

CASINO DINNER MENU

APPETIZER

Soup OF the Day

7

Two Bunch Palms Gazpacho

7

With Shrimp

Add 3

Pan Seared Crab Cake

Sweet Corn Succotash,

Chive Sauce

14

Two Bunch Palms Shrimp

Cocktail

12

Chili Glazed Nut Crusted Maine

Lobster

Tail, Mango Salsa, Chipotle

Potatoes 19

Bake Brie with Roast Garlic

Served with

Seasonal Fruit and Croutons

14

Ahi Tar-tare, Cucumber,

Seaweed Salad,

Pickled Ginger and Asian

Dressing 15

SALADS

Hearts of Romaine

Sun dried Tomatoes, Kalamata

Olives, Parmesan Cheese,

Croutons,

Caesar Dressing

10

Two Bunch Palms California

Organic Greens House Salad

served with Carrots, Jicama,

Cucumber, your Choice of

Dressing

9

Hearts of Hearts

Over Organic Field Greens

with

Artichokes & Palm Hearts,

Tomatoes, Goat Cheese, Sun-

dried

Tomato Dressing

10

Add Grilled Salmon,

Chicken Or Shrimp for

10

ENTRÉE SALADS

Grilled Asian Chicken Breast

Over Tossed Field Greens, Radishes, Cucumbers, Tomatoes, Pineapple,
Cashew &

Sesame Soy Ginger Dressing

18

Pan Seared Beef Tips

Over Romaine Hearts, Frissee, Shaved Red Onions, Tomatoes, Peppers,
Tortillas

& Chipotle Lime Ranch Dressing

19

TWO BUNCH PALMS FAVORITES

Char Grilled Lamb Porterhouse (2)

With Mashed Potatoes, Mushroom Hunter Sauce

32

Sesame Seared Ahi

Served Rare with Wasabi Whipped Potatoes, Baby Bok Choy, Shitake Mushroom,

& Carrots in Chardonnay Cream Sauce

27

Featured Pasta

Your server will tell you about tonight's Selection

19

Add Salmon, Chicken or Shrimp for

10

Natural Black Angus Beef Tenderloin

Served with Brandied green peppercorn sauce

30

Grilled Vegetable Lasagna

Portobello Mushroom, Squash & Carrots

Topped with Two Bunch Palms Pesto In a Tomato Fondue

18

Garlic Marinated Grilled Breast of Duck

Served with Blueberry Port Reduction and Wild Rice

30

Please be aware of a \$5.00 split fee upon ordering.