

Napa Valley, California .....

**ECCLECTIC CAFÉ**

**SOUPS**

*New England Clam Chowder ... \$4/\$7*

*Lobster Bisque ..... \$5/\$8*

*Soup of the Moment ... \$*

**SALADS**

**Caesar**

*Traditional ... \$8*

*With Shrimp (3)..... \$15*

**Blue Cheese Salad**

*Greens w/ Fennel, Pears, Daikon, Jicama, Citrus vinaigrette topped w/ grated Blue cheese*

**\$11**

**Duck Salad**

*Greens w/ Duck confit, toasted Corn kernels, Raspberries, Raspberry vinaigrette and grilled marinated Duck breast*

**\$15**

**Seared Tuna \***

*Over Asian vegetable salad w/ Japanese apple soy dressing w/ almonds and garlic sticks*

**\$14**

**Gazpacho Seafood Salad**

*Scallop, Shrimp and Fish Ceviche style served over a bed of Seaweed salad w/ fresh Gazpacho*

**\$12**

**STARTERS**

**Jumbo Shrimp Cocktail (4)**

*Sake poached w/ Tamari balsamic dipping sauce and a Wasabi cloud*

**\$15**

**Local Oysters**

*On the half shell (6) ... \$15*

*Backed w/ Tequila Lime Butter or Rockefeller ..... \$17*

**Middle Neck Clams**

*On the half shell (6) ... \$10*

*Casino Style ..... \$14*

**Calamari**

**Served Sautéed or Fried**

*w/ a traditional spicy dipping sauce, margarita style or Calabrese style*

**\$11**

**Mussels**

*Served Scampi style or in Marinara sauce*

**\$8**

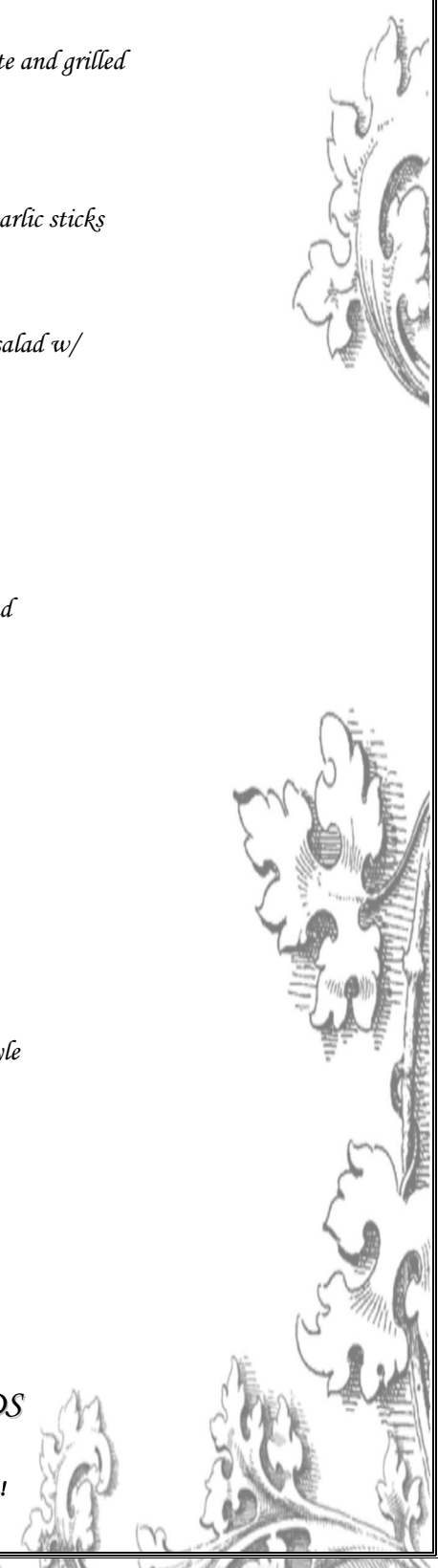
**Short Rib**

*Braised and served over a taste of Risotto*

**\$9**

**\* = THIS ENTRÉE CONTAINS ALMONDS**

*Consuming raw or under cooked meat or seafood may be hazardous to your health!  
For Parties of six or more an 18% gratuity will be added to your check.*





## MORE STARTERS

### **Truffle Mac-N-Cheese**

Served in a Parmesan bowl... \$9

With **Lobster** ..... \$12

### **Grilled Vegetable Tower**

Grilled fresh Vegetables topped w/ fresh Buffalo Mozzarella

\$9

### **Cheese Plate**

Chef's choice of three Cheeses w/ Fruit, Nuts and Bread

\$ MKT

## MAIN COURSE

### **Pan Seared Sea Scallops**

Served w/ lemon Caper butter sauce, Spinach and Potato sticks

\$24

### **Tuna**

Seared w/ Sesame and Mustard seeds or Tempura style, Basmati rice and Tamari balsamic dipping sauce

\$29

### **Halibut**

Stuffed w/ Horseradish butter and pan seared served w/ glazed Carrots and Spinach

\$27

### **Grilled Shrimp**

Served w/ a Pico de Gallo butter sauce over Angel hair Pasta

\$21

### **Billie Bi Cajun Stew**

Clams, Mussels, Scallops, Shrimp, Halibut and Chorizo in a spicy Tomato Saffron broth

\$30

### **Vegetarian Quinoa Plate**

Grilled Veggies, marinated Mushrooms and roasted Balsamic Onions

\$19

### **Statler Chicken Breast**

Roasted, served w/ fresh Vegetable, Garlic mashed potatoes and a rich Maple thyme Chicken sauce

\$21

### **Five Star Duck**


Pan roasted medium rare served w/ wild Rice, Snap Peas and a rich Duck sauce w/ Exotic Fruits

\$28

### **New York Sirloin**

Southwestern Cowboy rub or Calabrese style, served w/ fresh Vegetable and grilled New Potatoes

\$30



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