



## N A P A S T A T I O N

Napa Station is a classic Napa Valley winery with an unpretentious nature. Committed to protecting our planet for future generations, this family-owned winery produces small lots of Napa Valley wines from grapes grown exclusively in sustainably farmed vineyards.

**NAPA STATION SAUVIGNON BLANC** .....\$9.95 GLASS \$39.00 BOTTLE

With the Sauvignon Blanc, we fermented exclusively in stainless steel tanks. The blend is vibrant and clean with the addition of Semillon to add complexity for notes ranging from bright citrus to ripe pear and melon. We are using 100% Napa Valley fruit including Los Carneros and Oak Knoll district of Napa Valley.

**NAPA STATION CHARDONNAY** .....\$9.95 GLASS \$39.00 BOTTLE

Sourced from four exceptional vineyards in the cool southern region of Napa Valley, this Chardonnay was aged on the lees in stainless steel tanks and small French oak barrels. The wine underwent partial malolactic fermentation to add richness without overpowering the fruit. The wine exhibits aromas of ripe peach, pear and citrus, with crisp green apple and hints of tropical fruit on the palate. The finish is long and clean with fresh acidity. This is 100% Chardonnay from Napa Valley including Youtville, Oak Knoll District and Los Carneros of Napa Valley.

**NAPA STATION MERLOT** .....\$9.95 GLASS \$39.00 BOTTLE

Los Carneros (85%) and Oak Knoll (15%) in the cool southern Napa Valley contributed to this classic blend. Cold soak and extended skin contact followed by 15 months of barrel aging in French oak resulted in an elegant wine. This Merlot is dry, with deep flavors of cherry, chocolate, anise and smoky oak flavors. Perfect with lamb or steak.

**NAPA STATION CABERNET SAUVIGNON** .....\$9.95 GLASS \$39.00 BOTTLE

Produced from grapes grown in sustainably-farmed vineyards in Rutherford, Oakville, Stag's Leap and Carneros regions, this wine is a classic Bordeaux-style blend. With distinctive varietal characteristics, complexity and richness, the wine evokes flavors of blackberry, cassis, black olives and dark chocolate. It is smooth and supple with fine-grained tannins, good acid and a lengthy finish.

## Wines By The Glass

### *Champagne*

PIPER-HEIDSIECK, BRUT.....	15.00
J WINERY, BRUT CUVEE .....	12.00
PIPER SONOMA, BRUT, NAPA VALLEY .....	9.50

### *Domestic White Wines*

CHARDONNAY, TISDALE, CALIFORNIA.....	6.50
CHARDONNAY, CLOS LACHANCE, CENTRAL COAST .....	8.50
CHARDONNAY, NAPA STATION, NAPA.....	9.95
SAUVIGNON BLANC, CLOS LACHANCE, CENTRAL COAST.....	8.50
SAUVIGNON BLANC, NAPA STATION, NAPA .....	9.95
RIESLING, COVEY RUN, WASHINGTON STATE.....	8.00

### *Imported White Wines*

PINOT GRIGIO, CA DONINI, ITALY .....	6.50
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### *Rose & Blush Wines*

WHITE ZINFANDEL, TISDALE, CALIFORNIA .....	5.50
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### *Domestic Red Wines*

CABERNET SAUVIGNON, TISDALE, CALIFORNIA .....	6.50
CABERNET SAUVIGNON, CLOS LACHANCE, CENTRAL COAST.....	8.50
CABERNET SAUVIGNON, NAPA STATION, NAPA .....	9.95
MERLOT, CLOS LACHANCE, CENTRAL COAST.....	8.50
MERLOT, TISDALE, SONOMA.....	6.50
PINOT NOIR, BRASSFIELD, HIGH VALLEY .....	9.00
SYRAH, CLOS LACHANCE, CENTRAL COAST.....	9.95
PETITE SYRAH, SPELLBOUND, LODI .....	9.00

## Lunch Menu

### *Starters & Salads*

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| <b>MUSHROOM OF THE DAY</b> ..... <b>A.Q.</b><br>Our daily selection of wild mushroom prepared to the chef's creative spirit  | <b>MESQUITE GRILLED CHICKEN &amp; APPLE SALAD</b> ..... <b>11.95</b><br>Mesquite grilled chicken breast, matchstick apples, Point Reyes blue cheese over romaine greens in a cabernet vinaigrette. |
| <b>ARTICHOKE HEARTS</b> ..... <b>8.95</b><br>House marinated artichoke sautéed with a mix of herbs, sauvignon blanc, and butter                                      | <b>SMOKED TROUT SALAD</b> ..... <b>13.95</b><br>House smoked trout over crisp greens paired with avocado, capers, lemon, dill and olive oil.   |
| <b>PERNOD SCAMPI</b> ..... <b>9.95</b><br>Large Gulf shrimp sautéed with Pernod, basil, garlic, diced tomatoes and a touch of Chardonnay                             | <b>SCALLOP SALAD</b> ..... <b>15.95</b><br>Scallops medallions over green beans, almond slivers and baby organic greens in a mustard vinaigrette.  |
| <b>THE SHRIMP COCKTAIL</b> ..... <b>11.95</b><br>Large Gulf shrimp poached, then chilled, served on a bed of julienne greens with spicy tangy classic cocktail sauce | <b>PORK TENDERLOIN AND CASHEW SALAD</b> ..... <b>13.95</b><br>Sliced roasted pork tenderloin, cashews, sun dried cherries over baby spinach leaves in a dijon mustard.                             |
| <b>HOUSE SMOKED TROUT</b> ..... <b>8.95</b><br>Our famous slow smoked trout, served with a dill aioli, capers and red onions.  | <b>HORSERADISH TOP SIRLOIN SALAD</b> ..... <b>12.95</b><br>Top sirloin grilled to perfection atop mixed greens served with cherry tomatoes in a creamy horseradish dressing.                       |
| <b>HONEY GLAZED HOT WINGS</b> ..... <b>7.95</b><br>Plump chicken wings brushed with wild honey and marinated in the chef's own spicy recipe                          | <b>SIX SPICE AHI AND AVOCADO SALAD</b> ..... <b>13.95</b><br>Fresh Ahi blackened then sliced paired with avocado served over baby organic greens in a creamy horseradish dressing.                 |

### *Business Luncheon \$13.95*

*All entrees include a choice of the chef's daily creation of soup or baby greens salad.*

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| <b>MESQUITE CHICKEN CHIRMOL</b><br>Mesquite grilled chicken breast finished with a fresh tomato and mint sauce  | <b>BAKED ORCHETTIE AND BACON AU GRATIN</b><br>Small shell pasta baked with a four cheese sauce and applewood smoked bacon   |
| <b>CHICKEN CAESAR</b><br>Fresh mesquite grilled chicken breast over crisp romaine lettuce tossed in a traditional caesar dressing with garlic croutons and parmesan cheese  | <b>HOMEMADE SAUSAGE PIZZA</b><br>California thin crust pizza topped with marinara, osiogo, Parmesan cheese, then finished with roasted sweet peppers and homemade sausage           |
| <b>VINTAGE BISTRO BURGER</b><br>Lean ground beef charbroiled to perfection and served on a fresh baked bun with all the trimmings, french fries and your choice of cheese. Bacon or avocado on request for an additional \$2.50 | <b>ROASTED GARLIC PIZZA</b><br>California thin crust pizza topped with extra virgin olive oil, crushed garlic, Guyene cheese, diced smoked ham and finished with caramelized onions |
| <b>CHEF'S SAUSAGE PLATTER</b><br>Chef's daily creation  | <b>SMOKED PORK CHOP</b><br>House slow roasted pork chop served with a red wine red currant sauce  |
| <b>NEW YORK STEAK SANDWICH</b><br>New York steak grilled to perfection over a toasted sourdough roll topped with O,L,T and served with French fries.  | <b>FILET OF SALMON BEARNAISE</b><br>Fresh salmon poached then finished in a rich Bearnaise sauce  |
| <b>MESQUITE GRILLED TOP SIRLOIN</b><br>Mesquite grilled top sirloin served with your choice of sauce  | <b>MONTECRISTO</b><br>Triple layer ham, Swiss cheese and turkey lightly battered then deep dried and dusted with powdered sugar. A Vintage Classic.                                 |

*Please inquire about our daily specials and vegetarian options.*

### *Entrees*

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| <b>SCALLOPS</b> ..... <b>19.95</b><br>Scallops in a citrus buerre blanc  | <b>FILET MIGNON</b> ..... <b>28.95</b><br>8 oz. filet mignon grilled to perfection and finished with your choice of sauce |
| <b>PRAWNS</b> ..... <b>19.95</b><br>Large gulf prawns sautéed in a roasted garlic three citrus butter sauce                    | <b>RACK OF LAMB</b> ..... <b>28.95</b><br>Colorado rack of lamb oven roasted in a thyme garlic demi glaze                 |
| <b>NEW YORK STEAK</b> ..... <b>18.95</b><br>Large New York steak grilled over an open fire, finished with your choice of sauce | <b>FRESH FISH OF THE DAY</b> ..... <b>A.Q.</b>  |