



Napatizers

Artisan Cheese Board

cambozola – fontina – white cheddar – honey – pear – crackers

for two 12.95

for four 16.95

Hummus

chickpeas – tahini – corn chips – celery – carrots – parsley

9.95

Ahi Tuna Tartare

sashimi grade ahi tuna – avocado – wasabi aioli – tuxedo sesame seeds – citrus soy ponzu – crispy wontons – intensity micro greens

13.95

Short Rib Street Tacos

braised short rib – chile de arbol salsa negra – colima lime – kimchi slaw – sriracha sour cream

11.95

Bruschetta

fresh mozzarella – diced artichoke hearts – cherry tomatoes – balsamic syrup – fresh basil

9.95

Cubed Ahi

sashimi grade cubed ahi tuna – hot house cucumber – avocado – wasabi aioli – pickled ginger – citrus soy ponzu – crispy wontons

13.95

Wagyu Beef Meatballs

mission fig demi-glaze – Humboldt fog fondue – crostini

12.95

Antipasto

imported cheese – prosciutto italiano – schiacciata picante – salami san Genaro – olives – artichoke hearts

15.95

Polenta Cakes

parmesan polenta – pomodoro sauce – crème fraiche – parsley

10.95

Steamer Clams

one pound of steamer clams – chardonnay – butter – lemon – cream – citrus gremolata – baguette

15.95

Breaded Ravioli

mozzarella – parmigiano reggiano – pomodoro sauce – arugula – crispy prosciutto di parma

11.95

Shrimp Diablo

prawns – spicy adobo tomato sauce – avocado relish – lime – red radishes – crostini

14.95

Chicken Nachos

homemade tortilla chips – grilled chicken breast – corn – black beans – shredded jack cheddar cheese – pico de gallo – jalapeños – guacamole – sour cream

12.95



Salads

Ahi Salad

15.95

blackened seared ahi tuna – arugula – avocado – mango – carrots – scallions – cilantro – ginger soy sauce – wontons strips

Steak Salad

17.95

fired grill certified angus beef – organic wild arugula – cherry tomatoes – parmesan cheese – white grain polenta – pickled red onions – red wine vinaigrette

Mango Shrimp Salad

14.95

blackened shrimp – baby spinach – romaine hearts – mango – avocado – cherry tomato – cilantro – spicy orange mango vinaigrette

Southwest Prawn Salad

18.95

prawns – romaine – wild arugula – spring mix lettuce – avocado – queso fresco – tortilla strips – cilantro – diced tomatoes – corn – black beans – chipotle ranch

Anjou Pear Salad

11.95

honey roasted d'anjou pear – baby spinach – wild arugula – cranberries – candied walnuts – cherry tomatoes – spicy orange vinaigrette

Classic Cobb Salad

13.95

grilled chicken – bacon – tomato – avocado – hardboiled egg – roquefort cheese – red wine vinaigrette

Traditional Caesar Salad

9.95

romaine hearts – avocado – parmigiano reggiano – cherry tomatoes – homemade Caesar dressing

Orzo Salad

11.95

orzo pasta – baby spinach – cherry tomatoes – artichoke hearts – olives – feta cheese

Stuffed Avocado

11.95

hass avocado – albacore tuna salad – avocado cream – tortilla chips

House

5.95

mixed greens – cherry tomatoes – carrots – cucumber – choice of dressing

Salad Additions:

ahi 10.95 | chicken 4.95 | salmon 10.95 | shrimp 7.95 | steak 8.95

Soup of the Day:

cup 3.95 | bowl 5.95 – sub tomato bisque add 1



Sandwiches

Sandwiches include your choice of soup, Caesar salad, house salad, or french fries.

Napa Burger 12.95

certified angus beef patty – sharp cheddar cheese – tomato – onion – butter lettuce – brioche bun
+1 bacon | +1 sautéed mushrooms | +1.25 avocado

Prime Rib French Dip 15.95

thin sliced prime rib – swiss cheese – french roll – rosemary cabernet au-jus – side of horseradish

Napa Grilled Cheese 12.95

parmesan crusted truckee sourdough bread – sharp cheddar cheese – swiss cheese –
jalapeno jack cheese – bacon – avocado plain 10.95

Blackened Chicken Sandwich 12.95

blackened chicken breast – artichoke hearts – avocado – fresh spinach – meyer lemon aioli

Caprese Turkey Sandwich 12.95

sliced turkey breast – fresh mozzarella cheese – sliced tomato – fresh basil – pesto aioli – focaccia

DB Burger 16.95

certified angus beef patty – braised short rib – jalapeño pepper cheese – vine ripened tomato – butter lettuce

The Big Apple 17.95

new york steak – toasted hoagie – caramelized onions – sautéed wild mushrooms – swiss cheese – chipotle aioli

Favorites

Favorites include your choice of soup, Caesar salad, house salad, or french fries

Mac and Cheese 12.95

elbow noodles – white and sharp cheddar cheese sauce – bruschetta

Chicken Pot Pie 12.95

homemade with chicken – potatoes – carrots – peas – pastry dough

SoCal Wrap 11.95

flour tortilla – grilled chicken breast - wild rice blend – corn – black beans – shredded cheese – pico de gallo – avocado – salsa – chips – **no choice of side**

Napa Quesadilla 12.95

flat bread style flour tortilla – carne asada – grilled peppers and onions – shredded cheese – salsa – sour cream – pico de gallo – **no choice of side**

Tres Tacos Al Pastor 11.95

corn tortilla – lettuce – tomato – cilantro – onions – salsa – sour cream – **no choice of side**



Entrees

Salmon Risotto	27.95
grilled king salmon – spinach mushroom risotto – cherry tomato – asparagus – lemon butter sauce	
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Chicken Piccata	21.95
chicken – lemon – caper – russian river valley chardonnay – butter sauce – noodles	
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Mary's Chicken Breast	19.95
two grilled chicken breasts – broccoli – mashed potatoes	
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Rigatoni Bolognese	20.95
pinot noir meat sauce – parmigiano reggiano – crème fraiche	
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C.A.B Ribeye	32.95
12oz certified angus beef ribeye – wild mushroom demi-glaze – baked potato – asparagus – baby carrots	
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Braised Short Rib	26.95
napa county cabernet – certified angus beef – goat cheese butter – mashed potatoes – asparagus – baby carrots	
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Petrale Sole	24.95
mushroom ravioli – sautéed spinach – roasted cherry tomatoes – lemon beurre blanc	
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Steak Au Poivre	26.95
12oz grilled center cut new york steak – black peppercorn sauce – pan roasted potatoes – asparagus – baby carrots	
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Wagyu Beef Meatloaf	21.95
homemade meatloaf – mashed potatoes – chef's vegetables – classic brown gravy	
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Fettuccine Alfredo	19.95
butter – cream – parmigiano cheese – parsley	chicken 24.90
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Top Sirloin	22.95
12oz CAB beef steak – chimichurri – parsley – baked potato – chef's vegetable	
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Mushroom Ravioli	22.95
wild mushroom ravioli – white truffle cream sauce – sautéed spinach – cherry tomato – flat leaf parsley – parmesan cheese	
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Linguini and Clams	21.95
linguini noodles – little neck clams – Italian parsley – parmesan cheese – butter sauce	
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