

WEEKEND MENU

SERVED BETWEEN 7:00AM & 2:00PM

STARTERS & SALADS

SOUP DU JOUR 9 Made fresh Daily

CALAMARI 13

Sweet Chili Aioli

CAESAR SALAD 12

Romaine Lettuce, Croutons, Pecorino-Romano, and Caesar Dressing Add Chicken - \$6.00 Add Shrimp - \$8.00 Add 6oz. Salmon \$12.00

SHRIMP LOUIE 18 G

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

DELTA CHOP SALAD 12 G

Grape Tomatoes, Hard Boiled Egg, Applewood Bacon, and Pt. Reyes Blue Cheese Dressing

TRADITIONAL EGGS BENEDICT 14

English Muffin, Canadian Bacon, Poached Egg, Hollandaise, Yukon Gold Potatoes with Peppers and Onions

CRAB CAKE BENEDICT 18

Pico De Gallo, Poached Egg, Citrus Hollandaise, Yukon Gold Potatoes with Peppers and Onions

EGGS FLORENTINE BENEDICT 15

English Muffin, Baby Spinach, Tomato, Hollandaise, Yukon Gold Potatoes with Peppers and Onions

BED & BREAKFAST 16

Eggs any style with choice of Smoked Ham, Pork Sausage, Applewood Bacon. Served with Yukon Gold Potatoes with Peppers and Onions. Includes Coffee and Juice

BRIOCHE FRENCH TOAST 10

Seasonal Berry Compote and Whipped Cream

TRIO OF MUSHROOMS AND ASPARAGUS FRITTATA 12 Leeks, White Cheddar Cheese, Yukon Gold Potatoes with Peppers and Onions

CRAB OMELET 18

Monterey Jack Cheese, Cilantro Cream, Pico de Gallo, Yukon Gold Potatoes with Peppers and Onions

HAM AND CHEESE OMELET 12

Three Eggs with Diced Ham, White Cheddar Cheese, Yukon Gold Potatoes with Peppers and Onions

BLACK BEAN BURGER 14

Avocado Aioli, Habenero Jack Cheese, Tomato, Fried onion strings on a Brioche Bun with hand cut fries

AMERICAN KOBE BURGER 16

White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries.

FISH & CHIPS 18

Sierra Nevada Beer Battered Cod, Hand Cut Fries

CHICKEN CLUB SANDWICH 16

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

WILD ISLE SALMON 26

Arugula Pesto, Fingerling Potato with Caramelized Onion and Fennel, Baby Spinach, Fried Parsnips

GRILLED ANGUS NEW YORK STEAK 30 G

Garlic hand cut Steak Fries



Executive Chef Julian Vasquez * Sous Chef Rudy Balch G Gluten Free

- 1, Served raw or undercooked or contains raw or under cooked ingredients
 - Items Include Caesar Dressing (Raw Eggs), Cooked to order -
 - Kobe Burger, Pan Roasted Salmon And Pork Chop
- $2, Consuming \ raw\ or\ under\ cooked,\ meat,\ Poultry,\ seafood,\ shell fish\ or\ eggs$