



STARTERS

Fried Calamari 18

Pickled Fresno Chilis, Lemon Wheels, Sweet Chili Aioli

Spanish Mushrooms 16

Cremini Mushrooms sautéed in White Wine, Lemon and Garlic Butter,
Served with Grilled Crostini

Classic Shrimp Cocktail 21

Chilled with our Traditional Cocktail Sauce

Pan Seared Crab Cakes 21

Arugula, Grape Tomato Salad,
Lemon Aioli

Ahi Tartare 21

Ponzu Sauce, Mango Coulis, Avocado
Micro Wasabi, Cucumber, Won Ton Chips

Flatbread Pizza 18

Arugula Pesto, Tomato, Mozzarella and Parmesan Cheese

Fried Brussels Sprouts 16

Parmesan, Applewood Bacon Chive Aioli

SALADS & SOUP

The Delta King Farmhouse Salad 13/17

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion,
Watermelon Radish, House Ranch
Add Chicken 8 Add Shrimp/Salmon 13

Traditional Caesar Salad 13/17

Hearts of Romaine, Grana Padano,
Croutons, House-Made Caesar Dressing
Add Chicken 8 Add Shrimp/Salmon 13

Bartlet Pear Salad 16

Arugula, Red Onion, Dried Cranberries, Sweet Pepitas,
Pomegranate Seeds, Pt. Reyes Blue Cheese Vinaigrette

Shrimp Louie 24

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

Clam Chowder 11

Creamy, Rich Chowder, with Tender Clams, and
Hearty Potatoes, Served with Oyster Crackers
Add Bread Bowl 8

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to foodborne illness.
20% automatic gratuity will be added for parties of 8 or more*



ENTRÉES

Market Special of the Day MP

Ask your Server about today's special.

Cajun Linguini 34

Sautéed Prawns, Chicken, Andouille Sausage, and Baby Spinach
Tossed in a Spicy Cream Sauce. Served over Linguini

Braised Short Rib Fettuccine 34

Braised Short Rib, Cremini and Portobello Mushrooms,
Natural Jus, Grana Padano and Baby Arugula

Pan Roasted Rosemary Lemon Chicken 36

Herb Brined Half Chicken
Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Grilled Mahi Mahi 37

Miso-Soy Glaze, Wasabi Mashed Potatoes
Seasonal Vegetables

Apple Cider Brined Pork Chop 36

Caramelized Red Onion Jam,
Garlic Fingerling Potatoes, and Fresh Seasonal Vegetables

Pan Seared Petrale Sole 36

Lemon Caper Butter Sauce,
Green Onion, Mashed Potatoes, Seasonal Vegetables

Seafood Cioppino 48

Dungeness Crab, Clams, Mussels,
Prawns, Crayfish, Fresh Fish, Rustic Tomato Stew

Grilled Atlantic Salmon 37

Crayfish and Andouille Sausage Risotto, Arugula Pesto

Grilled Flat Iron Steak 45

10 oz Angus Beef, Chimichurri
Crayfish and Andouille Sausage Risotto, Garlic Baby Spinach

Boneless Grilled Ribeye 60

14 oz Angus Ribeye, Roasted Garlic
Fingerling Potatoes, and Fresh Seasonal Vegetables

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