



Napatizers

House Chips tortilla chips – guacamole – house made salsa	9.95
Antipasto assorted cheeses – artichoke – fruit – toasted crostinis – olives	16.95
Avocado Bruschetta avocado – diced tomatoes – lemon olive oil – toasted baguette – red onions	13.95
Calamari lightly battered calamari – marinara – lemon pepper aioli	16.95
Fondue swiss – gruyere – dry white wine – brandy – ciabatta bread – fruit – balsamic	16.95
Caprese Salad fresh mozzarella – tomatoes – fresh basil – balsamic	11.95
Ahi Napoleon fruit salsa – avocado – jalapeños – lime – ahi tuna – wasabi – serrano soy sauce – ginger – tortilla chips	15.95
Nachos pico de gallo – guacamole – fondue cheese – sour cream – jalapeños	cheese 12.95 chicken 14.95
Steamer Clams one pound of steamer clams – chardonnay butter – lemon – garlic – citrus gremolata – fennel – garlic bread	15.95
Quesadilla bell pepper – red onion – corn – chipotle mayonnaise – cheddar jack – mozzarella – flour tortilla (no choice of side) Add chicken +3 steak +5 shrimp +6	11.95
Mac & Cheese elbow noodles – white and sharp cheddar cheese sauce	12.95
 <u>Salads</u>	
Mango Shrimp Salad blackened shrimp – mixed greens – mango – avocado – onions – cherry tomatoes – cilantro – spicy orange mango vinaigrette	16.95
Salmon Salad grilled salmon – bell peppers – red onion – cashews – mango strawberry salsa – balsamic reduction	17.95
NY Steak Salad grilled new york steak – corn – feta cheese – tomatoes – avocado – red onions – creamy cilantro lime sauce	16.95
Classic Cobb Salad grilled chicken – bacon – tomatoes – avocado – hardboiled egg – blue cheese crumbles – blue cheese dressing	14.95
Chicken Caesar Salad grilled chicken breast – crispy romaine hearts – avocado – bacon – shaved parmigiano – cherry tomatoes – house made caesar dressing – garlic bread	14.95
Greek Orzo Salad orzo pasta – baby spinach – cherry tomatoes – artichoke hearts – olives – feta cheese – italian	13.95
Grilled Pear & Spinach Salad grilled pear – baby spinach – arugula – dried cranberries – candied walnuts – shallots – feta cheese – apple cider vinaigrette	14.95
House Salad mixed greens – cherry tomatoes – carrots – cucumber – choice of dressing	7.95
Soup and Salad (house salad or caesar & cup of soup)	cup 8.95 bowl 11.95
Salad Additions	chicken +5 steak +8 shrimp +9 ahi +10 salmon +11
Soup of the Day	cup 4.95 bowl 6.95

*Consuming raw or undercooked products may increase risk of foodborne illness.
\$3.00 charge for split items.*

Pizzas

Margherita mozzarella – tomatoes – fresh basil – marinara	13.95
Carnivore pepperoni – bacon – italian sausage – mozzarella – marinara	15.95
Pepperoni pepperoni – mozzarella – marinara	14.95

Favorites

Served with a choice of fruit, house salad, french fries, or cup of soup.

Additions cup of chili +2 | sweet potato fries +2 | mac & cheese +3

Chicken Pot Pie chicken – potatoes – carrots – onion – bell pepper – peas – puff pastry	14.95
Sonoma Chili prime rib – black beans – kidney beans – onion – corn (no choice of side)	cup 5.95 bowl 9.95 bread bowl 12.95

French Dip certified angus roast beef – swiss cheese – french roll – au jus – creamy horseradish	15.95
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BBQ Bacon Burger certified angus roast beef – sharp white cheddar cheese – crispy onions – bbq sauce – bacon – brioche bun	15.95
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Napa Burger certified angus beef patty – choice of cheese – tomatoes – onion – lettuce – brioche bun Cheese choice: american cheddar pepper jack provolone swiss Add bacon +2 mushrooms +2 avocado +3 egg +2	14.95
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Entrees

Salmon Risotto seared salmon – parmesan risotto – roasted vegetables – white cranberry sauce	26.95
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Chicken Piccata chicken – lemon – capers – roasted vegetables – creamy chardonnay butter sauce – linguine	23.95
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Braised Short Rib certified angus beef – goat cheese butter – mashed potatoes – cabernet demi glaze – baby carrots	26.95
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Fettuccine Alfredo butter – cream – shaved parmigiano – parsley – linguine – garlic baguette	plain 17.95 chicken 22.95 shrimp 25.95
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NY Steak Mushroom Ragout 10oz grilled center cut new york steak – mushroom demi-glaze sauce – fingerling potatoes – roasted vegetables	29.95
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Ribeye 10oz ribeye – mashed potatoes – blue cheese peppercorn demi-glaze – roasted vegetables	29.95
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Chicken Marsala lightly breaded chicken breast - linguine – mushrooms – green onions – sun-dried tomatoes – marsala wine – roasted vegetables	23.95
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Petrale Sole petrale sole – crab – mashed potatoes – white wine beurre blanc – roasted vegetables	26.95
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Clams & Linguine littleneck clams – chardonnay butter – lemon– garlic – parsley – linguine – garlic baguette – parmesan	25.95
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Filet Mignon 8oz filet mignon – asparagus – fingerling potatoes – blue cheese peppercorn demi-glaze	32.95
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