



STARTERS

FRITTO MISTO 19

*Calamari, Zucchini, Yellow Squash, Fresno Peppers,
Pecorino, Sweet Chili Aioli*

SPANISH MUSHROOMS 15

*Cremini Mushrooms Sautéed in a White Wine, Lemon, and Garlic Sauce
Served with a Grilled Crostini*

CLASSIC SHRIMP COCKTAIL 19



Chilled with our Traditional Cocktail Sauce

THE DELTA KING FARMHOUSE SALAD 11



*Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Carrots,
Watermelon Radish, Tarragon Ranch or Lemon Dijon Vinaigrette*

TRADITIONAL CAESAR SALAD 12 / 16

*Hearts of Romaine, Pecorino Romano Cheese & Croutons
Tossed in our house-made Caesar Dressing
Add Chicken \$7 Add Salmon \$ 12*

ROASTED BEET SALAD 14



*Mixed Greens, Pickled Red Onion, & Goat Feta Cheese
Tossed in a Balsamic Vinaigrette Dressing*

CHEF'S CHOICE – SOUP du JOUR 10

Our Soups are made in-house daily

DINNER ENTREES

And Suggested Wine Pairings

FISH AND CHIPS 24

*Fresh Atlantic Cod Dipped in a Sierra Nevada Pale Ale Batter
Served with Hand-Cut Fries and House-Made Tartar Sauce*

THE DELTA KING AMERICAN KOBE BURGER 20

*Flame Broiled and topped with Cheddar Cheese, Green Leaf Lettuce, Tomato, Red Onion
& Pickles Served on a Brioche Bun and accompanied by Hand-Cut French Fries*

CAJUN LINGUINI 32

*Prawns, Chicken, Andouille Sausage and Baby Spinach
Tossed in a Spicy Tomato Cream Sauce & Served over Linguini
PAIRS WELL WITH HESS COLLECTIONS SHIRTAIL RANCHES PINOT NOIR \$48*

PAN ROASTED ROSEMARY LEMON CHICKEN 32



A Delta King Favorite!

*Pan Roasted and served with Garlic Mashed Potatoes & Seasonal Vegetables
PAIRS WELL WITH STAG'S LEAP "AVETA" SAUVIGNON BLANC \$65 btl*

Honey Soy Glazed Atlantic Salmon 34

*Honey Soy Marinade, Roasted Garlic & Sage Cous Cous
PAIRS WELL WITH BANFI RAINSTORM PINOT NOIR ROSE \$42 btl*

GRILLED SWORDFISH 36



*Served with a Caper Chimichurri, Mashed Potatoes & Seasonal Vegetables
PAIRS WELL WITH SONOMA CUTRER CHARDONNAY \$65 btl*

CIDER BRINED PORK CHOP 34



*Topped with Caramelized Red Onion Jam, Mashed Potatoes & Seasonal Vegetables
PAIRS WELL WITH PALI RIVERIA PINOT NOIR \$45 btl*

GRILLED NEW YORK STEAK 40



*Flame Broiled Angus Beef, Compound Butter, Garlic Mashed & Seasonal Vegetables
PAIRS WELL WITH SILVER OAK "ALEXANDER VALLEY" CABERNET \$125 btl*



= Gluten Free

Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish or Eggs may contribute to food borne illness

FROM THE "CELLAR"

We consider our wine selections to be distinctive and unique, as we strive to provide some classics, some traditional choices, some new up-&-coming varietals & some exceptional vintages. Our selections will change often based on volume and availability.

White & Sparkling Wines

Sparkling & Champagne

Mionetto Prosecco, Italy	\$ 12 (187 ml)
Chandon, Brut, Napa Valley	\$ 14 (187 ml)
Santa Margherita, Brut Prosecco, Valdobbiadene, Italy	\$ 24 (375 ml)
Torassella, n.v., Prosecco Rose 2020, Conegliano Valdobbiadene, Italy	\$ 42
Chandon, n.v., Brut, Napa Valley	\$ 54
Veuve Clicquot, n.v. Brut, Reims, France	\$ 125
Dom Perignon, Brut, Champagne Region, France	\$ 280

Chardonnay

Domaine Michael Barraud, 2020 Chardonnay, Macon Villages, France	\$ 14	\$ 46
Martin Ray, 2020 "Concrete" Chardonnay, Dutton Ranch, CA		\$ 56
Sonoma Cutrer, 2019 Chardonnay, Sonoma Coast		\$ 65
Rombauer, 2020 Chardonnay, Carneros		\$ 85
Cakebread, 2020 Chardonnay, Napa Valley		\$ 95

Sauvignon Blanc, Riesling, & Pinot Grigio

Mount Riley, 2021 Sauvignon Blanc, Marlborough, New Zealand	\$ 12	\$ 48
Stag's Leap, 2020 "Aveta" Sauvignon Blanc, Napa Valley		\$ 65
Selbach "Incline", 2018 Riesling, Mosel, Germany	\$ 11	\$ 44
Poet's Leap, 2019 Riesling, Columbia Valley, Washington		\$ 48
Altamonte, Organic Pinot Grigio 2020, Alto Adige, Italy	\$ 12	\$ 42

Specialty White / Rose

Banfi, 2021 Rainstorm Pinot Noir Rose, Willamette Valley		\$ 42
S. Pratsch, Organic Rose, 2021 Niederosterreich, Austria	\$ 12	\$ 48
Claiborne & Churchill, 2019 Gewurztraminer, Central Coast		\$ 45

SELECTION & VINTAGES MAY CHANGE WITHOUT NOTICE – PLEASE DRINK RESPONSIBLY

REDS & OTHER SPECIALTY SELECTIONS

Cabernet Sauvignon

No Fine Print, 2019 Cabernet Sauvignon, Lodi	\$ 12	\$ 45
Smith and Hook, 2019 Cabernet Sauvignon, Central Coast		\$ 46
Rodney Strong, 2018 Cabernet Sauvignon, Sonoma		\$ 48
Sanctuary, 2017 Cabernet Sauvignon, Rutherford Napa Valley		\$ 65
Lava Cap, 2018 Reserve Cabernet Sauvignon, Sierra Foothills		\$ 70
"Rapture", 2019 Premium Reserve Cabernet Sauvignon, Lodi		\$ 85
Flora Springs 2017 Trilogy, Napa Valley		\$ 120
Silver Oak, 2017 "Alexander Valley" Cabernet Sauvignon, Sonoma		\$ 125
ZD Vineyards, 2015 Cabernet Sauvignon, Napa Valley		\$ 140
Jordan, 2017 Cabernet Sauvignon, Napa Valley		\$ 150

Italian Selections

Masi, 2015 "Costasera" Amarone Della Valpolicella, Verone, Italy		\$ 85
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Pinot Noirs, Merlots, & Zinfandels

Pali Riviera, 2019 Pinot Noir, Sonoma Coast	\$ 12	\$ 45
Hess Collections, 2018 Shirtail Ranches Pinot Noir, Central Coast		\$ 48
Trefethen, 2019 Merlot, Napa Valley		\$ 58
Barnard Griffin, 2019 Merlot, Columbia Valley	\$ 13	\$ 50
Raymond, 2015 Reserve Merlot, Napa Valley		\$ 75
Tilth Vineyards, 2020 Pinot Noir, Sonoma Coast		\$ 75

Syrah, Petit's & Red Blends

Seaton, 2018 Red Buzz, Dry Creek Valley, Sonoma		\$ 42
Elizabeth Rose, 2019 Chocablock Red Blend, Napa Valley		\$ 48
La Cuadrilla 2021 Syrah Blend, Ballard Canyon, Santa Barbara	\$ 13	\$ 50
Tablas creek, 2015 "Espirit De Tablas" Mourvedre Blend, Paso Robles		\$ 60

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