

Appetizers



DINING ROOM

Soup & Salad

TEMPURA AVOCADO.....16 

SRIRACHA AIOLI

LUMP CRABCAKES.....25

APPLE MUSTARD | APPLE FENNEL SLAW

CARAMELIZED BRUSSEL SPROUTS....16 

PANCETTA | SHERRY MUSTARD VINAIGRETTE

ROASTED BEET POKE 16  

CUCUMBER | SCALLIONS | CHIPOTLE LIME AIOLI
CRISPY RICE NOODLES | PRICKLY PEAR SOY

★ AHI TUNA POKE.....22 

CUCUMBER, SCALLIONS | CHIPOTLE LIME AIOLI
CRISPY RICE NOODLES | PRICKLY PEAR SOY

SHRIMP COCKTAIL.....22 

CHIPOTLE COCKTAIL SAUCE | LEMON

GARLIC CHILI CUCUMBERS 16  

MILD CHILI CRISP | FURIKAKE

LITTLE GEM CEASAR.....14

LITTLE GEM LETTUCE HEARTS | SHAVED PARMESAN
CROUTONS | WHITE ANCHOVY | LEMON

KALE & DATE SALAD.....15 

KALE | CHOPPED DATES | TOASTED PECANS | BACON
GOAT CHEESE | PICKLED ONIONS | DATE
VINAIGRETTE

VEGETARIAN THREE SISTERS SOUP.....13  

NATIVE AMERICAN CLASSIC | BUTTERNUT SQUASH
ANASAZI BEANS | ROASTED CORN | DICED TOMATO
ONION | GARLIC | CELERY

SPINACH SALAD 14  

BABY SPINACH | DRIED CRANBERRIES | TOASTED
ALMONDS | RED ONION | GOAT CHEESE | PRICKLY
PEAR VINAIGRETTE

ADD TO ANY SALAD

ADD CHICKEN \$8

ADD SALMON.....\$14

ADD SHRIMP.....\$12

Entree

★ PAN SEARED DUCK BREAST.....56 

MASHED POTATOES | RAINBOW CARROTS
BALSAMIC DATE GLAZE

★ FURNACE CREEK FILET MIGNON.....63

8OZ. TENDERLOIN OF BEEF | BACON ONION JAM
DEMI-GLACE | MASHED POTATOES | RAINBOW CARROTS

BRAISED BEEF SHORT RIBS.....52

MASHED POTATOES | GLAZED MIRE POIX | DEMI
GLACE

★ GRILLED SALMON.....42

MASA PANCAKE | BROCCOLINI | CILANTRO LIME BUTTER

STEAK FRITES.....65 

10 OZ. RIBEYE | SHOESTRING POTATOES
CHIMICHURRI

★ GRILLED HERITAGE BREED PORK CHOP.....46 

MASHED POTATOES | SPINACH | BLOOD ORANGE
GASTRIQUE

★ RED BIRD FARMS CHICKEN "POLLO ASADO".....35

CHIPOTLE MARINATED | MASA PANCAKE | COTIJA CHEESE
ARUGULA | PICKLED ONION | MANDARIN ORANGE
APPLE CIDER VINAIGRETTE

PASTA PRIMAVERA.....32 

RIGATONI PASTA | WILD MUSHROOMS | BROCCOLINI
BLISTERED TOMATO | SPINACH | GARLIC | FRESH
HERBS

SOUTHWEST SHRIMP & GRITS 36

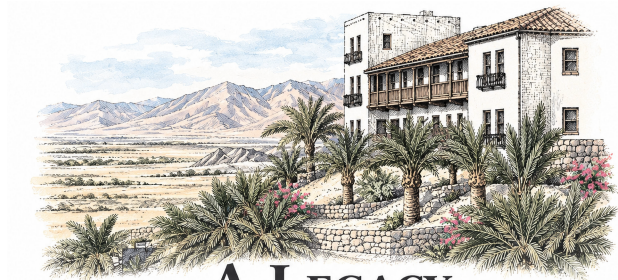
MASA PANCAKE | BLISTERED TOMATOES | CHIPOTLE
CREAM | CILANTRO

★ PASTA DE HONGOS.....32 

RIGATONI PASTA | WILD MUSHROOMS | GARLIC TRUFFLE
CREAM | 63 DEGREE EGG | FRESH HERBS

ADD CHICKEN BREAST +8

ADD SHRIMP +12



A LEGACY

ROOTED IN THE DESERT

In 1927, Albert M. Johnson diverted geothermal spring water to cultivate a thriving date palm grove, transforming the desert into an unlikely oasis.

As the Inn approaches its 100th anniversary, many of the original palms still tower in the gardens.

The grove inspired the famous date bread that has been served at the Inn for a century.

Rooted in time and place, the date palms thrive in a land of extremes, defying the wind and basking in the scorching heat of the summer, they are a lasting symbol of

“the Oasis at Death Valley.”

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

18% Gratuity on tables of 6 or more