

GLUTEN FREE DINNER

Starters

- Palo Alto Dip** Sun-dried tomatoes, artichokes and green onions blended with cream cheese and ricotta cheese. Served with gluten free pizza dough
- Mussels** Prince Edward Island mussels steamed and sautéed with white wine, garlic, and pachino
- Guacamole** Fresh hand pressed Hass avocado. Served with corn tortilla chips
- Mediterranean Plate** Tzatziki, tapenade, garlic hummus, and hummus of the day. Served with gluten free pizza crust and fresh veggies
- Cheese & Fruit Plate** A selection of craft cheeses and fresh fruit.
Served with gluten free pizza crust
- Hummus** Homemade garlic hummus topped with feta, kalamata olives, and olive oil. Served with gluten free pizza crust

Soups & Salads

**Request no croutons*

- Tomato Caprese** House made mozzarella, vine ripened tomatoes, extra virgin olive oil, balsamic glaze, and fresh basil
Add Prosciutto
- Spinach Lemonette** Spinach tossed in lemonette with sliced apple, dried cranberries, walnuts, goat cheese, shaved coconut, and pancetta crisp
- California Cobb** Mixed greens with avocado, bacon, hardboiled egg, cherry tomatoes, red onions, apples, and wood-fired grilled chicken.
Request to leave off Bleu cheese
- Asian Shrimp Salad** Napa cabbage, red cabbage, and romaine lettuce shredded and tossed in a siracha vinaigrette with carrots, red peppers, apples, and mangos. Topped with spicy garlic citrus shrimp
- Arugula Beet Salad** Arugula, roasted beets, mandarin oranges, pears, red onions, toasted pecans, and goat cheese with an orange red wine vinaigrette
- Add-ons:** Chicken breast (5 oz.) | Salmon (5 oz.) | Seared shrimp (5 pcs.)
Seared scallops (4 pcs.)

HOMEMADE SOUPS

Some gluten free options available.

Soup of the Day We offer two homemade soups. *Ask your server for details*

Pizza

Prepared in a dedicated gluten free oven.

Comes on a 10" Rosemary Garlic pizza crust custom designed for Napa Flats by Taylor Made Gluten Free Bakery.

- Margherita** Tomato sauce, homemade mozzarella, fresh basil, oven roasted cherry tomatoes
- Truffle & Date** Prosciutto, dates, mozzarella, red onion, and white truffle oil
- Brazos BBQ Chicken** Brazos BBQ Chicken Wood-fired chicken, homemade BBQ sauce, mozzarella, parmigiano, red onions, and garnished with cilantro
- Cheese** Tomato sauce, mozzarella, parmigiano, and fontina
- Pepperoni** Tomato sauce, mozzarella, parmigiano, and pepperoni
- Mush n' Spin** Mushroom, spinach, caramelized onions, whipped ricotta, mozzarella and fried Brussels sprout leaves, garnished with white truffle oil
- Prosciutto Arugula** Fontina, mozzarella, prosciutto, baby arugula tossed in lemonette with shaved parmigiano
- Carnivore** Tomato sauce, mozzarella, parmigiano, steak, pepperoni, red peppers, and prosciutto

Add-ons: Jalapeño

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Pastas

Napa Primavera Gluten free Penne tossed with asparagus, mushrooms, peas, broccoli, and sun-dried tomatoes tossed in our tomato garlic cream sauce, topped with parmigiano, basil, and pine nuts

Cannery Row Seafood Pasta Gluten free Penne tossed with shrimp, scallops, and Prince Edward mussels in a spicy tomato sauce

The Grill

Meats are grilled over oak and pecan wood.

Red Fish Tropicale Fresh redfish with sliced avocado, tomato, roasted corn salsa and cilantro/citrus vinaigrette

Grilled Salmon Grilled salmon filet with a sun-dried tomato sauce, balsamic glaze, served over a cucumber/arugula salad

Costa Rican White Fish Served over sautéed zucchini, eggplant, red peppers and topped with a cream sauce

Citrus Chicken Breast of chicken, grilled with a lemon/white wine, herb butter reduction, served with sautéed spinach, and garlic mashed potatoes

Tuscan BBQ Ribs First roasted then finished on the grill with an espresso-honey BBQ glaze. Served with roasted corn and Napa slaw

Lamb Chops New Zealand Premium, served with garlic mashed potatoes and asparagus with a red wine reduction sauce

Steaks

Our Angus steaks are hand-cut in house, served with garlic mash potatoes, roasted green beans and an Argentine style Chimichuri sauce.

Filet (7 oz.)*

Rib-eye (12 oz.)*

Sides

House Salad Mixed greens, with fresh seasonal veggies with your choice of dressing

Served with entrée

Creamy Parmesan Salad Romaine hearts tossed in our housemade dressing with shredded carrots, celery, kalamata, olives and a peperoncini

Caesar Salad Romaine hearts tossed in a creamy housemade caesar dressing

Served with entrée

Green Beans • Spinach & Kale • Garlic Mashed Potatoes
Brussel Sprouts • Fiesta Grilled Corn • Grilled Asparagus

***These items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.*