

INDIAN PALMS

Country Club & Resort

LA PALMA

Starter and Lighter Side

TUNA TATAKI

Ahi tuna, seared rare, served with ginger and soy sauce
\$10

SPICY BUFFALO WINGS

Tasty chicken wings tossed in a hot and spicy buffalo sauce
\$7.5

SOUTHWEST CHICKEN STRIPS

Breaded chicken strips tossed with your choice of hot buffalo, teriyaki or barbeque sauce
\$8

SHRIMP AND CRAB CAKES

Three shrimp and crab cakes served with chipotle remoulade sauce
\$9

ICEBERG WEDGE

Chilled iceberg lettuce with crumbled bleu cheese, bacon bits, tomatoes and topped with bleu cheese dressing
\$6.25

INDIAN PALMS CHOPPED SALAD

Shredded lettuce, chopped bacon, egg, olives, tomatoes, mushrooms, bleu cheese crumbles, diced avocado and topped with shaved onion crisps and balsamic glaze
Half \$7.00
Full \$10.00

FISH & CHIPS

Three strips of premium cod, dipped in our special batter, served with fries and cole slaw
\$10.5

LA PALMA MULLIGAN BURGER

1/2 lb burger char grilled to order
\$8.5

Build Your Own...

Add cheddar, swiss, pepper jack or bleu cheese crumbles, bacon strips, avocado or sautéed mushrooms
\$.75 per item

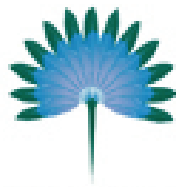
CLASSIC REUBEN SANDWICH

Thinly sliced corned beef smothered in swiss cheese and sauerkraut with thousand island dressing on grilled rye bread served with fries or cole slaw
\$9.5

LA PALMA QUESADILLA

A large flour tortilla filled with a mixture of pepper jack cheese and cheddar cheese, fresh diced tomato and green onions
Plain cheese \$6.50
Grilled chicken \$9.00
Shrimp & crab \$9.25

Prices do not include CA Sales Tax. Split plate charges apply.



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Dinner Entrées

RIB EYE STEAK\$22.50
Simply grilled USDA Choice mid-western beef finished with herb butter

BOURBON STREET BABY BACK\$18 RIBS
Fall off the bone-tender baby back ribs, smothered in a smokey tangy barbeque sauce

LA PALMA CHICKEN AND RIB\$17 COMBO
Honey fried chicken and our baby back rib combination plate

HONEY FRIED CHICKEN\$14.5
Buttermilk dipped half chicken fried till a golden brown drizzled with clove-honey

STUFFED CHICKEN BREAST\$17.5
Stuffed with a mixture of shitake mushrooms, spinach, ricotta cheese finished with a savory madeira sauce

GARLIC RUBBED ROASTED\$17 HALF CHICKEN
Half chicken roasted and seasoned just right, juicy and tender

FILLET OF SOLE\$17.5
Sautéed with lemon butter and white wine, choice of amandine or red pepper coulis sauce

COCONUT MACADAMIA NUT\$20 FRIED SHRIMP
Plump shrimp coated in sweet shaved coconut and chopped macadamia nuts fried to golden brown, served with a ginger soy sauce

SEAFOOD DEL MAR.....\$18
Shrimp, scallops, crab and fresh fish served over fettuccine pasta with a lemon cream sauce

CATCH OF THE DAY\$ Market Price
Your server will describe today's selection

All dinner entrées are served with a choice of soup or house salad, seasonal vegetables, rice pilaf or chef's potato.