

Specials

SEARED AHI TUNA**

Seared rare*, seaweed salad, poke sauce, microgreens, green onion. \$14.9

COWBOY SURF + TURF

11 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$39.9

DYNAMITE SALMON*

Certified sustainable. House-made spicy aioli. Garlic whipped potatoes and steamed spinach. GF \$25.9

• A signature NAPA Kitchen and Wine featured dish. •

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$23.9

FATHER'S OLD FASHIONED

Bowman's Bourbon, maple syrup aged in Bowman's Bourbon barrels, Angostura bitters. \$14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.