

NAPA VALLEY GRILLE

Starters

Butternut Squash Soup
diced apples, mascarpone, chives
cup 4.25 bowl 6.50

Warm Crusted Brie with Roasted Colossal Garlic
pineapple jalapeno 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

Salads

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

Napa Valley Grille Caesar
parmesan, focaccia croutons, white anchovies 8.50

Taco Salad
napa cabbage, romaine, tomatoes, cheddar cheese, tortilla strips,
avocado, cilantro, poblano vinaigrette 13.75

Grilled Chicken Cobb
apple wood bacon, sliced avocado, aged blue cheese,
hard boiled egg, tomatoes, red wine vinaigrette 13.25

Spicy Seared Ahi Salad
mixed greens, haricot verts, chopped tomatoes, hard boiled egg,
raspberry vinaigrette 14.75

Grilled Skirt Steak Salad
mixed greens, feta cheese, cucumbers, tomatoes, kalamata olive
vinaigrette 15.25

Calistoga

butternut squash
baby organic lettuces
veggie portabella
12.50

St. Helena

butternut squash
caesar salad
half crab melt sandwich
13.75

Yountville

butternut squash
baby organic lettuces
half grilled cheese
12.75

Oakville

butternut squash
caesar salad
half turkey sandwich
13.25

Rutherford

butternut squash
baby organic lettuces
half pulled pork sandwich
13.50

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

Sandwiches

House Cured Pastrami Panini
caramelized onions, gruyere, napa cabbage, horseradish aioli,
flatbread, pasta salad 14.25

Pulled Pork Sandwich
carolina barbeque sauce, coleslaw, onion strings 13.50

Chicken Sandwich
muenster cheese, bacon, roasted tomato aioli, alfalfa sprouts, potato
salad 13.25

Rotisserie-Roasted Turkey Sandwich
roasted turkey, pancetta, whole grain mustard,
marble rye bread, sweet potato fries 12.75

Crab Melt
pepper jack cheese, brioche, roma tomatoes,
mixed green salad 14.50

Half Pound Burger
candied bacon, gruyere, avocado,
shoestring french fries 13.75

Main Courses

Petite Filet Mignon
roasted garlic mashed potatoes, grilled asparagus,
pinot noir jus 24.75

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

Grilled Atlantic Salmon
okanowa sweet potatoes, sautéed rocket arugula, apple cider
gastrique 23.50

Angel Hair Pasta Pomodoro
garlic, shallots, tomatoes, basil 18.25
with prawns 21.25

Executive Chef: Bobby Lagan

Please notify servers of any and all food allergies for your safety