

NAPA VALLEY GRILLE

Starters

Harvest Pumpkin Soup
caramel roasted apple
cup 5.00 bowl 6.50

Semolina Frito Misto
rock shrimp, calamari, fennel, lemon, saffron aioli, citrus horseradish
cocktail 11.25

Prosciutto Flat Bread
sliced pear, pecorino cheese, pistachios,
honey, thyme 12.00

Pan Seared Blue Crab Cakes
pickled beets, parsley pistou 13.50

Salads

Organic Field Greens
spiced butternut squash, walnuts, goat cheese
brown sugar-sherry vinaigrette 9.75

Napa Valley Grille Caesar Salad
hearts of romaine, garlic-smoked lake trout dressing 9.75
with grilled chicken breast 12.50

Clementine and Endive
lavender white balsamic vinaigrette, currents, celery 10.75

Artisan Cheese

Sally Jackson Farms
raw goat's milk cheese
Everona Dairy Piedmont
raw sheep's milk, mezzophilic cultures
Pleasant Ridge
unpasteurized cow's milk, aged 4 months
Maytag
unpasteurized cow's milk, cave aged 6 months
12.50

Brunch Cocktail Specialties

"Scratch" Bloody Mary
absolut pepper vodka, bloody mary salad 8.50

NVG Mimosa
kenwood yulupa brut, fresh squeezed OJ 9.00

Harvest Platter

soperessata, porchetta, local smoked trout, san danielle prosciutto wrapped
asparagus, dates, house cured olives, apricot chutney, whole grain mustard
16.50

Brunch

Eggs Benedict
canadian bacon, citrus hollandaise sauce 11.50

Ham & Cheese Scramble
ham, cheddar, red onion, brunch potatoes 11.00

Eggs Tiburon
crab cakes, tomato hollandaise sauce 15.00

Steak & Eggs
petite ribeye, brunch potatoes, tomato relish 14.50

Sandwiches

Napa Valley Grille Cheeseburger
aged cheddar, french fries 11.00
with nueske's bacon 12.50

Grilled Portobello Sandwich
roasted peppers, avocado, vine ripe tomato,
baby arugula, pesto aioli 9.75

Smoked Chicken Salad Wrap
provolone cheese, pecans, red peppers, horseradish cream,
mixed greens 10.50

Main Courses

Mushroom Risotto
parmesan crisp, herbs 13.00

Atlantic Salmon
lavender glaze, pear salad, roasted parsnip puree 16.00

Pepper Crusted Tuna Nicoise
haricot vert, olives, capers, organic greens, egg, stirato tuile,
fingerling potatoes, anchovy vinaigrette 14.00

Herb Crusted Dijon Chicken
romesco sauce, grilled asparagus, warm wild rice salad 15.00

Chef de Cuisine Shawnte Peery
Sous Chef James DeHaan