

sonoma

RESTAURANT

LUNCH

We offer regional and globally inspired dishes featuring locally sourced ingredients

APPETIZERS

***SHRIMP COCKTAIL 13**

Cocktail sauce, lemon

FRIED CALAMARI 12

Peppadew aioli

***GRILLED AVOCADO 9**

*House pickles, garlic bread, Caraway
honey butter, garlic aioli*

***OYSTERS ON THE HALF SHELL**

Half Dozen 18
Mignonette, cocktail sauce, lemon

SOUPS

AVGOLEMENO Cup 5 / Bowl 7

Greek chicken, egg and lemon soup with orzo

***FRENCH ONION GRATINEE 7**

***CHILLED MELON GAZPACHO 6**

Pickled watermelon rind, mint, basil

SALADS

***CAESAR 11**

*Parmesan, croutons, grated egg
(White anchovies upon request.)*

***BURRATA CAPRESE 13**

Vine ripened tomatoes, Burrata, pickled green tomatoes, Thai basil, grape must

***KALE SALAD 11**

*Goat cheese, dried pomegranate, smoked almonds,
grape vinaigrette*

ENHANCEMENTS

Breast of Chicken 7 • Salmon 9 • Chilled Jumbo Shrimp 3 each

***These dishes can be prepared Gluten Free**

*Eating raw or undercooked items may be harmful to your health. Before placing your order, please
inform your server if anyone in your party has a food allergy.*

SANDWICHES

All sandwiches are served with French fries

THE GOOD DOCTOR

Prime beef patty, Russian dressing, bacon, aged cheddar, lettuce, tomato, onion

16

CUBANO

Swiss cheese, pork belly, Tasso ham, house pickles

16

TURKEY CLUB

Sliced smoked turkey breast, garlic aioli, bacon, lettuce, tomato, mayonnaise.

Served on multigrain bread

15

REUBEN

Corned beef, sauerkraut, Swiss cheese, Russian dressing

16

BBQ BURGER

House barbeque sauce, crispy shallots, aged Cheddar cheese, pickled Jalapeno

16

LOBSTER ROLL

Tarragon, lemon, pickled celery.

Served on grilled brioche

20

ENTREES

SHRIMP SCAMPI 23

Tomato, spinach, lemon butter sauce

*GRILLED SALMON 24

Rutabaga puree, crispy Brussel sprouts, pickled sea beans, smoked paprika vinaigrette

*GRILLED FLANK STEAK 25

Jasmine rice, Sofrito, poached egg, house Kimchi, Gochujang aioli,

pickled radish, toasted sesame seeds

SOUTHWEST QUINOA BOWL 21

*Pico de Gallo, poblano aioli, corn relish,
avocado, cilantro, scallions, crispy shallots, pickled
Fresno chilies*

*FILET MIGNON 36

English pea puree, black garlic jus, mushroom ragout, and asparagus

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