

# PALO VERDE

## RESTAURANT & LOUNGE

TUES 5/5	<p><b>GRAB AND GO</b> 10AM - 9PM DAILY <b>LOUNGE</b> 10 AM - 9 PM DAILY (LAST CALL 9PM)</p>
WED 5/6	<p><b>GRAB &amp; GO</b> <b>LOUNGE</b> 10AM-9PM <b>DINNER</b> 3-8PM <b>CHEF'S SPECIAL:</b> <b>WAGYU DENVER STEAK   \$35</b> <b>REIGN &amp; COUNTRY   6-9PM</b></p>
THUR 5/7	<p><b>GRAB &amp; GO</b> <b>LOUNGE</b> 10AM-9PM <b>DINNER</b> 3-8PM <b>PASTA STATION</b></p>
FRI 5/8	<p><b>GRAB &amp; GO</b> <b>LOUNGE</b> 10AM-9PM <b>DINNER</b> 3-8PM <b>COCKTAIL CORNER 4-7PM: MEATLOAF</b></p>
SAT 5/9	<p><b>GRAB &amp; GO</b> <b>LOUNGE</b> 10AM-9PM <b>DINNER</b> 3-8PM <b>PRIME RIB SPECIAL</b> <b>BUILD YOUR OWN PIZZA   \$15</b> <b>REIGN &amp; COUNTRY   5-8 PM</b></p>
SUN 5/10	<p><b>MOTHER'S DAY BRUNCH   12:30PM   \$45</b> <b>GRAB AND GO</b> 10AM - 9PM DAILY <b>LOUNGE</b> 10 AM - 9 PM DAILY (LAST CALL 9PM)</p>
MON 5/11	<p><b>GRAB AND GO</b> 10AM - 9PM DAILY <b>LOUNGE</b> 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**

### DRINK OF THE WEEK

**GIN N BERRY SPLASH**  
GIN  
TONIC  
STRAWBERRY PUREE  
LEMONGRASS

# 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
<b>ALL DAY HAPPY HOUR</b>			Chef Special: Wagyu Denver Steak \$35 <b>Reign N Country   6-9pm</b>	Pasta Station   \$20	Soup: Clam Chowder Cocktail Corner   4 - 7pm: Meatloaf	NEW Prime Rib Special   BYO Pizza <b>Rhonda Towns   5-8pm</b>
10	11	12	13	14	15	16
<b>ALL DAY HAPPY HOUR</b> <b>Mother's Day Brunch</b> <b>12:30pm</b>			Chef Special: Chicken Katsu \$25 <b>Splash   6-9pm</b>	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
<b>ALL DAY HAPPY HOUR</b>			Chef Special: Steak Oscar \$35 <b>Shaky Ground   6-9pm</b>	Pasta Station   \$20	Soup: Clam Chowder Cocktail Corner   4 - 7pm: Beef Bourguignon	NEW Prime Rib Special   BYO Pizza <b>John Demand   5-8pm</b>
24	25	26	27	28	29	30
<b>ALL DAY HAPPY HOUR</b>			Chef Special: Lobster Tails   \$45 <b>Outside the Line   6-9pm</b>	Pasta Station   \$20	Soup: Clam Chowder Cocktail Corner   4 - 7pm: Pork Ribs	NEW Prime Rib Special   BYO Pizza
31						
<b>ALL DAY HAPPY HOUR</b>						

*Palo Verde*  
*Restaurant & Lounge*  
*Mother's*  
**DAY BRUNCH**

**SUNDAY, MAY 10 | 12:30PM**

**BREAKFAST ENTREES**

*Omelet Station, Bacon and Sausage, Swedish  
Pancakes with Fresh Berries and Lemon Ricotta*

**CARVING STATION**

*Aged Prime Rib and Whole Roasted Salmon*

**LUNCH**

*Shrimp Cocktail, Oysters on the Half Shell, Chicken  
Piccata, Assorted Salads, Fresh Fruit, Deviled Eggs,  
Imported and Domestic Meats and Cheeses, Grilled  
Vegetables, Mashed Potatoes and Gravy*

**DESSERT**

*Cheesecake, Berry Crumble, Assorted Cookies and  
Danish*

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**CALL FOR RESERVATIONS**  
**\$45 PER PERSON**



# 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

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## 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

# Cottonwood & Palo Verde

## Dress Code – Member Quick Guide

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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.