



APPETIZERS

FRIED CALAMARI 14
Sweet Chili Aioli


SPANISH MUSHROOMS 11
Cremini Mushrooms, White Wine, Lemon,
Garlic Butter, Grilled Bread

CLAM CHOWDER 10
Made Fresh Daily


FRIED BRUSSEL SPROUTS 10
Dusted with Parmesan, Tarragon Aioli

LUMP CRAB CAKES 18
Remoulade Sauce

SALADS

FARMHOUSE SALAD  9
Tender Valley Greens, Grape Tomatoes, Cucumber,
Tarragon Ranch Dressing

CAESAR SALAD
SMALL 9/LARGE 13
Hearts of Romaine, Parmesan, Croutons,
House-made Caesar Dressing
Add Chicken 7 Add Salmon 12

DELTA KING CHOP  16
Mixed Greens, Grilled Chicken, Pt. Reyes Blue Cheese,
Applewood Smoked Bacon, Grape Tomato, Avocado,
Hard Boiled Egg, Blue Cheese Shallot Vinaigrette

SHRIMP LOUIE 19
Romaine, Shrimp, Asparagus, Grape Tomatoes, Avocado,
Hard Boiled Egg, Kalamata Olives


ENTREES

FISH AND CHIPS 19
Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, Tartar Sauce

AMERICAN KOBE BURGER 18
White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

BLACK BEAN BURGER 16
Avocado Aioli, Habanero Jack Cheese, Tomato, Fried Onion Strings, Brioche Bun, Hand Cut Fries

CHICKEN CLUB SANDWICH 16
Pickled Red Onion, Applewood Smoked Bacon, Habanero Jack Cheese, Tomato, Arugula, Chipotle Aioli,
Herb Ciabatta, Hand Cut Fries


PAN ROASTED SCOTTISH SALMON  28
Arugula Pesto, Fingerling Potatoes, Caramelized Onion and Fennel, Baby Spinach, Fried Parsnips

GRILLED NEW YORK STEAK  37
Certified Angus Beef, Roasted Garlic Hand Cut Fries

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

TWO EGGS ANY STYLE 13
Smoked Bacon or Sausage Links, Herbed Country Potatoes, Blueberry Muffin or Toast

EGGS BENEDICT 15
Two Poached Eggs, Canadian Bacon, Toasted English Muffin, House-made Hollandaise Sauce,
Herbed Country Potatoes

Executive Chef Julian Vasquez  Gluten Free
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to food borne illness

11.14.20

