

# NAPA VALLEY GRILLE

## Starters

Portobello Mushroom Soup  
*tarragon crème fraiche* 7.25

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 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*

Crisp Cornmeal Crusted Calamari  
*shrimp, artichokes, roasted red pepper,  
lemon remoulade, mediterranean salsa* 12.25

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

## Salads

Baby Farm Lettuces  
*red wine vinaigrette* 8.50  
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  
*egg, avocado, smoked bacon, crumbled bleu cheese, red onions, portobello  
mushrooms, buttermilk-dill dressing* 13.25

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

## Calistoga

Portobello Mushroom Soup  
Caesar Salad  
Sweet Potato Anjou Pear  
& Blue Cheese Tart  
14.50

## St. Helena

Portobello Mushroom Soup  
Chesapeake Crab Cake  
Roasted Chicken Salad  
16.25

## Yountville

Portobello Mushroom Soup  
Baby Farm Lettuces  
Grilled Atlantic Salmon  
15.75

## 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

“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

## Executive Chef Giacomo Mistretta

## Sandwiches

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

Chesapeake Crab Melt  
*toasted brioche, provolone cheese,  
lemon-pepper mayonnaise, baby greens* 14.50

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

## Main Courses

Crispy Flat Bread Vegetable Pizza  
*grilled focaccia, grilled vegetables,  
basil puree, aged pecorino cheese* 11.50  
Add Chicken \$3 Four Shrimp \$8 Luganega Sausage \$3

Elite Angus Top Round Steak  
*grilled vegetables, chick pea fries, baby greens,  
balsamic vinaigrette* 17.50

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

Sea Scallop & Shrimp Mixed Grill  
*sweet potato mascarpone risotto, fine string beans,  
spinach, red wine reduction* 16.50

Farm Raised Sterling Salmon  
*blended brown & wild rice, leeks, carrots,  
maple-pecan butter, cranberry reduction* 15.75

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

Veal & Portobello Mushroom Meatloaf  
*roasted garlic mashed potatoes,  
braised greens, balsamic demi-glace* 15.00

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