

sonoma

RESTAURANT

DINNER

APPETIZERS

MIDDLE EASTERN HUMMUS 12

*Fried chick peas, smoked paprika oil,
carrot & celery sticks, warm pita*

OYSTERS ON THE HALF SHELL

*Mignonette, cocktail sauce, lemon
half dozen 18 · dozen 36 · each 3*

JUMBO SHRIMP COCKTAIL 14

*4 shrimp served with cocktail sauce,
horseradish, lemon*

CHICKEN WINGS 12

*Choice of dry house rub or sweet and spicy
Thai sauce served with kimchi*

TUNA SASHIMI 16

*Wasabi, soy sauce, pickled ginger, wakame
seaweed salad, tobiko*

CRISPY FRIED CALAMARI 14

Gremolada, peppadew, smoked tomato aioli

SOUPS

CHICKEN LEMON SOUP 8

Served with orzo

FRENCH ONION SOUP 9

Toasted crostini, Gruyere

SALADS

CLASSIC CAESAR 10

Romaine heart, aged parmesan, white anchovy, garlic croutons

SONOMA HOUSE 9

Mesclun greens, cherry tomato, cucumber, pickled red onion, soy balsamic

ENHANCEMENTS

BREAST OF CHICKEN 7 · SALMON 10 · GRILLED STEAK TIPS 10 · GRILLED SHRIMP 10

ALL DISHES CAN BE PREPARED AS 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.

ENTRÉES

GRILLED NEW ZEALAND RACK OF LAMB 45

Dijon mustard and Herbes de Provence crust, haricot verts, mashed potatoes, glace de veau

GRILLED ORGANIC FILET MIGNON 40

Roasted fingerling potatoes, haricot verts, Béarnaise sauce

PAN ROASTED CHICKEN BREAST 28

Mashed potatoes, asparagus, parmesan cornmeal crust, pan jus

BOUILLABAISSE ROUILLE 42

Classic Provençal fish stew with scallops, shrimp, calamari, swordfish, salmon, clams & mussels in a rich saffron tomato broth served with rouille crostini

SHRIMP CARBONARA 32

Linguine, garlic, shallots, cherry tomatoes, green peas, bacon, parmesan

PAN SEARED THAI SHRIMP AND SCALLOPS 34

Jasmine furikake rice, soy-ginger braised bok choy, sweet & spicy Thai glaze

GRILLED FAROE ISLAND SALMON 32

Asparagus, jasmine rice, soy ginger glaze

CAJUN DUSTED SWORDFISH 34

Red quinoa, sautéed Brussel sprouts, pineapple salsa

SOUTHWEST QUINOA BOWL 22

Pico de gallo, corn relish, pickled fresno chili, avocado, roasted poblano aioli, cilantro, crispy shallots

PLEASE ASK ABOUT OUR DAILY SPECIALS

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