DELTA KING HOTEL
PILOTHOUSE RESTAURANT

Lunch Menu

Soupe du Jour - made fresh daily — 6.5

Dungeness Crab Cakes - with corn relish and smoky tomato aioli — 12

Ahi Tuna Tartar - with avocado, wasabi-soy vinaigrette, crispy wonton — 12

Fried Calamari - with sweet chili aioli — 10

Artisan Cheese Flight - Manchego (Spain)
Roaring 40's Blue (Tasmania)
Chateau de Bourgogne (France)
fresh local honeycomb* — 12

Portabello Mushroom Bruschetta - with rosemary aioli — 8

Caesar - hearts of romaine, shaved parmigiano-reggiano, croutons and our house made dressing — half 5 full 8

Organic Mixed Greens - organic mixed greens with Point Reyes original bleu cheese-shallot vinaigrette, cherry tomato, radish cucumber and croutons — 7

Delta King Chop - gathered local greens, free range chicken breast, Point Reyes blue cheese, apple wood smoked bacon, avocado, cherry tomatoes, hard boiled organic egg with a shallot blue cheese dressing * — 13

Grilled Chicken Breast Sandwich - apple wood smoked bacon, red pear, tomato, smoked gouda, rosemary aioli and organic mixed greens — 12

Flat Iron Steak Sandwich - Fontina Val d'Aosta cheese, caramelized onions roasted peppers, olive oil, fleur de sel — 13

Delta Burger - Neiman Ranch beef, Tillamook cheddar, red onion, tomato and organic greens served with hand cut fries or local organic mixed greens — 11.5

Fish & Chips - Sierra Nevada beer battered rock cod with hand cut fries and tartar sauce — 12

Smoked Gouda Risotto - wild mushrooms, asparagus * and roasted tomato risotto — 15

Chicken Parmesan - with spaghettini in a garlic tomato sauce — 12.50

New York Steak – Oregon Country Beef with roasted Yukon gold potatoes and local greens * — 22

Petit Filet Mignon - Oregon Country Beef with rum au poivre with roasted Yukon gold potatoes and local greens * — 28

Catch of the Day — **market price**

Menu items with an * following the description are gluten free.
Service charge 18% for parties of 6 or more.

Gluten free beer available.
Corkage $15 / 750 ml

Chef Julian Vasquez