

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

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

## *Entrees*

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

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

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

Mushroom Risotto  
*parmesan crisp, herbs*  
13.00