



APPETIZERS

FRIED CALAMARI 12.75
SWEET CHILI AIOLI

CRAB CAKES 15.5
SWEET STONE CRAB CAKES,
REMOULADE SAUCE

FLATBREAD 9.75
DRIED FIG CHUTNEY, PROSCIUTTO
DI PARMA, PT. REYES BLEU CHEESE, ARUGULA

EVERYTHING HUMMUS 9.5
GRILLED NAAN BREAD

SMOKED TROUT PATE 11.5
HARD EGG, PICKLED RED ONIONS, TOBIKO
RED RADISH, TOASTED BAGUETTE

SOUP DU JOUR CUP 6.5 BOWL 8.5
MADE FRESH DAILY

SPANISH MUSHROOMS 9.75
CRIMINI MUSHROOMS, WHITE WINE,
LEMON, GARLIC, BUTTER
WITH LEVAIN BREAD

LAMB SLIDERS 12.5
LAMB, AMERICAN KOBE BEEF, HARRISA AIOLI,
APRICOT CHUTNEY, BRIOCHE BUNS

WON TON TACOS 10.5
FRIED ROCK SHRIMP, SHREDDED CABBAGE,
CILANTRO AIOLI

STEAMED LITTLENECK CLAMS 9 17.5
PIGEON PEAS, SOFFRITO, COPPA

ARTISAN CHEESE FLIGHT 9 15.5
SHROPSHIRE BLEU, MARIN FRENCH
TRUFFLE BRIE, BELLWETHER BLACKSTONE,
HONEY COMB AND DRIED FRUIT

ENTREES

GRILLED NEW YORK STEAK 9 29.5
PORCINI MUSHROOM BUTTER, HAND CUT FRIES

• **PAN ROASTED WILD ISLE SALMON 24.5 (1,2)**
ARUGULA PESTO, FINGERLING POTATO, WITH CARAMELIZED ONIONS AND FENNEL, BABY SPINACH, FRIED PARSNIPS

FISH & CHIPS 16.5
SIERRA NEVADA BEER BATTERED COD, HAND CUT FRIES, TARTAR SAUCE

BRAISED SHORT RIB TAGLIATELLE 25.5
CRIMINI AND TRUMPET ROYAL MUSHROOMS, ARUGULA, PECORINO ROMANO

GRILLED 16 OZ RIB-EYE STEAK 9 36.5
GRILLED RIB-EYE STEAK, HAND CUT FRIES

SANDWICHES

• **AMERICAN KOBE BURGER 14.75**
SHARP WHITE CHEDDAR, ICEBERG LETTUCE, RED ONION,
PICKLES, BRIOCHE BUN, HAND CUT FRIES (1,2)

BLACK BEAN BURGER 13.5
AVOCADO AIOLI, HABANERO JACK CHEESE,
TOMATO, FRIED ONION STRINGS, ON A BRIOCHE BUN,
HAND CUT FRIES

HOUSE CURED TURKEY SANDWICH 13.5
HOUSE CURED TURKEY, ARUGULA PESTO, MAYONNAISE,
TOMATO, GRUYERE CHEESE, ALFALFA SPROUTS,
ARTISAN SOURDOUGH

BUTTERMILK FRIED CHICKEN SANDWICH 12.75
SHREDDED LETTUCE, TOMATO, HOUSE
MADE BREAD AND BUTTER PICKLES,
TABASCO AIOLI ON A SOFT DEMI BAGUETTE

GRILLED CHICKEN SANDWICH 14.5
BOSC PEAR, SMOKED GOUDA, APPLE WOOD BACON,
TOMATO, ARUGULA, ROSEMARY AIOLI ON A CIABATTA BUN

SALADS

SHRIMP LOUIE 9 17.5
HEARTS OF ROMAINE, BAY SHRIMP, ASPARAGUS, GRAPE
TOMATOES, HARDBOILED EGGS, KALAMATA OLIVES

DELTA KING CHOP 9 15.5
MIXED GREENS, GRILLED CHICKEN, PT. REYES BLEU CHEESE,
APPLE WOOD SMOKED BACON, , GRAPE
TOMATO, HARD BOILED EGG, WITH
BLEU CHEESE SHALLOT VINAIGRETTE

• **CAESAR SALAD SMALL 9.5 / LARGE 11.5**
HEARTS OF ROMAINE, PECORINO ROMANO,
CROUTONS WITH HOUSE MADE DRESSING (1,2)
ADD CHICKEN 4 / ADD SHRIMP 6

UDON NOODLE SALAD 14.5
GRILLED CHICKEN, SNAP PEAS, ASPARAGUS,
RED AND YELLOW BELL PEPPERS, GREEN ONIONS,
CILANTRO AIOLI, PONZU

FARMHOUSE SALAD 8.5
SHAVED RADISH, CUCUMBER, GRAPE TOMATO, BLACK
OLIVES, CROUTONS, TARRAGON RANCH

CHIOGGIA BEET SALAD 9 8.5
BABY ARUGULA, PICKLED GOLDEN RAISINS, GOAT FETA
SLICED ALMONDS, HONEY DIJON VINAIGRETTE

EXECUTIVE CHEF JULIAN VASQUEZ * SOUS CHEF HEATHER SANTIAGO * RESTAURANT MANAGER ROBERT SMITH
9 GLUTEN FREE



1, Served raw or undercooked or contains raw or undercooked ingredients. Items include,
• Caesar Dressing (Raw Eggs), Cooked to order Kobe Burger and Pan Roasted Salmon
2, Consuming raw or undercooked, meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

1/24/18