

MID DAY MENU | 2:30 PM - 5:00 PM

APPETIZERS

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| Roasted Mushroom Toast | 16 |
| <i>Truffle Marscapone, Sherry, Arugula</i> | |
| Delicata Fries | 17 |
| <i>Tempura, Basil Aioli, Herbs de Provence</i> | |
| Cheese & Charcuterie | 28 |
| <i>Jardinière, Preserves, Olives, Grain Mustard, Marcona Almonds, Rustic Bread Crisp, Crackers</i> | |
| D2 Braised Short Rib Poutine | 24 |
| <i>Truffle Potato Wedges, Pickled Shallots, Cabot Clothbound White Cheddar, Scallions, Red Wine Crème Fraîche</i> | |
| Nachos | 16 |
| <i>Cipollini Balsamic Béchamel, Fontina, Charred Shishitos, Scallions, Cotija, Lime Crème Fraîche, Cilantro, Served with Candied Jalapenos, Roasted Romanesco Salsa, Habanero Hot Sauce</i> | |
| Choice of Smoked Pork Carnitas or Smoked Brisket | |

SOUP AND SALADS

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| Soup du Jour | Cup 9 Bowl 13 |
| <i>Ask About Today's Selection</i> | |
| Kale & Romaine Caesar Salad | 12 |
| <i>Focaccia Crisp, Shaved Parmesan, Grilled Lemon</i> | |
| add Chicken 8 Tuna* 12 Prawns 12 Steak* 20 | |
| Chef Toni's Washington Salad | 16 |
| <i>Organic Greens, Dried Bing Cherries, Beecher's White Cheddar, Candied Pecans, Cherry Vinaigrette</i> | |
| add Chicken 8 Tuna* 12 Prawns 12 Steak* 20 | |

The DeLille Pairing Experience 45

Includes Four 1oz pours of DeLille Cellars Wine each paired with a curated small bite

- **D2 Red Blend**
 - Cypress Grove Humbolt Fog
- **Chaleur Blanc**
 - Tempura Delicata Squash
- **Doyenne Red Blend**
 - Salami Bolognese
- **Chaleur Estate**
 - Braised Beef Short Rib

\$25 off with a two-bottle wine purchase
Club Members receive an additional \$10 Off

SANDWICHES

Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

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| California Cheeseburger | single 17 |
| <i>Cheddar Cheese, Lettuce, Tomato, House Spread, Grilled Onions</i> | |
| double | 21 |
| Italian Beef Dip | 22 |
| <i>D2 Au Jus, Jardinière, Creamed Horseradish</i> | |
| Philly Style Italian Beef | 24 |
| <i>White Cheddar Wiz, Provolone, Peppers & Onions</i> | |
| Chicken Parmesan Sandwich | 21 |
| <i>Choice of Crispy Buttermilk or Grilled Chicken</i> | |
| <i>Italian Salsa Verde, Tomato Jam, Red Cabbage Slaw, Cauliflower Pickles</i> | |

ENTRÉES

add a 1/2 portion of salad from menu | 9

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| Pan Seared Rainbow Trout* | 28 |
| <i>Carrot Ginger Puree, Lemon Caper E.V.O.O. Fingerling Potato, Shitake Mushroom, Kale Confit</i> | |
| Grilled Beef Tenderloin* | 56 |
| <i>Roasted King Mushroom, Polenta Fries, Red Onion Marmalade, Olive Oil Verde, Red Wine Jus</i> | |
| 9oz New York Steak Frites* | 36 |
| <i>Chaleur Estate Maître d' Butter, Pomme Frites, Seasonal Vegetable, Jus</i> | |
| Casarecce Salumi Bolognese | 26 |
| <i>San Marzano Tomatoes, Pecorino, Pickled Sofrito, Parsley</i> | |
| Spaghetti al'Limone | 25 |
| <i>Leek, Spinach, Preserved Lemon Cream, 22 Month Parmesan, Lemon Agravato</i> | |
| add Chicken 8 Tuna* 12 Prawns 12 Steak* 20 | |
| Olive Oil Focaccia Bread | 10 |
| <i>Oven Roasted Tomatoes, Caramelized Cipollini Onions, Olive Oil Verde, Whipped Sea Salt Butter</i> | |
| Pomme Frites | 9 |
| <i>Aioli</i> | |

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS