

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

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 food borne illness. We are proud to serve certified sustainable seafood.*

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Winter Features

Appetizer:

Smoked Duck Crostini

Neuske's Smoked Duck Breast | Whipped Boursin
Spiced Cranberry Cherry Compote | Artisan Baguette

- 20 -

Soup:

Wild Mushroom Brie

Shiitake, Cremini & Oyster Mushroom
Creamy Brie | Heavy Cream | Chicken Stock (GF)

- 12 -

Entrée:

Braised Beef Ravioli

Beef-filled Ravioli | Charred Corn & Poblano Frecasee
Jalapeño Lime Crema | Queso Freso
Pomegranate Seeds | Micro Cilantro

- 30 -

Dessert:

Eggnog Tiramisu

Espresso Soaked Ladyfingers | Eggnog Mousse
Whipped Cream | Nutmeg

- 12 -

