



DINNER

Starters

Fritto Misto 19

Lightly Breaded and Fried, Calamari, Zucchini, Yellow Squash, Fresno Peppers, Pecorino.
Served with a Sweet Chili Aioli

Spanish Mushrooms 15

Cremini Mushrooms sautéed in White Wine, Lemon and Garlic Butter,
Served with a Grilled Crostini

Classic Shrimp Cocktail G 19

Chilled with our Traditional Cocktail Sauce

Capitol City Crab Cake 20

Pan Seared Dungeness Crabmeat, Panko, Parsley.
Served with a Lemon Aioli

Salads & Soups

The Delta King Farmhouse Salad G 11/15

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Carrots,
Watermelon Radish, Tarragon Ranch or Lemon Dijon Vinaigrette
Add Chicken 8 Add Shrimp/Salmon 13

Traditional Caesar Salad 12/16

Hearts of Romaine, Pecorino Romano and Croutons
Tossed with our House-Made Caesar Dressing
Add Chicken 8 Add Shrimp/Salmon 13

Roasted Beet Salad G 14

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

Shrimp Louie G 23

Romaine, Shrimp, Asparagus, Grape Tomatoes,
Hard Boiled Egg, Kalamata Olives
Add Chicken 8 Add Shrimp/Salmon 13

Clam Chowder 10

Creamy, Rich Chowder, with Tender Clams, and
Hearty Potatoes, Served with Oyster Crackers
Add Bread Bowl 5

Soup du Jour 10

Our Soups are House-Made daily.
Ask your server for today's selection.
Add Bread Bowl 5

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to foodborne illness.



Entrées

WITH SUGGESTED WINE PAIRINGS

Cajun Linguini 32

Sautéed Prawns, Chicken, Andouille Sausage, and Baby Spinach
Tossed in a Spicy Tomato Cream Sauce. Served over Linguini

PAIRS WELL WITH A GLASS OF SELBACH INCLINE RIESLING
OR BOTTLE OF LANG & REED CABERNET FRANC

Pan Roasted Garlic Lemon Chicken 32

Herb Brined Bone-in Half Chicken with Pan Au Jus
Garlic Mashed Potatoes and Fresh Seasonal Vegetables

PAIRS WELL WITH A GLASS OF ALTAMONTE ORGANIC PINOT GRIGIO
OR BOTTLE OF THE ROOST CHARDONNAY

Grilled Mahi Mahi 34

White Wine Lemon Butter Sauce, Himalayan Red Rice,
Pineapple Salsa, and Sliced Fennel Salad

PAIRS WELL WITH A GLASS OF MOUNT RILEY SAUVIGNON BLANC
OR BOTTLE OF VINCENT DAMPT PETIT CHABLIS

Cider Brined Pork Chop 34

Topped with Caramelized Red Onion Jam,
Garlic Fingerling Potatoes, and Fresh Seasonal Vegetables

PAIRS WELL WITH A GLASS OF LA CUADRILLA SYRAH BLEND
OR BOTTLE OF CALERA PINOT NOIR

Pan Seared Halibut 32

Hazelnut Crusted Halibut served with White Bean Cassoulet,
Baby Spinach, and Chive Oil

PAIRS WELL WITH A GLASS OF DOMAINE MICHEL BARRAUD CHARDONNAY
OR BOTTLE OF CROSSBARN CHARDONNAY

Steamboat Mussels 28

Garlic Herb Butter Sauce with White Wine, Garlic, Shallots and Fresh Herbs
Served with Slice Sourdough

PAIRS WELL WITH A GLASS OF CHANDON BRUT
OR BOTTLE OF STAG'S LEAP AVETA SAUVIGNON BLANC

Honey Soy Glazed Atlantic Salmon 34

Served with Roasted Garlic and Herb Risotto,
Braised Baby Spinach, Glazed with a Honey Soy Reduction

PAIRS WELL WITH A GLASS OF S. PRATSCH ORGANIC ROSE
OR BOTTLE OF FLEURIE LES MARRANS GAMAY NOIR

Grilled New York Steak 40

12 oz NY Steak, Compound Butter,
Potato Puree and Fresh Seasonal Vegetables

PAIRS WELL WITH A GLASS OF NO FINE PRINT CABERNET SAUVIGNON
OR BOTTLE OF PUCCIONI OLD VINE ZINFANDEL

Boneless Grilled Ribeye 46

12 oz Ribeye, Caramelized Onion Peppercorn Demi,
Roasted Garlic Fingerling Potatoes, and Fresh Seasonal Vegetables

PAIRS WELL WITH A GLASS OF BARNARD GRIFFIN MERLOT
OR BOTTLE OF FLORA SPRINGS TRILOGY CABERNET SAUVIGNON

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