



SOUTH Dinner Menu

NAPATIZERS

Crispy Polenta Cakes

Two parmesan enriched polenta cakes, chipotle tomatillo salsa and goat cheese. Topped with creme fresh and toasted pine nuts

\$10.95

Cheese Fondue

Gruyere and Swiss cheese, white wine brandy and spices served with bread and apples – *after 3 p.m. only*

\$13.95

Cheese Plate

Assorted cheeses served with honey, sliced apples and toasted crostinis

for two \$8.95 for four \$14.95

Antipasti Platter

Assorted meats and cheeses, artichoke and piquillo peppers, assorted olives, sliced apples & toasted crostinis

\$14.95

Ahi Napoleon

Tropical fruit salsa topped with avocados, jalapenos, and lime juice and crowned with Ahi tuna. Served with wasabi Serrano soy sauce, ginger and garnished with tortilla chips

\$12.95

Chipotle Clams

Garlic infused clams simmering in a mild chipotle consomme and sprinkled with fresh cilantro. Served with sliced sourdough baguette

\$11.95

Homemade Hummus

Creamy mixture of chickpease, tahini, and roasted red bell peppers. Served with grilled pita bread or fresh vegetables. **with pita \$6.95 with veggies \$8.95**

Cubed Ahi

Six Sashimi-grade cubes topped with wasabi mayonnaise, chopped avocado and pickled ginger. Served with steamed rice, spicy fruit salsa and a side of soy sauce

\$12.95

Shrimp or Chicken Quesadilla

Cheesy combination of mozzarella, cheddar and jack cheeses, freshly made mango salsa, served with sour cream and fresh salsa

Chicken \$11.95 Shrimp \$12.95

Prime Rib Chili Nachos

Crisp tortilla chips topped with melted jack and cheddar cheeses, pico de gallo, jalapenos, cilantro, avocado and crème fraiche served with a hot pot of prime rib chili.

\$13.95

Jalapeno Seafood Croquettes

2 oven-baked croquettes made with crab meat, tiger shrimp, potato, and a touch of jalapeno topped with corn and avocado salsa

\$12.95

Spicy Edamame

Steamed edamame pods tossed in a spicy chili-lime sauce and sprinkled with fresh cilantro and lemon.

\$7.95

Prawn & Veggie Skewer

3 prawns skewered with seasonal veggies, sliced avocado, lemon wedges, cocktail sauce.

\$9.95



SANDWICHES

All sandwiches are served cold or Panini grilled and come with a choice of: fruit, potato salad, French fries, cup of soup, or a house salad. Substitute cup of chili \$2.00

French Dip Sandwich

Certified Angus roast beef, melted Swiss cheese, creamy horseradish on a French roll served with au jus **\$11.95**

Ahi Sandwich

Pepper crusted yellow fin tuna, lettuce, tomatoes, olive tapenade, jalapeño mayonnaise on grilled sourdough **\$13.95**

Oven Roasted Turkey Sandwich

All natural turkey breast, Spanish Manchego cheese, baby spinach, avocado, tomatoes and white truffle mayonnaise on sourdough bread **\$10.95**

Chicken Caprese Focaccia Sandwich

Chicken breast, sliced mozzarella, spinach, fresh basil, pesto mayo, on herbed focaccia **\$11.95**

SALADS

Add Chicken \$4.50, Shrimp \$5.00, Ahi \$8.95, Salmon \$8.95, to any of our salads

House Salad

Crispy mixed greens with cherry tomatoes, cucumbers and crostini **\$4.95**

Soup and Salad

House salad served with a cup of soup **\$7.95**

Grilled Pear and Spinach Salad

Combination of shallots, dried cranberries, candied walnuts, feta cheese, grilled pears, arugula, baby spinach tossed in mango vinaigrette **\$10.95**

Sesame Prawn Salad

Mixed greens, teriyaki dressing, topped with sautéed bell peppers, water chestnuts, celery with a sweet chili glaze, sprinkled with mandarin oranges, toasted almonds, topped off with 5 sesame infused prawns. **\$14.95**

Caesar Salad

Crispy romaine hearts, parmesan cheese, bacon, avocado, cherry tomatoes, topped with creamy Caesar dressing **\$9.95**

Mango and Avocado Shrimp Salad

Blackened tiger shrimp, mango, onion, cherry tomatoes, avocado, cilantro, served over a bed of mixed greens and spinach tossed in a spicy orange vinaigrette **\$12.95**

Greek Orzo Bowl

Orzo, spinach, sun dried tomatoes, artichoke hearts, piquillo peppers, feta cheese and olives, topped with vinaigrette and pine nuts **\$10.95**

Steak Salad

A pan-seared 5 oz. Filet Mignon served warm over crisp romaine lettuce, cherry tomatoes, red onions, blue cheese crumbles, bell peppers, served with a dark balsamic vinaigrette. **\$18.95**

FAMILIAR FAVORITES

Soup of the Day

served with warm crostini, ask your server for selection
cup \$3.25 bowl \$4.75

Shrimp Stuffed Avocado

Hass avocado stuffed with zesty red bell pepper and dill shrimp salad with red onion rings. Served with crostini and sliced tomatoes **\$11.95**

Napa Sonoma Prime Rib Chili

Our own special recipe made with prime rib. Topped with white cheddar cheese and onions, served with sliced sourdough baguette **cup \$4.95 bowl \$8.95**

White Cheddar Macaroni and Cheese

A rich and creamy four cheese blend served with choice of side: fruit, potato salad, kettle chips, cup of soup, or a house salad. Substitute cup of chili \$2.00 **\$10.95**

Homemade Chicken Pot Pie

Chicken, creamy stew vegetables with a golden brown puff pastry crust. Served with choice of side: fruit, potato salad, kettle chips, cup of soup, or a house salad. Substitute cup of chili \$2.00 **\$11.95**



DINNER ENTREES

Served with your choice of soup or salad. Add cup of chili \$2.00

Slow Braised Short Ribs

Slow cooked, served over roasted baby red potatoes, sautéed baby carrots, spinach, pearl onions drizzled with demiglaze

\$22.95

Southwest Stuffed Chicken

Tender chicken breast stuffed with pico de gallo and Jack cheese. Served over steamed rice, sautéed spinach and tomatillo sauce

\$18.95

Napa's Seared Salmon

Seared salmon filet served over creamy parmesan risotto, with grilled asparagus, topped with our own white cranberry sauce

\$22.95

Spicy Shrimp or Chicken Pasta

A tasty combination of garlic, shallots, prosciutto, tiger prawns, artichokes, cherry tomatoes, chili flakes, spinach, combined with a tomato cream sauce over linguini with parmesan cheese

with chicken \$18.95 with shrimp \$21.95

Chicken Piccata

Tender chicken breast served over linguine with grilled asparagus and topped traditional Piccata sauce.

\$18.95

Sole with Tomato Relish

A lemon-infused filet of sole served over mashed potatoes, sautéed spinach surrounded by chipotle consommé and topped with a tomato relish.

\$21.95

New York Steak & Prawns

12 oz. NY steak sided by skewer of 3 prawns with seasonal veggies, baby red potatoes, avocado corn salsa.

\$32.95

New York, New York

12 oz. NY steak flame broiled to your perfect temperature, mashed potatoes, sautéed mixed veggies, your choice of peppercorn or blue cheese demi-glaze.

\$26.95

Filet Mignon

8 oz. Filet mignon grilled, served with asparagus, baby red potatoes, drizzled with green peppercorn, or blue cheese demi-glaze.

\$29.95

Linguine & White Clam Sauce

Littleneck clams sauteed in white wine cream caper sauce, lemon juice, parmesan, fresh parsley over linguine.

\$20.95

WOOD FIRED PIZZA

10 inch pizza

Margherita

Fresh mozzarella, tomatoes, fresh basil

\$12.95

Chorizo & Avocado

Crumbled chorizo, sliced jalapenos, fresh avocado, provolone & mozzarella

\$13.95

Pepperoni Cheese

Sliced pepperoni, mozzarella cheese

\$11.95

Carnivore

Bacon bites, pepperoni, Italian sausage, mozzarella cheese

\$14.95

Veggie Deluxe

Dill & cream cheese spread, topped with mushrooms, bell peppers, tomatoes, zucchini, yellow squash, mozzarella cheese

\$12.95

Flip me over for desserts!



DESSERTS

Signature Carrot Cake

Sure to please the most discerning palate — this cake is two layers of goodness. with garden-fresh carrots, raisins, walnuts & coconut. Topped with a classic cream cheese frosting.

\$7.25

Chocolate Molten Cake

Rich chocolate cake with a warm chocolate filling (great with a scoop of vanilla ice cream)

\$7.25

Chocolate Mousse Torte

A rich soft and decadent chocolate cake topped with chocolate mousse and covered with a soft layer of ganache, a real chocolate lover's dream

\$8.25

Homemade Cheesecake

Ask your server for our current selection **\$7.25**

Chocolate Fondue for Two

An elegant blend of melted semi-sweet chocolate, cream, and a touch of orange liqueur, served warm with strawberries and angel food cake **\$12.95**

Creme Brulee

A classic French dessert of creamy custard topped with caramelized sugar. **\$7.25**

Bowl of Ice Cream Chocolate sauce optional **\$3.75**

Scoop of Ice Cream **\$2.25**

SIDES BY THEMSELVES

Potato Salad	\$2.95
Fresh Fruit	\$2.95
French Fries	\$2.95

Private parties and
office luncheon packages available.
Ask your server!



Check out our Case Wine Specials

Warning - Eating raw or undercooked food may make you sick or kill you, but so could crossing the street.