nava

DINNER | 5PM - 9PM

(GF) Petit Filet Mignon* 46

6oz Filet | Potato Puree | Steamed Asparagus Whiskey Peppercorn Sauce

(GF) Center Cut Pork Chop* 29

Grilled Pork Chop | Sweet Potato & Brussel Sprout Hash Bourbon Apple Glaze

(GF) Pan Roasted Chicken 27

Potato Puree | Sautéed Green Beans | Chicken Jus

(SF) Teriyaki Glazed Mahi-Mahi 27

Grilled Mahi Filet | Teriyaki Glaze | Bok Choy Pineapple Rice

(SF) Parmesan Crusted Halibut 34

Halibut Filet | Parmesan Crust | Dijon Cream Sauce Cauliflower Puree | Sautéed Spinach

(SF) Shrimp Scampi 33

Linguini | Garlic Butter & White Wine Sauce Crushed Red Pepper Flakes | Shaved Parmesan

(SF, GF) Pan Seared Scallops 34 Jumbo Scallops | Maque Choux | Remoulade Sauce

(SF) Chili Glazed Salmon* 28 Thai Chili Glaze | Wok Fired Green Bean

(VG, GF) Vegetable Risotto 26

Arborio Rice | Peas | Carrot | Asparagus | Summer Squash | Parmesan

(VG) Wild Mushroom Ravioli 23

Mushroom Filled Ravioli | Mushroom Cream Sauce

Vegan "Crab" Cake 22 Seasoned Jackfruit | Charred Corn Relish Sriracha Aquafaba

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS | V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

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Autumn Features

(VG, GF, N) Harvest Salad 18

Kale Blend | Honeycrisp Apple | Candied Pecans | Dried Cranberries Roasted Butternut Squash | Pomegranate Seeds | Maple Vinaigrette

(V, N) Butternut Squash Soup 11

Butternut Squash | Onion | Vegetable Broth Coconut Milk | Warming Spices

Pumpkin Stuffed Gnocchi 28

Pumpkin Filled Gnocchi | Parmesan Cream Sauce Sage Oil | Crispy Prosciutto

(VG, GF) Pumpkin Mousse 12

Cranberry Compote | Whipped Cream

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Tax & 20% service charge will be added to all orders. *Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are proud to serve certified sustainable seafood.