LOUNGE 10 AM – 9 PM DAILY (LAST CALL 9PM)</p>

HAPPY HOUR
MON – SAT 1-4PM
SUNDAY'S ALL DAY

**For Dinner
Reservations or
Curbside Pickup
Please Call
(480) 895-1981**

**Meomi
Plated
Wine
Dinner
SOLD OUT**



PALO VERDE

RESTAURANT & LOUNGE

Weekly Drink Special | May 8 - May 14

Sip, Savor, Enjoy - This Week's Drink at Palo Verde



ORANGE MARTINI

VODKA | TRIPLE SEC | ORANGE JUICE | AGAVE

Display Dates: 5/8/26 - 5/14/26



Available while
supplies last!

Palo Verde Country Club

PRIME RIB

Saturday's we will be offering slow roasted aged prime rib with your choice of soup or salad, vegetable and starch

King Cut - 12oz - \$30

Queen Cut - 8oz - \$25



Call for Reservations

480-895-1981

*pizza will still also be available



Cottonwood Palo Verde
at Sun Lakes

PALO VERDE ENTERTAINMENT

Wednesday, May 13

Splash Band

6 - 9 pm

[Learn More](#)



[Learn More](#)



Wednesday, May 20
Shaky Ground

6 - 9 pm

Saturday, May 23
John Demand

5 - 8 pm

[Learn More](#)



Display Dates: 5/10/26 - 5/23/26

Palo Verde Country Club

Enjoy a perfect evening on the green with 9 holes of sunset golf followed by a delicious chef-curated dinner at Palo Verde Country Club.

TWILIGHT GOLF

WHEN

Thursday, May 21

Golf begins 4:00pm

Dinner to follow at Palo Verde Restaurant

WHAT

There is no better way to end the day than with Twilight Golf, a premier couples' experience that combines a love for the game with the best of Palo Verde's social dining.

Designed for those who enjoy a relaxed yet spirited afternoon, Twilight Golf features a 9-hole shotgun start on our beautifully manicured course. It's the perfect opportunity to enjoy the Arizona sunset, connect with neighbors, and sharpen your game in a low-pressure, friendly environment.

The experience doesn't end at the 9th green. After the round, participants gather at the clubhouse for a coordinated dinner, where the camaraderie continues over a delicious meal and drinks. Whether you are a seasoned golfer or just looking for a fun evening out with your partner, Twilight Golf offers the perfect balance of recreation and relaxation.

COST

Annual Golfers: \$10 per person

Non-Annual: \$20 per person

EXCLUSIVE TWILIGHT MENU



TWILIGHT GOLF



Palo Verde Twilight

Pasta Action Station

Live action pasta station with salad and dessert \$20

Strawberry Salmon Salad GF

Salmon, strawberries, cucumbers, candied pecans, bleu cheese \$15/\$19

Crispy Chicken Salad

Crispy chicken breast, romaine, egg, bacon, cheese, tomato \$13/\$17

Prime Rib French Dip GFO

Shaved prime rib, provolone, horseradish aioli, toasted Italian roll \$16

Jewel Lettuce Shrimp Cocktail GFO

Poached shrimp, lemon aioli, avocado, green olive, tomato, butter-black pepper crouton, lettuce cup \$15

Palo Verde Burger GFO

½ pound black angus ground chuck, American cheese, lettuce, tomato, onion, pickle, burger sauce \$16

Golden Tempura Shrimp

Glass noodle salad, sweet & spicy peanut sauce \$15

Quesadilla de Lujo

Chihuahua cheese, caramelized onion, roasted bell pepper, seasoned ground beef or roasted chicken, crema, avocado salsa \$15

Chicken Wings

6 or 12 wings with your choice of dipping sauce \$13/\$20

Garden Cobb Salad GF

Roasted chicken, romaine, avocado, tomato, bacon, olives, egg, bleu cheese \$13/\$17

Fish & Chips

Beer battered Atlantic cod served with coleslaw, French fries & tartar sauce \$20

Fried Shrimp Basket

10 Beer battered shrimp, coleslaw, tartar sauce, cocktail sauce, French fries \$20

Chicken Tenders

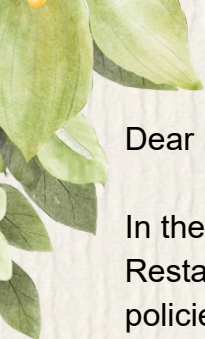
Battered white meat chicken tenders served with French fries \$13

Soup du Jour

Cup or Bowl of Soup \$5/\$7

* Maricopa County Health Environmental Services Department warns consumption of raw under-cooked meats, chicken, seafood and eggs increases the risk of food borne illness.

*Can be cooked to order



Dear Residents of Cottonwood/Palo Verde,

In the brief time that I have been in Sun Lakes as the Food and Beverage manager of Palo Verde Restaurant & Lounge this community has seen a lot of changes. New faces, new menus, new policies and agendas. Change is never easy, especially when that change is born out of necessity rather than desire. I think everyone understands at this point that changes are necessary.


I have spoken with many of you that frequently visit Palo Verde and have shared some of my observations as well as my vision for what I believe Palo Verde is capable of. The changes to our hours of operation, staffing levels and menu are not taken lightly. We know what this restaurant means to the community and how these changes will affect your daily routines and quality of life. Chef Chris and I are dedicated to serving this community with a genuine spirit of hospitality while providing exceptional quality. However, this must be done responsibly and within our financial means.

Chef and I have spent countless hours poring over the details of this transition and trying to mitigate the fallout for both the staff and the community. I made the decision not to hire more staff, which was desperately needed this last month, in hopes that we could make it through April unscathed and avoid lay-offs when summer arrived. Anyone who has dined on the patio at Palo Verde recently witnessed the result of that decision. I tried to thread the needle, and came close, but still missed and take full responsibility for that decision. Arizona summer is a hard and unforgiving place for the restaurant industry, and Chef and I have done everything we could to lessen the blow to our staff.

Though this summer schedule may leave a bad taste in some resident's mouths, regardless of its necessity, I promise that it will be used wisely. Chef has worked his magic to build a menu that will satisfy the community and our budget. He has even managed to put together a sold out wine dinner with our limited resources and staff. I am addressing many of the obstacles that limit how effective and efficient our staff can be. Service stations, Handheld POS, and a more streamlined reservation system will allow us to be fiscally responsible while maintaining the level of service that this community deserves. Training and ongoing development for the staff will continue throughout the summer to ensure that we are ready for peak season.

We have a lot of amazing people who work here and want to accomplish so much more for this community. We can accomplish this with your support and feedback. To those that have already left for the summer, please know that we are working hard and looking forward to your return. For those of you who will stay with us throughout the summer, we hope to see you soon, and often. I will leave you with just one request. Please continue to support our restaurants at Cottonwood and Palo Verde. My door is always open so please don't hesitate to drop in and say hello.

David Wright, Food & Beverage Manager Palo Verde Country Club
dwright@sunlakes2.com | 480-737-9163



GRAB & GO

While Supplies Last—Refreshed Daily



Palo Verde
Restaurant & Lounge

Salads

Caesar Salad - Roasted chicken breast, romaine lettuce, garlic croutons, shaved parmesan, house-made Caesar dressing **\$10**

Antipasto Salad - Genoa salami, ham, prosciutto, romaine, spring mix, mozzarella, pepperoncini, black olives, red wine vinaigrette **\$12**

California Crab Salad - Sushi rice, nori, avocado, cream cheese, cucumber, spring mix, crab salad, ponzu vinaigrette **\$12**

Heirloom Tomato & Burrata Salad - Marble King olive oil, fresh basil, pecan pesto, butter-black pepper croutons **\$12**



Sandwiches

Italian Wrap - Genoa salami, ham, prosciutto, romaine, spring mix, mozzarella, pepperoncini, black olives, flour tortilla, red wine vinaigrette **\$12**

Chicken Salad Croissant - Roasted chicken breast, cranberry, pecan, spring mix **\$10**

Club Wrap - Turkey, ham, lettuce, tomato, bacon, provolone cheese, flour tortilla, Dijon aioli **\$10**



Snacks & Sweets

Fruit Cup - **\$4**

Dill Pickle - **\$3**

Hummus & Pita Chips - **\$5**

Deviled Eggs - **\$6**

Cookie - **\$2**

Lemon Bar - **\$3**

Brownie - **\$3**

Nueske's Summer
Sausage & Tillamook
Cheddar - **\$8**

Shrimp Cocktail - **\$10**

Turkey and Ham
Pinwheels - **\$6**





Palo Verde Restaurant & Lounge

Summer Hours

Restaurant

Closed: Sunday, Monday & Tuesday

Open: Wednesday - Saturday

Dinner Service Only (3 – 8 PM)

Lounge

10 AM – 9 PM Daily (last call 9PM)

Grab and Go Concept

10AM - 9PM Daily

APPETIZERS

Jewel Lettuce Shrimp Cocktail – \$15 GFO

Poached shrimp, lemon aioli, avocado, green olive, heirloom tomato, butter black pepper crouton, crisp lettuce cup

Chicken Wings – (6) \$13 (12) \$20

Celery Styx, carrot Styx, and a choice of BBQ, sweet chili, Buffalo or golden

Beef Sliders – \$12

2 all beef patties, special sauce, tomatoes, American cheese, pickles, toasted slider roll

Spicy Chicken Sliders – \$12

2 spicy chicken patties, Southwest slaw, pickles, toasted slider roll

Golden Tempura Shrimp – \$15

Glass noodle salad, sweet & spicy peanut sauce

Wisconsin Cheese Curd – \$13

White Cheddar Cheese Curds, house-made marinara and ranch

Cantina Potato Skins – \$14

Seasoned beef, Chihuahua cheese, pico de gallo, olives, lettuce, crema, southwest sauce

Quesadilla de Lujo – \$15

Melted Chihuahua cheese, caramelized onion, roasted red pepper, choice of seasoned ground beef or roasted chicken, crema, avocado salsa

Hand-Crushed Guacamole – \$13

Fresh avocado, lime, cilantro, tomato and jalapeno, served with warm, house-fried tortilla chips

SALADS

Dressing choice, ranch, oil and vinegar, 1000 island, Honey Mustard, Raspberry Vinaigrette, Bleu Cheese, Southwest, Balsamic Vinaigrette, French, Italian - Salads are served as full or half

Crispy Chicken Salad – \$17 | \$13

Crispy chicken breast, romaine, spring mix, egg, bacon, cheddar jack cheese, heirloom tomato, choice of dressing

Garden Cobb Salad – \$17 | \$13 GF

Roasted chicken breast, romaine, spring mix, avocado, heirloom tomato, bacon, black olives, egg, bleu cheese, choice of dressing

Chef Salad – \$17 | \$13 GF

Ham, turkey, romaine, spring mix, cheddar jack cheese, heirloom tomatoes, bacon, egg, cucumber, choice of dressing

Strawberry Salmon Salad – \$19 | \$15 GF

Grilled Salmon, spinach, strawberries, cucumbers, candied pecans, bleu cheese, choice of dressing

Fry Bread Taco Salad – \$15

Seasoned ground beef or roasted chicken breast, romaine, cheddar jack cheese, pico de gallo, black olives, purple onions, crema, and avocado salsa, served on fluffy fry bread

Heirloom Tomato & Burrata Salad – \$15 GFO

Marble King olive oil, fresh basil, pecan pesto, butter-black pepper croutons

Vegetarian  **GF** gluten free | **GFO** gluten free option with modifications

*Maricopa County Health Environmental Service Department warns that the consumption of raw or undercooked meats, chicken, seafood and eggs increase the risk of food borne illness. Not a gluten free kitchen

HANDHELDS

Palo Verde Burger* – \$16 GFO

½ pound premium black angus ground chuck, American cheese, lettuce, tomato, onion, pickle, burger sauce, toasted brioche bun

Prime Rib French Dip – \$16 GFO

Shaved prime rib, melted provolone, horseradish aioli, au ju, toasted Italian roll

Club – \$16 GFO

Turkey, ham, lettuce, tomato, Dijon aioli, avocado, bacon, provolone cheese, toasted wheat bread

Fried Shrimp Basket – \$20

10 Beer battered shrimp, coleslaw, house-made tartar sauce, cocktail sauce, French fries

Fish & Chips – \$20 (add an additional piece of cod - \$3)

Beer battered Atlantic cod, coleslaw, house-made tartar sauce, French fries

Hogfather Panini – \$16 GFO

Grilled herb marinated pork loin, bacon, Swiss and American cheese, lettuce, tomato, purple onion, pickle, BBQ aioli, toasted panini bread

Crispy Chicken Sandwich – \$16

Breaded chicken cutlet, served spicy or tame, lettuce, tomato, purple onion, pickle, Dijon aioli, toasted brioche bun

Reuben or Rachel - \$16 GFO

Corned beef or turkey, Swiss cheese, sauerkraut, thousand island dressing, toasted rye

CENTER OF THE PLATE

Wednesday - Saturday 4pm-8pm

Served with choice of soup or salad and two side dishes
(pastas are served without sides)

BUILD YOUR OWN ENTRÉE

Choose your protein and sauce

8oz Grilled Salmon \$25 | (10) Sautéed Shrimp \$22 | Liver with Bacon & Onions \$22 | Grilled Chicken Breast \$22
Beef Gravy | Garlic Butter | Boursin Cream Sauce | Beurre Blanc | Teriyaki Glaze

Choose two sides

Jasmine Rice | Mashed Potatoes | Vegetable of the Day | French Fries | Fresh Fruit | Baked Potato
Loaded Baked Potato +2 | Onion Rings +2 | Sweet Potato Fries +2

Filet Mignon* – \$40 GFO

7oz aged tenderloin steak, garlic butter, buttermilk fried onions

Grilled Ribeye* – \$35 GFO

12oz aged ribeye steak, garlic butter, buttermilk fried onions

Chopped Steak Stack* – \$24 GFO

8oz Chopped steak, mashed potatoes, beef gravy, sauteed onions, buttermilk fried onions, scallions, carrots, bell pepper, purple onion

Short Rib – \$26 GF

7oz slow braised short rib, red wine demi-glace, mashed potatoes, carrots, bell pepper, purple onion

Chicken Piccata – \$24

Pan seared chicken breast, lemon- white wine sauce, capers, spaghetti, garlic bread, fresh parsley

Shrimp DeJonghe – \$24

Ten shrimp, white wine, lemon, garlic butter crust

Canadian Walleye – \$25

Pan seared walleye, beurre blanc, sun-dried tomatoes, capers

Tuscan Tortellacci – \$26

Garlic butter shrimp, crispy pancetta, artichokes, sun dried tomatoes, capers, mushrooms, Boursin cream sauce, cheese tortellacci, garlic bread

Tortellacci Rustica del Mare – \$26

Italian sausage, shrimp, roasted red pepper, caramelized onion, marinara, parmesan, cheese tortellacci, garlic bread

MEIOMI®

PLATED

WINE DINNER

PALO VERDE

COUNTRY CLUB



SAT
JUNE 6
5 PM



\$65
tax
& gratuity



Limit
120 guests

SPARKLING ROSE

CHARDONNAY

VIGNA ROSSA

RED BLEND

PINOT NOIR

Reception

Summer Vegetables with
Romesco, Tzatziki &
Iberico Ham

Seared Scallops,
Roasted Root Vegetables &
Chimichurri

Beef Tenderloin Roulade
over Creamy Pasta with San
Marzano, Olive & Capers
Berries

Vanilla Panna Cotta,
Seasonal Berries & Caramel
Twile

FOR RESERVATIONS CALL 480-895-1981

PALO VERDE RESTAURANT & LOUNGE

May 2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Grab & Go Lounge 10am - 9pm	Grab & Go Lounge 10am - 9pm	Grab & Go Lounge 10am - 9pm	Grab & Go Lounge 10am - 9pm Dinner 3-8pm	Grab & Go Lounge 10am - 9pm Dinner 3-8pm	Grab & Go Lounge 10am - 9pm Dinner 3-8pm	Grab & Go Lounge 10am - 9pm Dinner 3-8pm
					1	2
					Soup: Clam Chowder Cocktail Corner 4 - 7pm Fried Chicken	NEW Prime Rib Special BYO Pizza
3	4	5	6	7	8	9
ALL DAY HAPPY HOUR			Chef Special: Wagyu Denver Steak \$35 Reign N Country 6-9pm	Pasta Station \$20	Soup: Clam Chowder Cocktail Corner 4 - 7pm: Meatloaf	NEW Prime Rib Special BYO Pizza Rhonda Towns 5-8pm
10	11	12	13	14	15	16
ALL DAY HAPPY HOUR			Chef Special: Chicken Katsu \$25 Splash 6-9pm	Pasta Station \$20	Soup: Clam Chowder Cocktail Corner 4 - 7pm: Chicken Marsala	NEW Prime Rib Special BYO Pizza
17	18	19	20	21	22	23
ALL DAY HAPPY HOUR			Chef Special: Steak Oscar \$35 Shaky Ground 6-9pm	Pasta Station \$20	Soup: Clam Chowder Cocktail Corner 4 - 7pm: Beef Bourguignon	NEW Prime Rib Special BYO Pizza John Demand 5-8pm
24	25	26	27	28	29	30
ALL DAY HAPPY HOUR			Chef Special: Lobster Tails \$45 Outside the Line 6-9pm	Pasta Station \$20	Soup: Clam Chowder Cocktail Corner 4 - 7pm: Pork Ribs	NEW Prime Rib Special BYO Pizza
31						
ALL DAY HAPPY HOUR						

BANQUET & CATERING SERVICES

Less Stress, More Celebration—Let Lynda Handle the Details

Planning your next event has never been easier. With a variety of beautiful spaces available throughout the community and support from the staff you already know and trust, hosting close to home is both convenient and stress-free.

From intimate gatherings to larger celebrations, our Banquets & Catering services are here to help bring your vision to life—every step of the way. Let Lynda Schug guide you through the process and make your event seamless from start to finish.

- Anniversary Parties
- Club Functions
- Birthday Events
- Special Occasions

**CALL LYNDA TODAY TO
SCHEDULE YOUR
CONSULTATION & START
PLANNING YOUR NEXT EVENT**

480-256-1665

lschug@sunlakes2.com



Cottonwood & Palo Verde

Dress Code – Member Quick Guide



To maintain a comfortable, respectful, and enjoyable environment for all members and guests, we ask that the following guidelines be observed in all Clubhouse facilities, restaurants, and golf areas.

General Guidelines

- Golf and appropriate athletic attire are welcome throughout the facilities
- Proper footwear is always required
- Denim is permitted if neat and not torn, frayed, faded, or cut off
- Hooded sweatshirts are permitted in bar and patio areas only
- Swimwear is restricted to pool areas and must be properly covered when entering other facilities
- Management reserves the right to interpret and enforce dress standards as needed, which may include special events.

Restaurants, Lounges & Patios

Hats:

- Ball/Golf Caps, Visors MUST be removed while in the Palo Verde Dining Room, or on the Palo Verde Dance Floor
- All Hats are permitted in the Palo Verde Lounge/Patio and Cottonwood Bar & Restaurant

Men

- Collared shirts, golf-style shirts, or appropriate untucked golf shirts
- Sweaters, golf/tennis shorts, or slacks
- Neat T-shirts permitted in the Palo Verde Lounge/Patio and all Cottonwood dining areas (no offensive language or graphics)
- T-shirts are NOT permitted in the Palo Verde Dining Room, or on Palo Verde Dance Floor

Women

- Athletic tops, including racerback styles, are permitted in the Palo Verde Lounge/Patio and all Cottonwood Bar & Restaurant
- Tops must be designed for athletic activity and provide appropriate coverage
- Slacks, golf/tennis shorts, skirts, dresses, and golf leggings are permitted in all areas

Not Permitted

- Tank tops (non-athletic), halter tops, sweatpants, gym shorts
- Cut-offs, torn, or excessively worn clothing
- Clothing that is excessively revealing or contains inappropriate language/graphics

Golf Course

- Standard golf attire is expected, including:
 - Golf shirts or appropriate athletic tops
 - Slacks, shorts, or skirts designed for golf
 - Golf or approved athletic footwear
- Neat denim is permitted (no tears, fraying, or cut-offs)

Children

- Age-appropriate attire is welcome
- Swimwear and tank tops are not permitted in restaurants or Clubhouse areas

Thank You for helping us maintain the standards and welcoming atmosphere of Cottonwood & Palo Verde. Your cooperation ensures an enjoyable experience for all members and guests.