

# Holiday Menu

## 29 PALMS INN

### Starters

#### Toasted Ravioli

Served with house made marinara  
Three for 7, Five for 9

#### Baked Brie

Melted Brie stuffed with roasted garlic, and  
served with sourdough crostini 13

#### Cauliflower Cakes

Hand made, with red bell peppers, shallots, and  
scallions served with house made Cajun remoulade 9

#### The Inn's "Famous" Sautéed Mushrooms

Button mushrooms sautéed with fresh garlic,  
butter, white wine, and soy sauce 9

#### Seared Scallops

Five scallops with a lemon beet vinaigrette 15

#### Butternut Squash Hummus

Served with vegetables and warm pita bread 10

### Salads

#### Roasted Cauliflower & Arugula Salad

Roasted cauliflower, butternut squash,  
Faultline Farm arugula, golden raisins,  
Parmesan cheese, pine nuts, with house  
made lemon vinaigrette 15

#### Roasted Butternut Squash Salad

Kale, quinoa, cranberries, garbanzo  
beans, red onions, red bell peppers,  
roasted butternut squash with a house  
made balsamic vinaigrette 12

#### Roasted Fennel Salad

Mixed greens with Faultline Farm arugula and  
roasted fennel bulbs, Applewood smoked  
bacon, cranberries, red bell pepper, red  
onion, and Parmesan cheese 13

#### Greek Salad

Mixed greens with grape tomatoes,  
cucumber, kalamata olives, roasted  
artichoke hearts, and feta cheese, with  
our house made Italian dressing 14

#### Salad Additions

8 oz. Salmon 15   Grilled Chicken Breast 8   8 oz. Flat Iron Steak 16

### Entrees

Served with a cup of house made soup of the day, or small green salad.  
Fresh seasonal vegetables, plus your choice of mashed potatoes, Jasmine rice,  
baked yams, or French fries

#### Slow Roasted Prime Rib 34

#### Rib Eye 32

#### Flat Iron Steak 25

#### Sautéed Beef Fillet Medallions

Served with mushrooms in a red wine reduction 28

#### Steak Additions

Six Grilled Tiger Shrimp 11   8 oz. Lobster Tail 28

#### Braised Lamb Shank

Served with mashed potatoes and tzatziki sauce 38

#### Bacon Wrapped Pork Tenderloin

With a red wine blackberry sauce 25

#### Spicy Holiday Mac N Cheese

Penne pasta with a three-cheese blend, jalapeños,  
red bell pepper, and a panko topping. Served with  
your choice of soup or salad 18

#### Carrot Osso Buco (vegan)

Braised carrots, mushrooms and onions, spiced with  
porcini and curry in a rich and fragrant red wine  
sauce, served over rice 19

#### Bourbon Glazed Salmon

Grilled Atlantic salmon, with a house made  
cherry bourbon glaze 25

#### Portobello Wellington

Portobello stuffed with spinach, arugula, and Dijon  
mustard, wrapped and baked in a puff pastry and  
topped with a cranberry and red onion sauce 19

#### Poached Opa

Poached in a coconut curry broth, and served over  
Jasmine rice, with your choice of soup or salad 26

#### Chicken Milano

Seared chicken breast in a creamy sun dried tomato  
and lemon cream sauce 20