



Appetizers, Salads & Soup

Fried Calamari 16

Served with a Sweet Chili Aioli

Spanish Mushrooms 15

Cremini Mushrooms, White Wine, Lemon, Garlic
Butter with Grilled Bread

Shrimp Cocktail G 19

Traditional Cocktail Sauce

Farmhouse Salad G 10

Tender Valley Greens, Grape Tomatoes,
Cucumber, Tarragon Ranch Dressing

Caesar Salad 12/16

Hearts of Romaine, Pecorino Romano, Croutons,
House-made Caesar Dressing
Add Chicken 7 Add Shrimp/Salmon 12

Delta King Chop G 20

Mixed Greens, Grilled Chicken, Pt. Reyes Blue
Cheese, Applewood Smoked Bacon, Grape Tomato,
Avocado, Hard Boiled Egg, Blue Cheese Shallot
Vinaigrette

Shrimp Louie G 22

Romaine, Shrimp, Asparagus, Grape Tomatoes,
Avocado, Hard Boiled Egg, Kalamata Olives

Chef's Choice Soup Du Jour 10

House-made Fresh Daily

Lunch Entrees

Fish and Chips 22

Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, and house-made Tartar Sauce

American Kobe Burger 18

Topped with White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

Impossible Burger 17

Habanero Jack Cheese, Pickled Fresno Chilies, Shredded Lettuce, Tomato, Cajun Aioli,
Whole Wheat Greek Yogurt Bun, Hand Cut Fries

Chicken Club Sandwich 18

Pickled Red Onion, Applewood Smoked Bacon, Habanero Jack Cheese, Tomato, Arugula, Chipotle Aioli,
Herb Ciabatta, Hand Cut Fries

Pan Roasted Norwegian Salmon G 28

Castelvetrano Olive & Pistachio Tapenade, Asparagus, & Grape Tomato Cous Cous

Grilled New York Steak G 37

Certified Angus Beef, Roasted Garlic Hand Cut Fries

Executive Chef Steve Price Sous Chef Eric Graham

G Gluten Free

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to food borne illness

