

# CAFE | dinner

## ▪ STARTERS ▪

**CHILLED SHRIMP COCKTAIL** - 16.50  
tiger shrimp, avocado, butter lettuce, lemon

**NAPA VALLEY BOARD** - 15.75  
cured meats, full bodied California artisan cheeses, fresh fig chutney,  
and variety of roasted cashews, pecans, and almond, with assorted crackers

## ▪ MARKET SALAD BAR ▪

COME JOIN US FOR OUR NIGHTLY SALAD BAR WITH FRESH SEASONAL INGREDIENTS

▪ Assort Greens ▪ Raw Vegetable Bar  
▪ Chicken Salad ▪ Tuna Salad ▪ Pasta Salad ▪ Diced Fruit ▪ Grain Salad  
▪ Assorted Dressings  
-19.00

## ▪ MAIN PLATES ▪

▪ ADDITIONS ▪

**Market Salad Bar**

**FISH - N - CHIPS** – 21.00  
beer battered cod, tartar sauce, vinegar

**\*HERB ROASTED CHICKEN** – 21.95  
half chicken, creamy and cheesy gratin potatoes, seasonal vegetables, Madeira wine sauce

**\*SEARED SALMON** – 24.75  
steelhead salmon, fresh spinach, citrus segments, homemade soy sherry ginger vinaigrette

**12 OZ. RIBEYE** – 38.00  
ribeye, seasonal vegetables, fries

**\*STEAKHOUSE BURGER** - 18.50  
certified angus butcher blend, choice of cheese, sautéed mushroom, apple wood smoked bacon, grilled red onion, brioche bun

**MAC'N CHEESE** - 19  
cavatapi pasta, Nueske's bacon, melted sharp parmesan and gruyere cheese, topped with panko bread crumbs

**BLATTS SANDWICH** - 16.25  
multi-grain ciabatta bread, bacon, butter lettuce, avocado, tomato, turkey, and fresh sprouts

**IMPOSSIBLE BURGER** – 22.00  
*the impossible burger, the only burger in the world that looks, handles, smells, cooks and tastes like ground beef from cows  
— but it's made entirely from plants*  
lettuce, tomato, onions, pickle, mustard, on a kaiser roll

## ▪ SOUPS ▪

**FRENCH ONION SOUP** – 7.95

**SEASONAL SOUP** – 7.95

**SOUP DU JOUR** - 7.95

\*We are required to inform you that some foods may be raw or undercooked or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.