



## SOUTH

# Dinner Menu

### Napatizers

- Spicy Edamame** \$7.95  
Tossed in a spicy chili-lime sauce and sprinkled with fresh cilantro and lemon
- Roasted Pepper Hummus** Pita \$7.95 Vegetables \$9.95  
Creamy mixture of chickpeas, tahini, and roasted red bell peppers. Served with grilled pita bread or vegetables
- Crispy Polenta Cakes** \$10.95  
Two parmesan polenta cakes, chipotle tomatillo salsa & goat cheese. Topped with crème fraiche & pine nuts
- Cheese Plate** small \$9.95/large \$15.95  
Assorted cheeses served with honey, sliced apples and toasted crostinis
- Antipasti Platter** \$15.95  
Assorted meats and cheeses, artichoke hearts and piquillo peppers, olives, apples and toasted crostinis
- Ahi Napoleon** \$13.95  
Tropical fruit salsa topped with avocado, jalapenos, lime juice and Ahi tuna. Served with Serrano pepper soy sauce and tortilla chips
- Cubed Ahi** \$12.95  
Six Sashimi-grade cubes with wasabi mayonnaise, chopped avocado and pickled ginger. Served with coconut rice, spicy fruit salsa and soy sauce
- Shrimp or Chicken Quesadilla** Chicken \$11.95 Shrimp \$13.95  
Cheesy combination of mozzarella, cheddar & jack cheese, freshly made mango salsa, served with sour cream and Salsa
- Chipotle Clams** \$12.95  
Garlic infused clams in a mild chipotle consommé & sprinkled with cilantro. Served with sliced sourdough baguette
- Prime Rib Chili Nachos** \$13.95  
Tortilla chips topped with mixed cheese, pico de gallo, jalapenos, cilantro, avocado and crème fraiche with a pot of chili.
- Jalapeno Seafood Croquettes** \$12.95  
2 crispy croquettes made with crab meat, tiger shrimp, potato and jalapeno topped with corn and avocado salsa
- Prawn & Veggie Skewers** \$13.95  
4 prawns speared with a vegetable medley, avocado, lemon wedges and cocktail sauce
- Prawn Cocktail** \$12.95  
Four chilled prawns with shredded lettuce, pico de gallo, cocktail sauce and avocado
- Cheese Fondue** \$14.95  
Gruyere and Swiss cheese, white wine brandy & spices served with bread & apples

### Familiar Favorites

- Soup of the Day** cup \$3.25 bowl \$4.75  
Served with homemade sourdough crostini (Ask your server for today's selection)
- Napa Sonoma Prime Rib Chili** cup \$4.95 bowl \$9.95  
Our special recipe made with prime rib. Topped with white cheddar cheese and onions
- White Truffle Macaroni and Cheese** \$10.95  
A rich and creamy four cheese blend served with your choice of side
- Homemade Chicken Pot Pie** \$11.95  
Grilled chicken breast with creamy stewed vegetables, topped with a golden brown puff pastry. Served with a side of your choice



## Salads

Add chicken \$4.50, Shrimp \$5.00, Ahi \$8.95, Salmon \$9.95, or 5 oz. Filet Mignon \$11.95 to any salad.

<b>House Salad</b>	\$4.95
Crispy mixed greens with cherry tomatoes, cucumbers and crostini	
<b>Soup and Salad</b>	\$8.95
House salad served with our soup of the day	
<b>Caesar Salad</b>	\$9.95
Crispy Romaine hearts, parmesan cheese, bacon, avocado, cherry tomatoes, with a Caesar dressing drizzle	
<b>Grilled Pear and Spinach Salad</b>	\$10.95
Combination of shallots, dried cranberries, candied walnuts, feta cheese, grilled pears, arugula and baby spinach tossed in our mango vinaigrette	
<b>Greek Orzo Bowl</b>	\$10.95
Orzo pasta, spinach, sun dried tomatoes, artichoke hearts, piquillo peppers, feta cheese and green olives, topped with Italian dressing and pine nuts	
<b>Stuffed Avocado with Shrimp or Tuna Salad</b>	\$11.95
One Hass avocado stuffed with your choice of our red bell pepper and dill shrimp salad or lemon infused albacore tuna salad with raw red onion rings and tomato slices	
<b>Mango Shrimp and Avocado</b>	\$13.95
Blackened tiger shrimp, mango, onion, cherry tomatoes, avocado and cilantro served over a bed of mixed greens and tossed in a spicy orange vinaigrette	
<b>Southwest Chicken Salad</b>	\$14.95
Chopped grilled chicken served over mixed greens, avocado, corn, pico de gallo, pinto beans, cilantro, feta cheese and tortilla strips with a chipotle lime ranch dressing	
<b>Filet Mignon Steak Salad</b>	\$18.95
5 oz. Filet Mignon sliced and served warm over crisp romaine lettuce, cherry tomatoes, red onions, blue cheese crumbles and bell peppers served with a dark balsamic vinaigrette	

## Burger Bliss

All burgers served with ½ pound Angus Beef Patty and come with a choice of: fruit, potato salad, French Fries, sweet potato fries, kettle chips, cup of soup, or a house salad. Substitute cup of chili \$2.00

<b>Napa Burger</b>	\$10.95
Lettuce, tomato, onion, pickle and choice of cheese on a brioche bun	
<b>Florentine Burger</b>	\$11.95
Provolone cheese, sautéed mushrooms, spinach and roasted garlic aioli on a brioche bun	
<b>Avocado and Bacon Burger</b>	\$12.95
Cheddar cheese, bacon, avocado, red onion, lettuce, and roasted garlic aioli on a brioche bun	
<b>Southwest Burger</b>	\$13.95
Pepper jack cheese, pico de gallo, avocado, bacon, crème fraiche and jalapenos on a brioche bun	



## **Sandwiches**

All sandwiches are served cold or panini grilled and include a side of your choice: soup, salad, potato salad, kettle chips, French fries, sweet potato fries, fresh fruit. Substitute prime rib chili for \$2.00.

**French Dip Sandwich** \$11.95

Thinly sliced Angus beef, melted Swiss cheese, creamy horseradish on a French roll served with au jus

**Oven Roasted Turkey Sandwich** \$11.95

All natural sliced turkey breast, Spanish Manchego cheese, baby spinach, avocado, tomatoes and white truffle mayonnaise on sourdough bread

**Chicken Caprese Sandwich** \$11.95

Marinated Chicken breast, sliced mozzarella, tomato, spinach, fresh basil and pesto mayo served on herbed focaccia bread

**Ahi Sandwich** \$13.95

Pepper crusted seared yellow fin tuna, lettuce, tomatoes, olive tapenade and jalapeno mayonnaise on grilled sourdough

## **Wood Fired Pizza** 10" Pizza

**Margherita** \$12.95

Fresh mozzarella, tomatoes and fresh basil

**Pepperoni** \$12.95

Sliced pepperoni with Mozzarella cheese

**Chorizo & Avocado** \$13.95

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

**Chicken & Prosciutto** \$13.95

Chopped chicken, prosciutto, artichokes, spinach, with provolone and mozzarella cheese and a white truffle cream sauce

**Carnivore** \$14.95

Bacon bits, pepperoni, Italian sausage and mozzarella cheese

**HAVE AN UPCOMING SPECIAL EVENT?  
ASK A MANAGER ABOUT RESERVING SPACE  
FOR ANY OCCASION!**



## Dinner Entrees

Served with your choice of soup or salad or add a cup of chili **\$2.00**

- Pan Seared Chicken & Florentine Raviolis** **\$21.95**  
Pan seared chicken breast over Florentine raviolis, seasonal vegetables with a cilantro chipotle cream
- Spicy Shrimp or Chicken Pasta** **Chicken \$19.95 or Shrimp \$22.95**  
A tasty combination of garlic, shallots, prosciutto, artichokes, cherry tomatoes, chili flakes, spinach and combined with a tomato cream sauce over linguine with parmesan cheese
- Chicken or Sole Piccata** **Chicken \$18.95 or Sole \$21.95**  
Tender chicken breast or pan seared sole served over linguine with grilled asparagus and topped with our signature creamy piccata sauce
- Clams & Linguine** **\$20.95**  
Littleneck clams sautéed in white wine cream caper sauce, lemon juice, parmesan and fresh parsley over linguine
- Sole with Tomato Relish** **\$21.95**  
A lemon-infused filet of sole served over mashed potatoes, sautéed spinach surrounded by chipotle consommé and topped with a tomato relish
- Napa's Seared Salmon** **\$23.95**  
Seared salmon filet served over creamy parmesan risotto, with grilled asparagus and topped with our white cranberry sauce
- Mahi Mahi** **\$24.95**  
Grilled filet of Mahi Mahi served over coconut rice, with stir fried vegetables and homemade mango salsa
- Slow Braised Short Ribs** **\$23.95**  
Slow cooked, served over roasted baby red potatoes, sautéed baby carrots, spinach and pearl onions drizzled with a demi-glaze
- Ribeye** **\$26.95**  
12 oz. cut flame broiled to your liking, served with mashed potatoes and seasonal vegetables with a peppercorn blue cheese demi-glaze
- Filet Mignon** **\$29.95**  
8 oz. Filet mignon grilled and served with asparagus, baby red potatoes, drizzled with a peppercorn blue cheese demi-glaze. Add a prawn and veggie skewer for **\$6.95**.

## Weekly Specials

**Happy Hour Tuesday – Friday 4:00 to 6:00 pm. Monday 4 to 10pm**

**Prime Rib Special Every Thursday Night**

**Chef's Seafood Special Every Friday Night**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Desserts

### **Signature Carrot Cake**

\$7.25

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

### **Chocolate Molten Cake**

\$7.25

Rich chocolate cake with a warm chocolate filling

### **Chocolate Mousse Torte**

\$8.25

A rich, soft and decadent chocolate cake topped with chocolate mousse and covered with a soft layer of ganache. A real chocolate lovers dream

### **Homemade Flavored Cheesecake**

\$7.25

Ask your server for today's selection

### **Tiramisu**

\$8.25

An elegant and rich Italian dessert. Combining lady finger biscuits, espresso, mascarpone, eggs, sugar, marsala wine, rum and a sprinkle of cocoa powder

### **Crème Brulee**

\$7.25

A classic French dessert of creamy custard topped with caramelized sugar

### **Bowl of Ice Cream**

\$3.75

Vanilla Ice Cream with Chocolate syrup

### **Scoop of Ice Cream**

\$2.25

Vanilla Ice Cream with Chocolate syrup

### **Coffee**

\$2.50

### **Espresso**

\$2.50

### **Taylor Fladgate 10 Year Port Wine**

\$7.50

### **Taylor Fladgate 20 Year Port Wine**

\$9.50

