



STARTER

AHI NACHOS* 15

Wonton chips, diced Ahi tuna, cucumber slaw, sesame soy vinaigrette, wasabi aioli

CORNMEAL DUSTED CALAMARI 14

Roasted lemon aioli, spicy marinara

SMOKED CHICKEN WINGS 10

White barbecue sauce, Napa barbecue seasoning

BAKED SHRIMP SCAMPI 12

Roasted garlic, Pecorino, fresh herbs, beurre blanc, Michelle's Focaccia

SMOKED SALMON WONTONS 10

Blood orange hoisin, togarashi

TRADITIONAL CHICKPEA HUMMUS 9

Red harissa, olive oil, vegetable crudité, olives, benne crackers

BAKED GOAT CHEESE 16

Fig cherry jam, balsamic, fleur de sel, house country wheat

SHAKING BEEF LETTUCE WRAPS 14

Bibb lettuce, Kentuckyki beef tips, pickled onion, crushed peanuts, cilantro, mint, grilled lime

SALAD & SOUP

Add grilled chicken 4 Add shrimp or salmon 6

CAESAR SALAD 10

Romaine, Tuscan kale, Parmesan bowl, fresh Parmesan, focaccia croutons, Caesar dressing

WEDGE SALAD 12

Iceberg lettuce, buttermilk dressing, Kenny's Farmhouse Blue Gouda, candied house applewood bacon, pickled onions, tomatoes, hard boiled egg

VIETNAMESE SALAD 10

Mixed lettuces, Napa cabbage, fresh herbs, ginger miso dressing, shredded carrot, daikon radish, cucumber, snow peas, bean sprouts, sunflower seeds

TOMATO SOUP 8

Creamy house-made tomato soup, covered in puff pastry and baked to a golden brown

SOUP OF THE DAY 10

Chef's whim

Napa River Grill is committed to using locally sourced ingredients.



LOUISVILLE ORIGINALS



Executive Chef – Seth Butkus

Pastry Chef – Michelle Childers

Sous Chef – David Riches

General Manager – James Rion

ENTRÉE

SEARED SALMON* 24

Red harissa, labneh, beluga lentils, confit carrots, brown butter broccoli

FLORIDA SHRIMP AND GRITS 26

Florida shrimp, jalapeño cheddar Louismill Grits, tasso cream, asparagus, fried leeks

MÉNAGE A TROIS Market price

BLACKHAWK AMERICAN

WAGYU STEAK Market price

House worcestershire demi glacé, Kenny's Farmhouse Cheddar gratin potatoes, glazed onions

SMOKED PORK SHANK 28

Mustard "Barbecue", fried mac 'n cheese, brown butter brussels sprouts with bacon marmalade

VEGETABLE PAD THAI 20

Napa cabbage, snow peas, carrots, bean sprouts, radish, egg, tofu, rice noodles, crushed peanuts, cilantro, lime
Add chicken 4 shrimp 6

FRONDOSA MUSHROOM PASTA 22

Black pepper fettuccine, country ham, butternut squash, sweet peas, Sherry Parmesan cream

LEMON BASIL CAPELLINI PASTA 20

Squash, zucchini, peppers, shallots, basil pesto, tomato powder

PAN ROASTED JOYCE FARMS CHICKEN 30

Foie gras creamed corn, leek fondue, cauliflower, black truffle jus

VEGETABLE PLATE 20

Chef selection

BLACKHAWK BURGER 16

Brioche bun, Kenny's Farmhouse Colby Cheese, Comeback Sauce, lettuce, tomato, onion, Pop's Pickles, house fries Add bacon 2

A LA CARTE SIDES

House Fries 7

Onion Rings 7

Grilled Asparagus 7

Fried Mac 'n Cheese 7

Cheddar Gratin Potatoes 7

Brown Butter Roasted Broccoli 7

Brown Butter Brussels Sprouts with Bacon Marmalade 7

Charred Confit Heirloom Carrots 7

\$2 substitution charge for sides may apply

20% Gratuity may be added to pre-taxed bill for parties of 6 or more.

*Warning: Consuming raw or undercooked meat, seafood, poultry, eggs or shellfish may increase the risk of foodborne illness.