

NAPA VALLEY GRILLE

Starters

Portobello Mushroom Soup
tarragon crème fraîche 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

Sweet Potato Anjou Pear & Blue Cheese Tart
mcgregor's farms baby greens, apple chutney 11.00

Crisp Cornmeal Crusted Calamari
rock shrimp, artichokes, roasted red peppers,
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

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

Hearts of Romaine Caesar
focaccia crostini, shaved grana padano cheese 8.75

Artisan Cheese Tasting 14.25

“Maple Smoked Cheddar” is bathed in the cool smoke
from smoldering hard maple wood for six hours
grafton 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

“Pecorino Pepato” sheep's milk cheese coated with peppercorns.
It's an intense, salty cheese, with a pronounced farmer's aroma
and piquant, pronounced flavor, italy

Harvest Platter 21.75

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

Simply Grilled

Angus Elite Top Round Steak
honey cap mushrooms, swiss chard, roasted potatoes,
caramelized shallot & red wine demi-glace 29.75

Grilled Rare Ahi Tuna
garlic scented escarole, roasted cipollini onions,
braised lentils,, spicy warm tomato vinaigrette 30.00

Center Cut Filet Mignon
honey roasted parsnips, haricots verts,
mushroom-scented mashed potatoes, cabernet demi-glace 35.50

Farm Raised Sterling Salmon
blended brown & wild rice, leeks, carrots,
maple-pecan butter, cranberry reduction 26.25

Main Course

Penne Pasta with Grilled Chicken Breast
broccoli rabe, sun-dried tomatoes,
artichokes, garlic-parmesan cream 21.25

Herb Marinated Grilled Lamb Chop & Shrimp
white beans, roasted bell peppers, julienned fennel,
thyme madeira jus 32.50

Pan Seared Long Island Duck Breast
savoy cabbage, maple roasted butternut squash,
granny smith apple, duck jus 25.75

Hickory Smoked Rotisserie Chicken
fresh pappardelle pasta, cremini mushroom ragout,
roasted vegetables, rosemary sauce 24.25

Pan Seared Maine Sea Scallops
sweet potato mascarpone risotto, fine string beans,
spinach, red wine reduction 27.50

Roasted Portobello Mushroom Stack
wild & brown rice with sautéed escarole, goat cheese,
crispy julienne sweet potatoes, balsamic reduction 17.75

Fresh Rigatoni Pasta Bolognese
braised beef tenderloin, pancetta, tomato, pecorino cheese 25.50

Roasted Butternut Squash Ravioli
crumbled blue cheese, spiced walnuts, sage brown butter 22.50

Executive Chef Giacomo Mistretta

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