



FRIED CALAMARI 13

Sweet Chili Aioli

CRAB CAKES 17

Sweet Stone Crab Cakes, Remoulade Sauce

FLATBREAD 10

Prosciutto Picante, and Balsamic Fig, Frizzle, Oregon Smokey Bleu Cheese

ROASTED EGGPLANT HUMMUS 10

Grilled Naan Bread

ROASTED ARTICHOKE 11

Spiced Roasted Artichoke with a Parmesan Lemon Aioli

WON TON TACOS 11

Fried Rock Shrimp, Shredded Cabbage, Cilantro Aioli

SPANISH MUSHROOMS 10

Cremini Mushrooms, White Wine, Lemon, Garlic, Butterwith Levain Bread

LAMB SLIDERS 13

Lamb, American Kobe Beef, HARRISA Aioli, Apricot Chutney, Brioche Buns

MEDITERRANEAN MUSSELS 13

Pigeon Peas, Sofrito, Spanish Chorizo

ARTISAN CHEESE FLIGHT 17

Rogue Creamery Smokey Bleu, Bermuda Triangle Goat Cheese, Purple Moon Cheddar, Honey Comb and Dried Fruit

SOUP DU JOUR

CUP 6 | BOWL 8

Made Fresh Daily

ENTREES

GRILLED NEW YORK STEAK 30

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 18

Sierra Nevada Beer Battered Cod, Hand Cut Fries, Tartar Sauce

BRAISED SHORT RIB FETTUCCHINI 25

Natural Jus Reduction, Trumpet Royale and Cremini Mushrooms, Pecorino Romano Cheese, Baby Arugula

GRILLED 16 OZ RIB-EYE STEAK 39
Grilled Rib-Eye Steak, Hand Cut Fries

SANDWICHES

AMERICAN KOBE BURGER 16

Port Salut, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries^(1,2)

BLACK BEAN BURGER 14

Avocado Aioli, Habanero Jack Cheese, Tomato, Fried Onion Strings on a Brioche Bun with Hand Cut Fries

HOUSE CURED TURKEY SANDWICH 14

House-cured Turkey, Arugula Pesto, Mayonnaise, Tomato, Gruyère Cheese, Alfalfa Sprouts, Ciabatta Bun

SPICY FRIED CHICKEN SANDWICH 15

House Made Bread and Butter Pickles, Shredded Lettuce, Vine Ripened Tomatoes. Mayonnaise, Hand Cut Fries, Soft Demi Baguette

CHICKEN CLUB SANDWICH 16

Pickled Red Onion, Applewood Bacon, Smoke Chili Cheddar, Tomato, Arugula, Chipotle Aioli, Herb Ciabatta, French Fries

SALADS

SHRIMP LOUIE 18

Romaine, Bay Shrimp, Asparagus, Grape Tomatoes, Avocado, Hardboiled Eggs, Kalamata Olives

DELTA KING CHOP 15

Mixed Greens, Grilled Chicken, Pt. Reyes Bleu Cheese, Applewood Smoked Bacon, Grape Tomato, Avocado, Hard Boiled Egg, with Bleu Cheese Shallot Vinaigrette

CAESAR SALAD SMALL 9 / LARGE 12

Hearts of Romaine, Pecorino Romano, and Croutons with House-made Dressing^(1,2)
Add Chicken 4 / Add Shrimp 6

UDON NOODLE SALAD 15

Grilled Chicken, Snap Peas, Asparagus, Red and Yellow Bell Peppers, Green Onions, Cilantro Aioli, Ponzu

FARMHOUSE SALAD 8

Shaved Radish, Cucumber, Grape Tomato, Black Olives, Croutons, Tarragon Ranch

EXECUTIVE CHEF JULIAN VASQUEZ * SOUS CHEF HEATHER SANTIAGO
* 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

