

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

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

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

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

Seared Beef Cobb
chopped romaine, watercress, bacon, avocado, egg, tomato, blue cheese
buttermilk dressing 16.00

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

St. Helena

Choice of Soup
Caesar Salad
Pan Seared Blue Crab Cake
13.75

Oakville

Choice of Soup
Organic Field Greens
_ Grilled Portobello Sandwich
10.50

Yountville

Choice of Soup
Organic Field Greens
_ Smoked Chicken Salad Wrap
12.50

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

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, arugula aioli,
house potato chips 9.75

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

B.L.A.S.T.
smoked salmon, lettuce, tomato, nueske's bacon, avocado, cucumber salad
14.00

Main Courses

Mushroom Risotto
parmesan crisp, herbs
13.00

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

Petite Ribeye
steak fries, garlic spinach, horseradish demi,
compound butter 16.50

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

Open-Face Bison Burger
caramelized onion, gruyere cheese, bacon,
petite field green salad 14.50

Chef de Cuisine Shawnte Peery Sous Chef James DeHaan