



## APPETIZERS

**FRIED CALAMARI 13**  
Sweet Chili Aioli

**SPANISH MUSHROOMS 10**  
Cremini Mushrooms, White Wine, Lemon,  
Garlic Butter, Grilled Bread

**CLAM CHOWDER 10**  
Made Fresh Daily

**FRIED BRUSSEL SPROUTS 9**  
Dusted with Parmesan, Tarragon Aioli

**LUMP CRAB CAKES 17**  
Remoulade Sauce

## SALADS

**FARMHOUSE SALAD <sup>G</sup> 8**  
Tender Valley Greens, Grape Tomatoes, Cucumber,  
Tarragon Ranch Dressing

**CAESAR SALAD**  
**SMALL 9/LARGE 12**  
Hearts of Romaine, Parmesan, Croutons,  
House-made Caesar Dressing  
Add Chicken 6 Add Salmon 12

**DELTA KING CHOP <sup>G</sup> 15**  
Mixed Greens, Grilled Chicken, Pt. Reyes Blue Cheese,  
Applewood Smoked Bacon, Grape Tomato, Avocado,  
Hard Boiled Egg, Blue Cheese Shallot Vinaigrette

**SHRIMP LOUIE 18**  
Romaine, Shrimp, Asparagus, Grape Tomatoes, Avocado,  
Hard Boiled Egg, Kalamata Olives

## ENTREES

**FISH AND CHIPS 18**  
Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, Tartar Sauce

**AMERICAN KOBE BURGER 16**  
White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

**BLACK BEAN BURGER 14**  
Avocado Aioli, Habanero Jack Cheese, Tomato, Fried Onion Strings, Brioche Bun, Hand Cut Fries

**CHICKEN CLUB SANDWICH 16**  
Pickled Red Onion, Applewood Smoked Bacon, Smoked Chili Cheddar, Tomato, Arugula, Chipotle Aioli,  
Herb Ciabatta, Hand Cut Fries

**PAN ROASTED WILD ISLE SALMON <sup>G</sup> 28**  
Arugula Pesto, Fingerling Potatoes, Caramelized Onion and Fennel, Baby Spinach, Fried Parsnips

**SMOKED SALMON AND PRAWN RAVIOLI <sup>G</sup> 22**  
Saffron and Lemon Caper Sauce

**GRILLED NEW YORK STEAK <sup>G</sup> 34**  
Certified Angus Beef, Roasted Garlic Hand Cut Fries, Seasonal Vegetables

### AVAILABLE UNTIL 2 P.M. (SATURDAY AND SUNDAY)

**TWO EGGS ANY STYLE 12**  
Smoked Bacon or Sausage Links, Herbed Country Potatoes, Blueberry Muffin or Toast

**EGGS BENEDICT 14**  
Two Poached Eggs, Canadian Bacon, Toasted English Muffin, House-made Hollandaise Sauce,  
Herbed Country Potatoes

Executive Chef Julian Vasquez ~ Sous Chef Rudy Balch <sup>G</sup> Gluten Free  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to food borne illness

June 2020

