



APPETIZERS, SALAD & SOUP

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 \$66 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



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, valdobbladene, italy	\$24 (375 ml)
Torassella, n.v. prosecco rose 2020, conegilano valdobbladene, 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 valey		\$ 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, Cental 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
Silver oak, 2017 “alexander valley” cabernet sauvignon, sonoma		\$ 125
ZD Vineyards, 2015 Cabernet sauvignon, napavalley		\$ 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 “esprit de tablas” mourvedre blend, paso robles		\$ 60
Orin Swift Machete, 2018 Red Blend, saint helena		\$ 70

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