

STARTERS

Watermelon Gazpacho 4.00 | 6.00

Pan Seared Blue Crab Cakes braised corn, parsley oil 7.00 | 13.50

Semolina Crusted Calamari whole grain mustard aioli, citrus cocktail sauce 11.00

Napa Flatbread pecorino, pear, prosciutto, pistachios, thyme, honey 6.00 | 11.50

SALADS

Organic Field Greens cranberry vinaigrette, goat cheese, raisins, sliced almonds 6.50

Napa Valley Grille Caesar hearts of romaine, garlic-smoked lake trout dressing 6.50
with grilled chicken breast 12.50

Rustic Beet Salad watercress, apple, pear, yellow pepper, blue cheese crumbles,
apple champagne vinaigrette 7.25

ENTREES

Chicken & Spinach Wrap roasted chicken, monterey jack, red peppers, tomato,
wheat tortilla, house potato chips 9.75

Grilled Atlantic Salmon steamed rice, cucumber slaw, lemon butter sauce 15.50

Vegetable Risotto asparagus, tomato, spinach, fresh herbs, parmesan crisp 7.00 | 13.00

House Ground Cheeseburger aged cheddar, french fries 11.00
with compart duroc bacon 12.50

Garlic Chicken Burger provolone, french fries 9.00
with compart duroc bacon 10.50

