

## appetizers

AHI TUNA TARTAR 15  
avocado, arugula citrus salad,  
crispy wonton

SPINACH ARTICHOKE DIP 12  
house made tortilla chips, pico de gallo

ROASTED GARLIC HUMMUS 14  
soft pita

HALIBUT CEVICHE 12  
Red onion, chilis, citrus, cilantro

TEMPURA MARKET VEGETABLES 10  
seasonal mix, romesco aioli

CRISP CALAMARI 15  
lemon, garlic, parsley, aioli

## salads & sandwiches

CHICKEN CAESAR SALAD WITH ALL NATURAL SMOKED BACON 16  
add spanish white anchovies 5

ORGANIC KALE SALAD WITH GARLIC SHRIMP 16  
crisp pita, jalapeño, soledad farm goat milk feta, creamy citrus dressing

DELPHINE COBB SALAD 17  
grilled herb chicken, avocado, bacon, tomatoes,  
shaved red onion, bleu cheese, creamy herb vinaigrette

HOUSE SMOKED SALMON TARTINE 16  
arugula, capers, red onion, lemon, crème fraîche, salmon roe, multigrain toast

ROASTED TURKEY SANDWICH 14  
shredded kale, jalapeño, organic cheddar, citrus vinaigrette, avocado, bacon, ciabatta

TUNA MELT SANDWICH 13  
wild arugula, tomato compote, gruyere, sourdough

SLICED STEAK SANDWICH 14  
onions, gruyere, frisee, ciabatta

GRILLED FISH TACOS 15  
avocado, shredded cabbage, lime, cilantro, spicy remoulade, corn tortillas

LEMON HERB ROASTED CHICKEN 14  
house made avocado dressing, red onion, peppers

THE DELPHINE CHEESEBURGER 16  
tomato compote, buttered onions, cheddar, bacon  
with farm egg 17