

Starters

Boulder Creek Quesadilla

Grilled chicken breast, red onion, Monterey Jack and Cheddar cheeses, poblano peppers with cilantro lime salsa and sour cream 8.95

Baked Shrimp Scampi

Topped with Havarti cheese and served with roasted garlic, lemon beurre blanc and focaccia 9.95

Ahi Cornucopia

Fresh diced Ahi tossed in soy sesame dressing, cucumber tomato salad, wasabi aioli, pickled ginger 13.95

Fire Roasted Tomato Mussels

Black mussels, spicy tomato sauce, house-made focaccia 10.95

Ancho Calamari

Ancho chili pepper dusted crispy calamari served with banana ketchup and tomato basil sauce 8.95

Soups and Salads

House-Made Tomato Soup

Creamy tomato soup covered in puff pastry baked golden brown 6.95

Mixed Greens

Herbed goat cheese, red onion, toasted cashews, sliced granny smith apples, dried cherries, lemon poppy seed vinaigrette 7.95

Maytag Iceberg Wedge

Creamy crumbled Maytag blue cheese dressing, red onion, hard-cooked egg, carrot and cucumber 5.95

Napa House Salad

Chopped iceberg and romaine, tomato, red onion, cucumber, sharp cheddar cheese, crispy croutons 4.95

Caesar Salad

Crisp hearts of romaine in a Parmesan bowl with grilled garlic croutons 6.95

Entrée

Napa River Grill Beef Tenderloin

Napa's signature center cut filet, roasted garlic mashers, house vegetables and your choice of topping

7 ounce filet 29.95 10 ounce filet 37.95

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

Add a 9oz Seared Lobster Tail or a Bodega Bay Crab Cake to any entrée 17.95

Ménage à Trois

Honey miso sea bass, pomegranate salmon, sesame seared ahi, roasted red potatoes, green tea Jasmine rice, Asian vegetables 29.95

Monterey Pork Chop

Slow Roasted bone-on pork chop, white cheddar-green onion potato cake, whole grain mustard demi-glace, sautéed spinach 21.95

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 12.95

Wok Seared Seafood

Lobster, scallops, mussels, zucchini and red onion tossed in a Thai curry coconut sauce over linguini 26.95

Pad Thai

Your choice of chicken, shrimp or tofu in a spicy sweet and sour sauce, tossed with rice noodles, peanuts and Napa vegetables 15.95

Veal Napoleon

Layers of pan seared veal scaloppini, havarti cheese, and prosciutto, sherry cream sauce, crimini mushroom risotto, wilted spinach 24.95

Asian Sea Bass

Honey miso glazed sea bass, crispy vegetable spring rolls, green tea rice, tamari soy sauce 25.95

Bodega Bay Crab

Alaskan king and jumbo lump crab cakes, house-made focaccia, pear tomato, avocado, red onion and cilantro tossed with poblano vinaigrette, roasted corn chipotle coulis 31.95

Baked Squash Ratatouille

Roasted vegetable and zesty tomato sauce stuffed spaghetti squash, parmesan cheese, grilled tomato and balsamic reduction 15.95

Sesame Ahi

Sesame seared rare tuna, green tea jasmine rice, oyster mushrooms, red pepper, haricot vert and red onion, hoisin sauce 26.95

Calistoga Chicken

Pan seared chicken breast, roasted garlic mashers, house vegetables, jus of chicken 17.95

Cast Iron Sirloin

Oven seared U.S.D.A choice center cut sirloin, boursin cheese au gratin potatoes, house vegetables 22.95

Pama Salmon

Grilled Salmon, pomegranate barbecue sauce, roasted red potatoes, asparagus 18.95

Ranchers Aged Rib Eye

Oven seared well marbled USDA Prime 22oz. bone-on rib eye, roasted garlic mashers and onion rings 38.95