

## 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.*