

29 Palms Inn

73950 Inn Ave 92277-3418 · +17603673505 · Updated: Jan 14, 2026

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APPETIZERS 6

Butternut Squash & Sriracha Hummus **\$13.00**

Served with seasonal vegetables and warm pita

The Inn's Famous Sauteed Mushrooms **\$12.00**

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

Fried Calamari **\$15.00**

Served with spicy orange sesame sauce

Hearts of Palm Cakes **\$12.00**

Hearts of Palm, panko, red bell pepper, red & green onion. Served with a Cajun remoulade

Fried Garden Pickles **\$12.00**

Served with ranch

Sourdough Pizza **\$15.00**

Handmade crust. Daily chef's creation

SALADS 5

Grilled Steak Salad **\$25.00**

7oz. Top Sirloin on a bed of garden Swiss chard, red onion, tomatoes and bleu cheese crumbles. House made Oasis vinaigrette

Spinach Salad **\$15.00**

Baby spinach, candied pecans, red onions, Applewood smoked bacon, mushrooms, tomatoes and blue cheese crumbles. Oasis Vinaigrette

Cilantro Caesar Salad **\$14.00**

Crisp romaine, tortilla strips, parmesan cheese. House made cilantro Caesar dressing

Garden Green Salad **\$14.00**

Mixed garden greens, seasonal produce, tomatoes, cucumbers, carrots and our famous Oasis Vinaigrette

Beet & Orange Salad **\$14.00**

Roasted beets, oranges, walnuts, red onions and goat cheese on a bed of greens with a beet & goat cheese puree. Honey poppy seed dressing

COMPOSED PLATES 8

Butternut Squash Shrimp **\$28.00**

Sautéed shrimp in a creamy butternut sage sauce with tomatoes, garden greens & Parmesan cheese over linguini

Poached Salmon	\$30.00
In a green curry sauce with mushrooms and spinach. Served over Jasmine rice	
Pasta of the Day	\$24.00
Chef's Daily creation	
Carrot Osso Bucco	\$22.00
Braised carrots, mushrooms and onions, spiced with dried porcini and curry in a rich & fragrant red wine sauce. Served over garden cilantro Jasmine rice	
Chicken Piccata	\$25.00
Sautéed chicken breast in a creamy piccata sauce served over pasta	
Falafel Bowl	\$22.00
Hand made falafel with sautéed vegetables and Jasmine rice. Choice of creamy tzatziki or spicy orange sesame sauce	
Mesquite Curry	\$26.00
Chicken, roasted potatoes, carrots & green beans in a curry sauce made with garden mesquite bean flour. Served over Jasmine rice	
Barley Risotto	\$24.00
Button mushrooms, butternut squash, onions and roasted yams in a lemon thyme cream sauce	

ENTREES 5

Top Sirloin	\$30.00
7 oz. Porcini crusted with grilled onions & balsamic reduction	
Ribeye	\$36.00
12oz. Angus	
Lamb Chops	\$34.00
New Zealand lamb, chargrilled with a blueberry, juniper & mint sauce	
Portobello	\$24.00
Stuffed with tomato, spinach, quinoa, feta & mozzarella cheese	
Chicken Marsala	\$25.00
Sautéed chicken breast in a creamy marsala & mushroom sauce.	

PICNIC LUNCHES 5

Smoked Turkey	
Smoked turkey, Lettuce, Tomato on Whole Wheat	
B.L.T.	\$15.00
Applewood Smoked Bacon, Lettuce, Tomato on Whole Wheat	
Ham & Swiss	\$15.00
Black Forrest Ham, Swiss Cheese, Lettuce, Tomato on Whole Wheat	
Faultline Farm Delight	\$14.00
Avocado, Tomato, Cucumber, Swiss Cheese, Red Onion, Lettuce on Whole Wheat	

PB&J	\$10.00
Peanut Butter, Strawberry Jam on Whole Wheat	

INN BETWEEN MENU 1

Well Drinks	\$4.00
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WEDNESDAY THROUGH SUNDAY 2-4PM 20

Green Garden Salad	\$12.00
Spinach & Bacon Salad	\$15.00
Beet & Orange Salad	\$14.00
Cilantro Caesar	\$14.00
Fried Green Beans	\$12.00
Heart of Palm Cakes	\$12.00
Hummus	\$13.00
Basket of Fries	\$5.00
Fish & Chips Basket	\$15.00
Chicken Tender Basket	\$13.00
Pulled Pork Sandwich	\$16.00
Grunt Burger	\$16.00
Ahi Burger	\$15.00
Portobello Burger	
Portobello Burger	\$15.00
Spicy Chicken Sandwich	\$16.00
Inn Club	\$16.00
Turkey Sandwich	\$15.00
Ham & Swiss Sandwich	\$15.00
Faultline Farm Sandwich	\$15.00
BLT	\$15.00