



STARTERS

SONOMA CAKES

OUR SIGNATURE CRAB CAKES WITH A LEMON-PESTO SAUCE
8.⁹⁵

SEARED AHI TUNA

SUSHI GRADE TUNA PAN SEARED WITH
WASABI AIOLI AND SOY REDUCTION
9.⁹⁵

WILD MUSHROOM TART

PUFFED PASTRY TOPPED WITH CRIMINI, SHITAKE, AND OYSTER
MUSHROOMS STUFFED WITH CARAMELIZED ONIONS AND LEEKS
8.⁹⁵

SONOMA CHEESE PLATE

CAMEMBERT, PORT SALUT, STILTON BLEU CHEESE,
PECORINO ROMANO, AND LAURA CHENEL CHEVRE SERVED WITH
SEASONAL NUTS AND FRUITS, FOCACCIA AND LAVOSH
12.⁹⁵

PACIFIC CALAMARI

LIGHTLY FRIED CALAMARI WITH A RED BELL PEPPER AIOLI
7.⁹⁵

BAKED APRICOT BRIE

PUFFED PASTRY FILLED WITH FRENCH BRIE AND APRICOT PUREE
TOPPED WITH RASPBERRY DRIZZLE & PEACH GLAZE
7.⁹⁵

SONOMA DIP

OUR SIGNATURE CREAMY MIXTURE OF CRABMEAT, SPINACH,
ARTICHOKE HEARTS & MONTEREY JACK CHEESE
SERVED WITH TOAST POINTS
7.⁹⁵

BEEF & ROASTED GARLIC CANAPÉS

TOASTED FOCACCIA TOPPED WITH SLICED NEW YORK STRIP,
HORSERADISH CREAM AND GARNISHED WITH
WHOLE ROASTED GARLIC CLOVES
9.⁹⁵

SOUPS

CRAB & ASPARAGUS BISQUE

TOPPED WITH A ROMA TOMATO-CRAB RELISH
4.⁹⁵

SOUP OF THE DAY

CHEF'S INSPIRED CREATION OF THE DAY
4.⁹⁵

SALADS

CALIFORNIA WEDGE

WEDGE OF CRISP ROMAINE WITH BACON,
DICED ROMA TOMATOES,
CRUMBLED FETA CHEESE, AND
ROASTED GARLIC CAESAR DRESSING
5.⁹⁵

SONOMA CHOP SALAD

SPINACH, ROMAINE, BLEU CHEESE
CRUMBLES, ROMA TOMATOES,
RED ONION, BALSAMIC DRESSING
4.⁹⁵

MIXED BABY GREENS

SPICY CANDIED WALNUTS,
GRANNY SMITH APPLES &
BLEU CHEESE CRUMBLES
WITH A RASPBERRY VINAIGRETTE
5.⁹⁵

BABY SPINACH SALAD

SUNDRIED TOMATOES,
ARTICHOKE HEARTS, PECORINO ROMANO,
BACON VINAIGRETTE
5.⁹⁵

PROSCIUTTO CAPRESE

SLICED ROMA TOMATOES, FRESH
MOZZARELLA, PROSCIUTTO, AND BASIL
DRIZZLED WITH A BALSAMIC REDUCTION
5.⁹⁵



STEAKS & SUCH

CARNEROS FILET MIGNON

8 OUNCE PREMIUM CUT GRILLED AND TOPPED WITH CARAMELIZED ONIONS,
MELTED BLEU CHEESE, SHIRAZ DEMI-GLACE ON DIJON-CHIVE MASHED POTATOES
24.⁹⁵

ALEXANDER VALLEY RIBEYE

14 OUNCE PEPPER CRUSTED THEN GRILLED AND TOPPED WITH FRIED ONIONS,
MUSHROOM MERLOT DEMI-GLACE, AND A SIDE OF BLEU CHEESE MASHED POTATOES
21.⁹⁵

SONOMA STRIP

12 OUNCE CUT WITH SMOKED BACON PORT SAUCE SERVED
WITH TRI COLORED ROASTED POTATOES AND GRILLED ASPARAGUS
21.⁹⁵

DIJON & HERB CRUSTED LAMB CHOPS

PAN SEARED SERVED WITH A BRANDY DEMI-GLACE
ON ROASTED GARLIC MASHED POTATOES & GRILLED ASPARAGUS
24.⁹⁵

MAPLE LEAF FARMS® DUCK BREAST

PAN SEARED WITH CRANBERRY-PORT CHUTNEY ON BLUE CHEESE MASHED POTATOES
18.⁹⁵

PASO ROBLES PORK CHOP

14 OUNCE MAPLE PEACH GLAZED SERVED
WITH ROASTED TRI COLORED POTATO MEDLEY AND SAUTEED SPINACH
17.⁹⁵

FRESH SEAFOOD

ALMOND CRUSTED MAHI-MAHI

TOPPED WITH A PASSION FRUIT PUREE SERVED WITH
VEGETABLES AND CHEVRE TOSSED WITH ORZO PASTA
18.⁹⁵

HOISIN GLAZED ATLANTIC SALMON

WITH AN AVOCADO SALSA AND MANGO RELISH
ON HORSERADISH POTATOES WITH SAUTEED BROCCOLI
17.⁹⁵

CILANTRO SEARED AHI TUNA

PAN SEARED MEDIUM RARE SERVED WITH
WASABI AIOLI AND SOY REDUCTION
ON CHIVE-SOY RISOTTO
19.⁹⁵

SHRIMP & SCALLOPS

PAN SEARED SCALLOPS AND SHRIMP SERVED WITH
CREAMY LEEK SPINACH TOSSED WITH ORZO PASTA
AND DICED ROMA TOMATOES
18.⁹⁵

SANTA BARBARA TILAPIA

LIGHTLY SEARED IN OLIVE OIL AND TOPPED WITH A
TUSCAN VEGETABLE REDUCTION AND SAUTEED BABY SPINACH
16.⁹⁵

CRAB STUFFED CHILEAN SEA BASS

HORSERADISH CRUSTED THEN SEARED AND SERVED WITH
A CITRUS-CHAMPAGNE SAUCE ON GINGER-CHIVE RISOTTO
24.⁹⁵



CHEF'S CREATIONS

DOUBLE TROUBLE

TRADITIONAL LASAGNA ON THE BOTTOM LAYERS WITH FRESH MEAT, RICOTTA, MOZZARELLA, PARMESAN CHEESE AND A CALIFORNIA TWIST OF SPINACH & PESTO-ALFREDO SAUCE ON TOP
14.⁹⁵

CHICKEN PROSCIUTTO

SAUTEED CHICKEN BREAST STUFFED WITH PROSCIUTTO, SUNDRIED TOMATOES, AND SPINACH TOPPED WITH A RASPBERRY SAUCE SERVED WITH A SIDE OF VEGETABLE RISOTTO
14.⁹⁵

PECORINO ROMANO CHICKEN PASTA

BOWTIE PASTA, RED BELL PEPPERS, BROCCOLI, TOMATOES AND MUSHROOMS TOSSED IN A PECORINO ROMANO CREAM SAUCE; ALSO AVAILABLE WITH TOMATO-BASIL SAUCE
14.⁹⁵

SONOMA CHICKEN

PESTO AND PARMESAN CRUSTED SERVED OVER BOWTIE PASTA WITH TOMATOES AND FRESH CHIVES IN OUR AURORA SAUCE
13.⁹⁵

PAELLA MONTEREY

SHRIMP, CHICKEN, TOMATOES, ASPARAGUS, CARROTS, RED ONION AND POBLANO PEPPERS IN A CREAMY RISOTTO
15.⁹⁵

RICH & SINFUL PASTA

GOUDA CHEESE FILLED TRI-COLOR TORTELINI TOSSED IN A CREAMY FOUR CHEESE MIXTURE OF GORGONZOLA, ROMANO, MOZZARELLA & PARMESAN
13.⁹⁵

ADDITIONAL SIDE ITEMS

SAUTÉED CRIMINI, SHITAKE, AND OYSTER MUSHROOMS
5.⁹⁵

SAUTÉED SPINACH
4.⁹⁵

GRILLED ASPARAGUS WITH BÉARNAISE
5.⁹⁵

SAUTÉED BROCCOLI
4.⁹⁵

ONION STRINGS
3.⁹⁵

SONOMA GRILL & WINE BAR IS AVAILABLE FOR PRIVATE PARTIES AND CATERINGS.
FOR YOUR CONVENIENCE, PARTIES OF 8 OR MORE WILL HAVE 20% GRATUITY ADDED TO THE FINAL BILL.

RATED "EXCELLENT" BY ZAGAT
"TOP 10 RESTAURANT" DALLAS MORNING NEWS
VOTED "BEST WINE BAR FOR 2005" BY CITYSEARCH FEATURED IN GOURMET & BON APPETIT MAGAZINES