

Starters

Chilled Cucumber Vichyssoise	
mint oil	
cup 4.00	bowl 6.00
Pan Seared Blue Crab Cakes	
fresh apple slaw, red onion marmalade	13.50
Semolina Crusted Calamari	
saffron aioli, citrus cocktail sauce	12.00

Salads

Organic Field Greens	
strawberry white balsamic vinaigrette, sliced almonds	
currants, goat cheese	6.50
Napa Valley Grille Caesar	
hearts of romaine, garlic-smoked lake trout dressing	6.50
with grilled chicken breast	12.50
Rustic Tomato Salad	
torn mozzarella, basil, balsamic, crostini	9.00

Entrees

Chicken Salad Wrap	
provolone cheese, pecans, red peppers, horseradish cream	10.50
Grilled Atlantic Salmon	
braised fennel, tomato chutney, mustard broth	15.00
Vegetable Risotto	
asparagus, tomato, spinach, parmesan crisp	12.00
Napa Valley Grille Cheeseburger	
aged cheddar, french fries	11.00
with Nueske's bacon	12.50

