



CASA DE PALMAS HOTEL ~ EST. 1918

The Spanish Room

McAllen, Texas

APPETIZERS

Spinach Artichoke Dip with Fresh Baked Croutons	\$12
Honey Sriracha Hot Wings with Crudite	\$11
Three Pork and Shrimp Eggrolls with our Ancho Pepper BBQ Sauce	\$13
Made to Order Guacamole with Blue Corn Chips	\$11
Shrimp and Crab Acapulco with Calamari and Avocado	\$15
Ceviche Mini Tacos on Fried Gyozas with Sriracha Aioli and Pico de Gallo	\$12
South Texas Nachos with Refried Beans, House-made Cheese Sauce, Pico de Gallo and Avocado (add to nachos chicken \$4 or fajita \$5)	\$12

SOUPS & SALADS

Soup du Jour- Chef's Featured Daily Creation	\$7
Shrimp Bisque made with Sherry and Whole Shrimp	\$7
Classic Caesar Salad with Romaine Lettuce, Caesar Dressing and Fresh Baked Croutons	\$12
Ensalada Mixta with Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese and Red Onions Tossed in an Herbed Vinaigrette	\$13
Poached Pear Salad with Field Greens, Balsamic Vinaigrette, Blue Cheese Crumbles and Spiced Pecans	\$13
Strawberry Grapefruit Salad with Field Greens, Grapefruit Vinaigrette, Queso Fresco and Toasted almonds (add to any salad- chicken \$4, fajita \$5, salmon \$6, shrimp\$6)	\$12

SANDWICHES

(all sandwiches served with crispy fries or house-made kettle chips)

Slow Roasted BBQ Pork Shoulder on a Hoagie Roll with Pickles, Onions and BBQ Sauce	\$13
Tropical Chicken Salad with Basil Mayonnaise, Pineapple and Pecans on a Butter Croissant	\$14
Turkey Club Sandwich with Sriracha Aioli, Applewood Smoked Bacon, Lettuce and Tomato on a Whole Wheat Bread	\$15
Turkey and Brie with Grilled Pineapple and Raspberry Chipotle Marmalade on a Butter Croissant	\$15
Southwest BLT with Applewood Smoked Bacon, Sriracha Aioli, Avocado, Lettuce and Tomato on Sour Dough	\$13
Classic Hamburger with Lettuce, Tomato and Pickle on a Brioche Bun (add cheese, bacon, Jalapenos or avocado for \$1)	\$12

FAVORITES

(all favorites served with house salad except brisket and tacos)

Blackened Ribeye with Garlic Roasted Potatoes, Sautéed Mushrooms and Steak Butter	\$34
Grilled Filet Mignon, Sautéed Mushrooms, Garlic Roasted Potatoes and Steak Butter	\$32
Half Roasted Duck with Chipotle Orange Glaze and Spicy Tomato Bacon Macaroni and Cheese	\$28
Braised Pork Shank with Tomatillo Coulis and Spicy Tomato Bacon Macaroni and Cheese	\$26
Crispy Skin Salmon Fillet with Basil Cream Sauce and Grilled Asparagus	\$26
Slow Roasted Brisket and Jalapeño Sausage with BBQ Sauce over Skin-on Mashed Potatoes- served with charro beans	\$22
Home-style Meatloaf with Country Gravy and Mashed Potatoes	\$18
Border Street Tacos with Carne Asada, Queso Fresco, Cilantro and Onions- served with charro beans	\$15
Vegetable Burrito filled with Beans, Cheese, Avocado, Seasonal Vegetables and Pico de Gallo	\$15
Chipotle Fettuccine Alfredo with Seasonal Vegetables and Garlic Bread (add to pasta- chicken \$4, shrimp \$6)	\$16