



APPETIZERS

FRIED CALAMARI 12.75

SWEET CHILI AIOLI

CRAB CAKES 16

SWEET STONE CRAB CAKES,
REMOULADE SAUCE

FLATBREAD 9.75

TOMATO JAM, GOAT MILK FETA CHEESE, ARUGULA

EVERYTHING HUMMUS 10

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 13

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

WON TON TACOS 11

FRIED ROCK SHRIMP, SHREDDED CABBAGE,
CILANTRO AIOLI

MEDITERRANEAN MUSSELS G 13

PIGEON PEAS, SOFRITO, SPANISH CHORIZO

ARTISAN CHEESE FLIGHT G 15.5

ROGUE CREAMERY SMOKEY BLEU,
BERMUDA TRIANGLE GOAT CHEESE
PURPLE MOON CHEDDAR,
HONEY COMB AND DRIED FRUIT

ENTREES

GRILLED NEW YORK STEAK G 31

PORCINI MUSHROOM BUTTER, HAND CUT FRIES

PAN ROASTED WILD ISLE SALMON 26 (1,2)

ARUGULA PESTO, FINGERLING POTATO, WITH CARAMELIZED ONIONS AND FENNEL, BABY SPINACH, FRIED PARSNIPS

FISH & CHIPS 17.5

SIERRA NEVADA BEER BATTERED COD, HAND CUT FRIES, TARTAR SAUCE

SEAFOOD SPAGETTINI 20

ROCK SHRIMP, MEDITERRANEAN MUSSELS, ENGLISH PEAS, SUNDRIED TOMATOES,
APPLEWOOD BACON, LOBSTER SAUCE

GRILLED 16 OZ RIB-EYE STEAK G 38.5

GRILLED RIB-EYE STEAK, HAND CUT FRIES

SANDWICHES

AMERICAN KOBE BURGER 16

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 15.5

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

SALADS

SHRIMP LOUIE G 18.5

ROMAINE, BAY SHRIMP, ASPARAGUS, GRAPE TOMATOES,
AVOCADO, HARDBOILED EGGS, KALAMATA OLIVES

DELTA KING CHOP G 15.5

MIXED GREENS, GRILLED CHICKEN, PT. REYES BLEU CHEESE,
APPLE WOOD SMOKED BACON, GRAPE
TOMATO, AVOCADO, HARD BOILED EGG, WITH
BLEU CHEESE SHALLOT VINAIGRETTE

CAESAR SALAD SMALL 9.5 / LARGE 12

HEARTS OF ROMAINE, PECORINO ROMANO,
CROUTONS WITH HOUSE MADE DRESSING (1,2)
ADD CHICKEN 4 / ADD SHRIMP 6

UDON NOODLE SALAD 15.5

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

EXECUTIVE CHEF JULIAN VASQUEZ * SOUS CHEF HEATHER SANTIAGO * RESTAURANT MANAGER ROBERT SMITH
G 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
4/5/18

