



Novel Additions

American Kobe Beef Meatballs

Mission Figs Demi Sauce – Humboldt Fog Fondue – Micro Mint – Crostini 10.95

Shrimp Saltimbocca

Tiger Shrimp – Prosciutto Di Parma – Fresh Sage – White Grain Polenta - Fondue – Roasted Cherry Tomatoes - Italian Parsley 12.95

2 Wagyu Meatloaf Sliders

Ciabatta Bread – Sweet Potato Crisp – Homemade BBQ Catsup 9.95

Spaghetti Carbonara

Parmesan Cream Sauce – Smoked Pancetta – Garlic Bread - Italian Parsley 9.95

Prosciutto Mozzarella

Prosciutto Di Parma – Balsamic Reduction – Fresh Basil – Roasted Cherry Tomatoes - Crostini 10.95

Lettuce Wraps

Teriyaki Chicken – Shitake Mushrooms – Water Chestnuts – Napa Cabbage – Scallions – Boston Lettuce – Peanut Sauce 11.95

Ahi Tuna Tartare

Sushi Grade Ahi – Avocado – Wasabi Aioli – Toasted Sesame Seeds - Scallions – Ginger Soy Ponzu Sauce - Crispy Wonton – Micro Wasabi 12.95

Consuming raw or under cooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.



Salads

Romaine Cobb Salad

Tomato - Bacon – Chicken - Avocado – Hard Boiled Egg – Scallions – Roquefort Cheese – Red Wine Vinaigrette 12.95

Pear Salad

Caramelized Pear – Baby Spinach – Wild Arugula – Hand Shredded Fontal Cheese – Cherry Tomatoes - White Balsamic and Mango Vinaigrette - Focaccia Croutons 11.95

Petite Salads

Choice of a House salad or Caesar salad – Focaccia Croutons 6.95

Mango Salad

Fresh Hawaiian Mango – Baby Spinach – Baby Romaine – Cherry Tomatoes – Avocado - Spicy Orange Mango Vinaigrette - Cilantro - Crostini 12.95

Sandwiches

Served with your choice of: -French Fries – House salad – Caesar Salad – Cup of Soup. Substitute Tomato Bisque \$2.95

Prime Rib French Dip

Thin Sliced Prime Rib – Swiss Cheese – Soft French Roll – Rosemary Cabernet Au-jus - Side Horse Radish 14.95

Roasted Turkey Sandwich

Oven Roasted Turkey Breast – Fresh Mozzarella - Pesto Aioli – Fresh Basil – Sweet Red Tomatoes – Focaccia - Bread 12.95

Chipotle Chicken Sandwich

Blackened Chicken - Grilled Onions – Tomatoes - Chipotle Mayo – Ciabatta Bread 12.95

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Familiar Favorites

Napa Burger

1/2lb C.A.B Hamburger Patty – Lettuce – Tomato – Onion – Brioche Bun – 11.95

Mac & Cheese + Bruschetta

Elbow Noodles – Fontal Cheese Sauce – Artichoke Caprese Bruschetta 13.95

Grilled Cheese + Bisque

Focaccia Bread – Fontal Cheese – White Cheddar - Neufchâtel 11.95

Chicken Pot Pie

Chicken Breast – Potatoes – Carrots – Peas – Homemade Pastry Dough 11.95

Tres Tacos

Choice of Al Pastor, Lime Chicken or American Wagyu Beef Hamburger 9.95

Roasted Vegetables

Cauliflower – Brussel Sprouts – or Asparagus – Parmesan Crostini 8.95

Cubed Ahi

Sushi Grade Ahi – Avocado – Wasabi – Pickled Ginger – Wasabi and Micro Cilantro Salad – Ginger Soy Sauce 12.95

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Dessert Menu

Signature Carrot Cake

This cake is two layers of goodness, with garden fresh carrots, raisins, walnuts and coconut all topped with a classic cream cheese frosting 7.25

Chocolate Molten Cake

Rich chocolate cake with a warm chocolate filling 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 chocolate lover's dream 8.25

Traditional NY Cheesecake

NY Style cheesecake with whipped cream and fresh berries 7.25

Brownie Sundae

House baked brownie served with hot fudge, vanilla bean ice cream, whipped cream, caramel sauce and a cherry 7.25

Ice Cream

Vanilla Bean Ice Cream with chocolate sauce

Bowl 4.00

Scoop 2.50

Gelato

See server for today's selection

Bowl 5.25

Scoop 3.25

