



**PLUMGATE**  
**Dinner Menu**  
July 2015

## 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

**\$13.95**

### 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

**\$11.95**

### 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 drizzled with a sweet lime chili glaze

**\$12.95**

### Margherita Flatbread

A toasted Lavash flatbread topped with tomato sauce, roasted sliced tomatoes, fresh mozzarella, and garden-fresh basil.

**\$13.95**

### Spicy Edamame

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

**\$7.95**



## SANDWICHES

All sandwiches are served cold or Panini grilled and come with a choice of: fruit, potato salad, kettle chips, 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**

## SIDES BY THEMSELVES

Potato Salad

**\$2.95**

Fresh Fruit

**\$2.95**

Kettle Chips

**\$2.95**

## 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**

### Caesar Salad

Crispy romaine hearts, parmesan cheese, bacon, avocado, cherry tomatoes, topped with creamy Caesar dressing **\$8.95**

### 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**

### Greek Orzo Bowl

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

### Caprese Delight

Served on a bed of spinach and arugula with tomatoes, baby mozzarella, Italian vinaigrette, balsamic syrup and olive oil **\$10.95**

### 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**

### Watermelon Prawn Salad

5 lemon infused prawns, arugula, thinly sliced red onions, crumbled feta cheese, fresh mint, and cubed watermelon lightly tossed with spicy orange vinaigrette. **\$14.95**

### Steak Salad

A pan-seared 5 oz. Filet Mignon served warm over crisp romaine lettuce, cherry tomatoes, red onions, blue cheese crumbles, chopped 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**

### **Red Wine Slow Braised Short Ribs**

Topped with orange cremalatta and beef demi glaze. Served with fingerling potatoes and root vegetables

**\$21.95**

### **Southwest Stuffed Chicken**

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

**\$17.95**

### **Napa's Seared Salmon**

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

**\$21.95**

### **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 \$20.95**

### **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.

**\$20.95**

### **Filet Mignon**

8 oz. filet mignon pan-seared and served over mushroom risotto, pearl onions, baby carrots, spinach, and your choice of blueberry demi-glace or mushroom brandy peppercorn sauce.

**\$29.95**

### **Rib-Eye**

12 oz. rib-eye steak pan-seared in rosemary and garlic served over mashed potatoes, seasonal mixed vegetables with your choice of blueberry demi-glace or mushroom brandy peppercorn sauce.

**\$27.95**

**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

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**

**Prime Rib Night Thursday!!**

**All-You-Can-Eat Dinner Special Saturday!!**

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



Remember no corkage  
at Napa Sonoma on  
retail wines.

**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.*