

NAPA VALLEY GRILLE

Starters

Butternut Squash Soup
diced apples, mascarpone, chives 6.50

Warm Crusted Brie with Roasted Colossal Garlic
pineapple jalapeño chutney, balsamic red onions, flatbread 10.75

Crab Cakes
*frisee, avocado, tomatoes,
house made remoulade* 12.50

Fried Calamari
arugula, cashews, lemon aioli 9.50

Duck Confit Spring Rolls
apricots, baby tatsoi, port syrup 10.25

Steamed Mussels
*bacon, garlic, shallots, fresh herbs,
white wine butter sauce* 11.75

Salads

Scarborough Farms Organic Lettuces
candied walnuts, honey sherry vinaigrette, goat cheese 7.50

Caesar Salad
*petite romaine hearts, focaccia croutons,
white anchovies, prosciutto* 8.25

Arugula Fennel Salad
*shaved pecorino romano, pistachios, pomegranate seeds
white balsamic vinaigrette* 10.25

Spinach Salad
*shaved red onion, pancetta, parmesano reggiano,
lemon vinaigrette* 9.75

Artisan Cheese

Humboldt Fog Goat
Lamb Chopper
Point Reyes Original Blue
Cocoa Cardona
Fiscalini Aged Cheddar
with seasonal fruit, condiments, crostini
Choice of Three 15.50 Choice of Five 22.75

Harvest Platter

*smoked salmon, genoa salami,
tomato and prosciutto bruschetta, whole grain mustard,
roasted red pepper hummus, cocoa cardona cheese, marinated
olives, mushrooms, pickled onions, grilled asparagus*
small 12.50 large 18.50

The Peach Wood Grille

Grilled Atlantic Salmon
*okanowa sweet potatoes, sautéed rocket arugula, apple cider
gastrique* 25.50

Maple Leaf Farms Duck Breast
*roasted garlic and goat cheese croquette, grilled spinach,
fig duck jus* 27.25

Niman Farms Smoked Pork Chop
*bacon mashed potatoes, haricot verts, apple compote,
cognac demi-gloss* 26.50

Herb-Rubbed Filet Mignon
*gorgonzola ravioli, grilled vegetable ragout,
pinot noir jus* 33.75

Grilled 10 oz. New York
*smoked bacon potato hash, grilled broccolini,
whole-grain mustard demi-gloss* 31.25

Main Courses

Angel Hair Pasta Pomodoro
garlic, shallots, tomatoes, basil 18.75
with Prawns 21.25

Crab Stuffed Petrole Sole
roasted garlic mashed potatoes, baby carrots, buer rouge 28.25

Pepper Encrusted Seared Scallops
*truffle mushroom risotto, grilled asparagus,
buer monte* 27.50

Braised Lamb Shank
*creamy goat cheese polenta, sautéed swiss chard,
natural braising jus* 26.75

Coriander Encrusted Ahi Tuna
*ginger sweet potatoes, seared baby bok choy, lemon
buer blanc* 27.25

Roasted Half Chicken
*herb roasted fingerling potatoes, sautéed spinach,
lemon thyme cream sauce* 22.75

Blackened Jumbo Prawns
*tarragon mashed potatoes, grilled broccolini, red pepper
cream sauce* 25.50

Executive Chef: Bobby Lagan

Please notify your server of any food allergies for your safety