



## 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)
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
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
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
Trefethen, 2019 Merlot, Napa Valley		\$ 58
Barnard Griffin, 2019 Merlot, Columbia Valley	\$ 13	\$ 50

## 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