

STARTERS AND SALADS

CAESAR SALAD	3
CHOPPED ROMAINE , PARMESAN, CROUTON, CHERRY TOMATOES, CAESAR DRESSING. ANCHOVIES UPON REQUEST	
FALL CHOPPED SALAD GF	4
CHOPPED ICEBERG, RED CABBAGE, ASSORTED DRIED FRUITS, WHITE CHEDDAR, BACON, RED ONIONS, TOASTED ALMONDS WITH RASPBERRY VINAIGRETTE	
SHRIMP COCKTAIL GF	6/12
3 OR 6 LARGE SHRIMP WITH COCKTAIL SAUCE AND LEMONS	
CHEESE PLATE	8
SELECT IMPORTED AND DOMESTIC CHEESES SERVED WITH DRIED FRUIT AND CRACKERS AND RASPBERRY SAUCE	
CELERY BLEU CHEESE SALAD	3
CELERY, BLEU CHEESE, DRIED CRANBERRIES, CANDIED WALNUTS, AND BLEU CHEESE TOSSED IN CREAMY WHITE BALSAMIC DRESSING	
SOUP DU JOUR OR HOUSE MADE CHICKEN NOODLE	3
A REVOLVING SELECTION OF SAGEWOOD'S FAVORITES PLEASE ASK YOUR SERVER	

ENTRÉE SALADS

ALL SALADS AVAILABLE WITH SALMON/SHRIMP \$3 OR FILET *\$5

CHICKEN COBB SALAD	12
CHOPPED ICEBERG, EGGS, BLEU CHEESE, BACON, TOMATO, OLIVE, AVOCADO, HOUSE MADE COBB SALAD DRESSING	
CHICKEN WONTON SALAD	12
ASIAN SLAW, MIXED GREENS, WATER CHESTNUTS, AND CRISPY WON TON STRIPS WITH	
CHICKEN CAESAR SALAD	12
CHOPPED ROMAINE , PARMESAN, CROUTON, CHERRY TOMATOES, CAESAR DRESSING. ANCHOVIES UPON REQUEST	

AVAILABLE SIDES

THREE RICE BLEND	FRENCH FRIES	BRAISED RED CABBAGE
MASHED POTATOES	CHEF'S CHOICE PASTA	STEAMED BROCCOLI LS
BAKED POTATO	SAUTÉED MUSHROOMS	SAUTEED BUTTERNUT AND GOLDEN RAISINS LS
SWEET POTATO FRIES	SAUTÉED SPINACH LS	PEAS AND CARROTS LS
BAKED SWEET POTATO	CAULIFLOWER PARMESAN MASH	APPLE SAUCE

PALO VERDE DINING MENU SEASONALLY UPDATED BY CHEF VINCE DEMAR

MENU PREPARED ON MONDAY, DECEMBER 10TH 2018

DINNER ENTREES

ALL ITEMS LISTED BELOW INCLUDE CHOICE OF 2 SIDES

STEAKS AND CHOPS

♥	FILET MIGNON* GF	19
	6OZ CREEKSTONE FARMS FILET MIGNON WITH GORGONZOLA BUTTER	
	COLORADO RACK OF LAMB*	12/18
	HERB ROASTED COLORADO RACK OF LAMB FINISHED WITH AMARENA CHERRY WHISKY SAUCE	
♥	GRILLED PORK CHOP	16
	WHITE MARBLE FARMS BONE IN PORK CHOP GRILLED AND TOPPED WITH ROOTBEER GLAZE	
♥	VEAL CHOP	28
	GARLIC AND HERB MARINATED BONE-IN 14 OZ CHOP SERVED WITH MERLOT SAUCE	
	ANGUS BURGER*	12
	PRESENTED ON WHITE OR WHOLE WHEAT BUN, AND SERVED WITH LETTUCE, TOMATO RED ONION, AND CHOICE OF CHEESE TURKEY BURGER OR VEGGIE BURGER ALSO AVAILABLE	

POULTRY

	HERB ROASTED CHICKEN GF	12
	CHOICE OF 1/4 HERB ROASTED CHICKEN, CHOICE OF WHITE OR DARK MEAT	
	CHICKEN FRANCESE	12
	CHICKEN BREAST DIPPED IN FLOUR AND EGG, SAUTÉED AND TOPPED WITH LEMON PARSLEY BUTTER	
♥	GRILLED CHICKEN BREAST* GF	12
	HERB MARINATED BONELESS, SKINLESS CHICKEN BREAST	

SEAFOOD AND VEGETARIAN

♥	GRILLED SCOTTISH SALMON* GF	15
	SCOTTISH SALMON FILET WITH BLACK GARLIC GLAZE	
	GARLIC GINGER SHRIMP GF	11/15
	SAUTÉED SHIMP WITH FRESH GARLIC, GINGER, TAMARI AND GREEN ONION	
	BAKED BUTTERNUT SQUASH RIGATONI	8/12
	BUTTERNUT SQUASH, WALNUTS, GARLIC, ONIONS, AND RIGATONI PASTA BAKED IN PARMESAN, BASIL AND VEGETABLE BROTH	

RESIDENT PRICING LISTED ON MENU.

A GUEST FEE OF \$3 DOLLARS IS ADDED TO EACH DINNER ENTRÉE AND ENTRÉE SALAD

CONSUMING RAW OR UNDERCOOKED, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS ARE MARKED WITH *