

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