

Soups & Salads

House-Made Tomato Soup

Creamy tomato soup covered in puff pastry, baked golden brown

Maytag Iceberg Wedge

Creamy crumbled Maytag blue cheese dressing, red onion, hard-cooked egg, carrot, cucumber

Napa House Salad

Chopped iceberg and romaine, tomato, red onion, cucumber, sharp cheddar cheese, crispy croutons

Caesar Salad

Crisp hearts of romaine in a house-made Parmesan bowl with grilled garlic croutons

Napa Tidbits

Portobella Fingers

Fried Italian breaded portobella, Capriole Farms goat cheese, roasted tomato fondue

Baked Shrimp Scampi

Topped with Havarti cheese and served with roasted garlic, lemon beurre blanc, focaccia

Kona Bistro Tender

Teriyaki marinated beef skewers, button mushroom, red onion, red and yellow peppers, grilled pineapple, jasmine rice

Bodega Bay Crab Cake

Alaskan king and jumbo lump crab cake, frisée salad, Dijon roasted red pepper rémoulade

Boulder Creek Quesadilla

Grilled chicken breast, red onion, Monterey jack and cheddar cheeses, poblano peppers, guacamole, cilantro lime salsa and sour cream

Asian Ahi Nachos

Fresh diced raw tuna tossed in sesame soy dressing, crispy wonton chips, wasabi aioli, cucumber slaw, pickled ginger

Caribbean Scallops

Curry dusted seared scallops, mango butter, papaya salsa, garlic mashers, fried plantains

Braised Short Rib

Braised boneless short rib, port wine demi-glace, Boursin, bacon loaded potato cake

Classic Bites

Napa's Signature Center Cut Filet

Roasted garlic mashers, Central Valley vegetable and your choice of topping

5 ounce filet • 7 ounce filet • 10 ounce filet

Jumbo lump crab and horseradish cream sauce, creamy Maytag blue cheese and applewood smoked bacon, or wild mushroom demi-glace

Rancher's Aged Rib-eye

Oven seared well marbled USDA Prime 14 ounce rib-eye, roasted garlic mashers, crispy tobacco onions, grilled asparagus

Veal Scaloppini Pomodoro

Tender sautéed veal, herbed ricotta cheese, zest pomodoro sauce, capers & fresh vegetable cape

Cast Iron-seared Pork

Herb dusted rib-eye, sour cream and chive Yukon mashers, steamed broccoli medley, caramelized onion and mushroom demi-glace

Ménage à Trois

Chef's sampling of fresh fish

Ground to Order Rib-eye Cheeseburger

In-house roasted garlic, select spices, choice of cheddar, goat, pepper jack, Havarti or blue cheese served with french fries

Pad Thai

Your choice of chicken, shrimp or tofu in a spicy sweet and sour sauce, tossed with rice noodles, peanuts and Napa vegetables

Seared Rare Ahi Tuna

Chef's whim

Calistoga Chicken

Pan-seared chicken breast, white cheddar polenta cake, Central Valley vegetables, chicken jus

Crystal Springs Salmon

Cast iron-seared salmon, wilted spinach, sour cream and chive Yukon mashers, orange Dijon sauce

Pan Seared Sea Bass

Green onion jasmine rice, wilted local greens, citrus soy reduction, lobster butter

This is a sample menu. Please visit our website to see our specials & complete menu.