

Specials

SEARED SCALLOP STARTER

Three large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF \$16.9

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$7.9

SEARED SCALLOPS

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF \$34.9

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: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$25.9

PALLINI LIMONCELLO

\$10

• bright + sweet •

*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.