



APPETIZERS, SALADS & SOUP

FRIED CALAMARI 18

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 SALAD 18

Mixed Greens, Grilled Chicken, Pt. Reyes
Blue Cheese, Applewood Smoked Bacon,
Grape Tomatoes, Hard Boiled Eggs,
Blue Cheese Shallot Vinaigrette

SHRIMP LOUIE **G** 23

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

CHEF'S CHOICE SOUP DU JOUR 10

House-made Fresh

LUNCH ENTREES

FISH AND CHIPS 24

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

AMERICAN KOBE BURGER 20

Topped with Tillamook Cheddar, Green Lettuce, Tomato, Red Onion,
Pickles, Brioche Bun, Hand Cut Fries

IMPOSSIBLE BURGER 19

Habanero Jack Cheese, Pickled Fresno Chilies, Shredded Lettuce, Tomatoes,
Grilled Onions, Chipotle Aioli, Brioche Bun, Hand Cut Fries

CHICKEN CLUB SANDWICH 19

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

PAN ROASTED ATLANTIC SALMON **G** 34

Castelvetro Olive & Pistachio Tapenade with Asparagus & Grape Tomato Cous Cous

GRILLED NEW YORK STEAK **G** 37

Flamed Broiled Angus Beef, Hand Cut Garlic Fries

G = Gluten Free

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

