NAPA VALLEY GRILLE

EXECUTIVE CHEF: Stuart Cameron

STARTERS
Sugar Pumpkin-Green Apple Soup goat cheese “boursin” crouton cup 3.50 bowl 4.95
Today’s Soup cup 3.80 bowl 4.95
Farmstand Organic Baby Lettuce balsamic vinaigrette 5.95
add blue cheese 7.25
Oven Roasted Crab Cakes savory cabbage, lime, chipotle aioli 11.95
Chardonnay Steamed Mussels lobster broth, fennel, tomato, cream 9.50
Crispy Mix of Calamari, Zucchini, Lemon, Green Beans potato aioli 8.95
Sweet Roasted Garlic candied garlic, tomato chutney, crostini 7.95
Artisan Cheese Plate assorted cheeses, fruits, nuts, baguette 12.95

ENTREE SALADS
Vintner’s organic greens, grilled chicken tenderloins, pears, walnuts, grapes, blue cheese 11.95
Grilled Shrimp baby greens, tomato, fennel, olive, orange vinaigrette 13.95
Warm Walnut Crusted Goat Cheese organic greens, apples, bacon-apple cider dressing 9.95
Napa Valley Caesar shared parmesan, focaccia croutons 8.95
with oven roasted crab cake 13.95 with prosciutto & grilled chicken 12.95

SANDWICHES
Oven Roasted Turkey Club crispy bacon, swiss cheese, cranberry chutney, kettle cooked potato chips 8.95
Parmesan Crusted Chicken basil pesto mayo, arugula, herb fried 8.95
Half Turkey Club Sandwich and Half Napa Valley Caesar 9.50
Oakville Panini prosciutto, sopressata, house made mozzarella, tomato tapenade, on pressed focaccia 9.95
Truffled Egg Salad spinach, toasted brioche, kettle cooked potato chips 7.95
San Francisco Crab Melt brioche, dill havarti, roma tomatoes, pesto mayonnaise 11.95
Grilled Cheddar Chuck Burger sesame roll, herb fried 8.95
with crisp bacon and blue cheese 9.75

MAIN COURSES
Rotisserie Free Range Half Chicken winter vegetables, rosemary jus 13.95
Wild Rice Meat Loaf garlic mashed potatoes, spinach & mushrooms, savory winter gravy 10.95
Pepper Crusted Rare Ahi Tuna roasted tomato, mini bacon risotto, black olive tapenade 13.95
Omelette of the Day petite salad, lemon vinaigrette, red wine heme fries 7.95
Fennel Crusted Salmon toasted couscous, lemon rosemary vinaigrette 12.95
Pan Seared Petite Filet Mignon blue cheese mashed potatoes, fennel bacon napou, market essence 15.95

PASTAS
Angel Hair plum tomatoes, basil, spinach, kwasinha oil, feta cheese 9.95
Add Jumbo Shrimp 13.95
Penne with Mushrooms porcini cream, cipollini onions, pancetta, goat cheese 10.95
White Bean Ravioli with Grilled Chicken spinach, radicchio, fennel & sage broth 12.95
Winter Risotto today’s market selection A.Q.

WHITE WINES
Armstrong Ridge Brut 6.50
Monte Vista Pinot Grigio 6.50
Napa Valley Grille Chardonnay 7.00
Napa Valley Grille Chardonnay 5.00
Byron Estate Chardonnay 7.00
Hess Select Chardonnay 6.25
Patencia Chardonnay 7.50
Steele Chardonnay 13.75
Beringer White Zinfandel 5.50
Napa Valley Grille White Zinfandel 4.50
Simi Sauvignon Blanc 6.75
La Famiglia Pinot Grigio 8.50
Carano Conundrum 14.00

RED WINES
Napa Valley Grille Cabernet 5.00
Fetzer Cabernet 7.50
JLohr Cabernet 6.50
Kunde Cabernet 11.50
Napa Valley Grille Merlot 5.99
Beringer Merlot 6.75
Blackstone Merlot 2.50
St Francis Merlot 14.00
Korbelwood Zinfandel 6.75
R.H. Phillips BXP Syrah 7.50
Eclodel Pinot Noir 7.20
Rabbit Ridge Sangiovese 6.50

ALTERNATIVES
Iced Cappuccino 3.25
Frozen Cappuccino 3.95
Poland Spring 2.95
San Peligrino 650 ml 2.50
Mango Lemonade 3.95
San Benedetto Sparkling 4.95
San Benedetto Still 4.95
IBC Root Beer 2.25
Watermelon Margarita 5.75
White Peach Daiquiri 5.75
Strawberry Calada 5.50
Nantucket Nectars 2.95