

# NAPA VALLEY GRILLE

## Starters

Portobello Mushroom Soup 7.50

Pan Roasted Crab Cake  
orzo, herb roasted peppers and cucumber salad,  
spicy red pepper mustard aioli 14.50

Prince Edward Island Mussels  
grilled luganega sausage, arugula, baby peppers,  
white wine, chili pepper & garlic broth 13.25

Harvest Platter  
house smoked salmon, prosciutto di parma,  
duck confit on brioche, dried harvest fruits in port wine,  
herb crusted salami, blended olives, spiced walnuts,  
crabmeat & pine nut stuffed cremini mushrooms 21.75

Crisp Cornmeal Crusted Calamari  
shrimp, artichokes, roasted red pepper,  
lemon remoulade, mediterranean salsa 12.50

Sweet Roasted Garlic  
saga blue cheese, tomato chutney, parmesan crisps 10.75

## Salads

Baby Farm Lettuces  
red wine vinaigrette 8.75  
warm wedge of double cream brie 9.75

Baby Arugula & Radicchio Salad  
capicola, roasted pistachios, caramelized anjou pears,  
pear vinaigrette 11.00

Grilled Chicken Caesar Salad  
roasted red peppers, focaccia crostini 12.75

Napa Valley Grille Chicken Cobb  
avocado, applewood smoked bacon, crumbled blue cheese, red onions, egg,  
portobello mushrooms, buttermilk dressing 13.25

Roasted Red & Gold Beet Salad  
julienne squash, baby greens, saga blue cheese,  
20 year old sherry dressing 11.25

## Brunch

Brioche French Toast  
country sausage, fresh fruit compote, maple syrup 10.50

Eggs Chesapeake  
crab cakes, poached eggs, cajun hollandaise 15.25

Napa Valley Grille Omelet  
chef's creation of the day 13.50

Classic Eggs Benedict  
canadian bacon, english muffins, hollandaise sauce 11.75

House Cured & Smoked Salmon  
toasted bagel, cream cheese, red onions,  
chopped egg, capers 11.25

Petit Filet Mignon & Eggs Any Style  
spring vegetables, cabernet sauce 15.50

Belgian Waffle  
country sausage, fresh berries, whipped cream 8.75

## Carneros

Belgian Waffle, Petite Omelet, Country Sausage,  
Applewood Smoked Bacon 13.75

## Rutherford

Poached Egg over Chesapeake Crab Cake, Roasted Chicken Salad,  
Portobello Mushroom Soup 16.25

## Oakville

Brioche French Toast, Eggs Benedict, Smoked Salmon  
on Toasted Bagel with Capers, Onion, Cream Cheese 14.25

## Artisan Cheese Tasting 14.25

“Maple Smoked Cheddar” is bathed in the cool smoke  
from smoldering hard maple wood for six hours  
grifton village, vermont

“Midnight Moon” dense and chewy, midnight moon is goat cheese aged for at  
least one year, during which time it develops a lovely brown butter flavor with  
intense caramel undertones  
cypress grove creamery, california

“Manchego” spain’s most important and well-known  
sheep’s milk cheese, delicious-slightly piquant and nutty  
la mancha, spain

## Main Courses

Grilled Chicken Breast Sandwich  
monterey jack cheese, smoked bacon, baby arugula,  
apricot bbq sauce, cabbage, beet & grape slaw,  
house made focaccia roll, garlic-parsley fries 12.25

Roasted Portobello Mushroom Stack  
wild & brown rice with sautéed escarole, goat cheese,  
crispy julienne sweet potatoes, balsamic reduction 14.75

Penne Pasta with Grilled Chicken Breast  
broccoli rabe, artichokes, sun-dried tomatoes,  
garlic-parmesan cream 11.75(half) / 21.25 (whole)

Grilled \_ Pound Angus Burger  
white cheddar or swiss cheese, applewood smoked bacon,  
sweet n’ sour pickle, brioche bun, garlic-parsley fries 10.75

Veal & Portobello Meatloaf  
roasted garlic mashed potatoes, braised greens,  
balsamic demi-glace 14.50

It's our pleasure to assist you regarding any allergies or dietary restrictions.

*Executive Chef Giacomo Mistretta*