

NAPA™

Modern California Wine Country Cuisine

Lunch

☐ Soups & Small Plates ☐

	Healthy Living Butter Lettuce	10
	Bibb lettuce, Sweet Corn, Hearts of Palm, Smoked Bacon, Heirloom Tomatoes, Creamy Basil and Grilled Peach Dressing	
	Fire Roasted Waterkist Farms Heirloom Tomato Soup	13
	Grilled 4-Year Aged Sharp Cheddar, Fontina and Ciabatta Sandwich	
	Summer Gem Lettuces	11
	Cucumber, Cherry Tomatoes, Red Onion, Sherry Orange Blossom Honey Vinaigrette	
	Artichoke and Spinach Fondue	8
	Baked Creamy Local Spinach and Artichoke Fondue, Brioche Bread Bowl	
	Pan Roasted East Coast Mussels	15
	Arugula, Chorizo, White Wine Honey and Rosemary Butter, Grilled Garlic Crostini	
	Spinach Salad & Preserved Lemons	12
	Spiced Pecans, Turtle Creek Goat Cheese, Figs, Roasted Pineapple Vinaigrette	
	Napa's Soup and Salad	13
	Sweet Summer Corn Soup, Small Summer Gem Lettuce Salad	
	Waterkist Farms Tomato Salad	12
	Heirloom, Crispy and Roasted Tomatoes, Pickled Shallots, House Mozzarella, Tomato Balsamic Vinaigrette	
	<i>Add to any salad: 6oz. Chicken Breast or 4 oz. Mahi Mahi Filet</i>	10
	☐ Off the Grill/Out of the Pan ☐	
	Golden Diver Scallops	20
	Smoked Bacon, Roasted Cauliflower Risotto, Forest Mushrooms, Toasted Squash Seeds	
	Roasted Spaghettini	16
	Shaved Asparagus, Broccolini, Spinach, Pear Tomatoes, Baby Zucchini, Parmesan, Napa Valley Extra Virgin Olive Oil	
	Blackened Mahi Tacos	17
	Yucatan Salsa, Black Beans, Caribbean Jasmine Rice	
	Deep Creek Ranch Lamb Meatballs	18
	Sourdough, Roasted Fennel, Goat Cheese Fondue	
	Pasture Prime Wagyu Hamburger	21
	Aged Cheddar, Brioche Bun, Aioli, Caramelized Onions, Freshly Cut Truffle Fries	
	Black Bean and Cilantro Sliders	15
	Chipotle Crème Fraiche, Fried Serrano Peppers, Queso Fresco	
	Smoked Pulled Pork	14
	Garlic Bread, House Barbeque Sauce, Fingerling Potato Salad	
	Steak and Rosemary Fries	25
	Petit Natural Filet, Balsamic Onions, Rosemary Fries	
	Bear Wolf Ranch Chicken Breast	19
	Chickpea Tabbouleh, Pistachio Vinaigrette, Brussels Sprouts, Beluga Lentils	

seasonal – local – organic – sustainable – whenever possible



Items marked with the Peabody Duck are Express items; served in 30 minutes or less.
For parties of 8 or more, a gratuity of 18% will automatically be added to your check

<http://www.peabodyorlando.com/dining>