

NAPA VALLEY GRILLE

Starters

Harvest Pumpkin Soup
caramel roasted apple
cup 5.00 bowl 6.50

Pan Seared Blue Crab Cakes
pickled beets, parsley pistou 13.50

Crispy Eggplant Medallions
stewed tomatoes, basil, parmesan 10.50

Seared Tuna
white bean puree, arugula, roasted grape tomatoes 13.00

Braised Beef Short Ribs
horseradish crème, truffled fennel, toast pointes 12.50

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

Salads

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

Napa Valley Grille Caesar
hearts of romaine, garlic-smoked lake trout dressing,
olive crostini, shaved reggiano 9.75

Baby Spinach & Arugula
warm shallot-bacon vinaigrette, poached egg, walnut bread 10.00

Bushel Boy Caprese
hydroponic tomatoes, mozzarella, basil, balsamic reduction 10.50

Clementine and Endive
lavender white balsamic vinaigrette, currants, celery 11.00

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

Harvest Platter

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

Simply Grilled

Certified Angus Beef Ribeye
broccoli, truffled mashed, sautéed mushrooms
32.00

Sour Cherry Glazed Lamb Lollipops
artichoke mashed, baby carrots
27.50

Boneless Pork Chop
sweet potato hash, wilted greens, currant jus
27.00

Filet Mignon
blue cheese mashed potatoes, port demi, garlic spinach
34.75

Atlantic Salmon
lavender glaze, pear salad, roasted parsnip puree
25.00

Napa Valley Bacon Cheeseburger
aged cheddar, nueske's bacon, steak frites
14.00

Main Courses

Seared Sea Bass
steamed rice, brown butter, mixed herbs
23.00

Nueske's Bacon Wrapped Scallops
braised corn, tomato jam, watercress
29.25

Roasted Half Chicken
cranberry chutney, savory bread pudding, pan jus
24.75

Almond Crusted Walleye
romesco sauce, grilled asparagus, warm wild rice salad
28.75

Duck Confit & Squash Ravioli
brown butter, fried sage
26.00

Mushroom Risotto
portobella, crimini, white button mushrooms,
herbs, parmesan crisp
21.00

Venison Osso Bucco
parmesan polenta, grilled asparagus, braising jus
27.50

Chef de Cuisine Shawnte Peery
Sous Chef James DeHaan