



Dinner Menu

Starters

House Made Soup of the Day - Cup 9 Bowl 11

Healthy Garden Fries – Tempura Green Beans, Zucchini Sticks, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16

Buttermilk Battered Calamari – Green Beans, Red Onion, Chipotle-Cilantro-Lime Aioli 17

Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 17

Pacific White Seabass Cakes – Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 18

Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 19

Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

Greens

Pear, Mandarin, & Fuji Apple Salad – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Red Onions, Raspberry Vinaigrette 18

Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/35

Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 18/24

Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18

Add to any salad - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 13 - Scallops 14 - Fresh Dungeness Crab Meat 15

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23

Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

Mains

Pan Seared Sea Scallops – Basil Potato Puree, Tempura Beans, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 39

Cabernet Braised Short Ribs & Ricotta Ravioli - Wild Mushrooms, Sweet 100's, Thyme & Sage Reduction 39

Ora King Salmon – Mashed Potatoes, Tempura Green Beans, Sundried Tomato & Olive Tapenade, Lemongrass-Basil Nage 38

Grass Fed Filet Mignon – Bacon & Onion Mashed Potatoes, Sauteed Green Beans, Crispy Onions, Merlot Reduction 43

Kobe Beef Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39

Add to your Steak – Grilled Wild Mexican Prawns 12

Dungeness Crab & Wild Mexican Prawns Fettuccini – Green Beans, Sweet 100s, Meyer Lemon Alfredo Sauce 39

Butternut Squash Risotto – Corn, Roasted Carrots, Sage-Thyme, Parmigiano-Reggiano & Sky Hill Goat Cheese 28

Add to your Risotto- Scallops 13 - Flat Iron Steak 16 - Filet Mignon 18

Penne Pomodoro – Plum Tomatoes, Sweet Corn, Herbs de Provence, Manchego Cheese 27

Add to your Pasta - Grilled Chicken 9 - Wild Mexican Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15

Ricotta Ravioli – Basil Cream Sauce, Sweet 100's, Wild Mushrooms, Parmigiano-Reggiano 28

Add to your Ravioli - Grilled Chicken 9 - Scallops 13 - Fresh Dungeness Crab Meat 15

The Classics

Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24 *Add Dungeness Crab 15*

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 33

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 25

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 21

Bistro Cheese Burger – Painted Hills Grass-Fed Beef, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19

On the Side

*Cheddar Mashed Potatoes 9 *Sauteed Green Beans with Ancho-Lime Aioli 9 *Jalapeño Cornbread 9

*Fries 9 *Garlic & Parmesan Fries 10 *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 11

*Sweet Potato Fries 9 *Mac 'n' Cheese 11

**Water and our house-made focaccia bread is available upon request*

Executive Chef-Owner Bernardo Ayala / General Manager Colin Wright

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms