



APPETIZERS

SONOMA CAKES – 8.95

CRAB CAKES WITH A LEMON-PESTO SAUCE

PACIFIC CALAMARI – 7.95

SPICY FRIED CALAMARI WITH A RED BELL PEPPER AIOLI

CHICKEN POT STICKERS – 7.95

FRIED ORIENTAL DUMPLINGS WITH A SOY-GINGER SAUCE

SEARED AHI TUNA – 8.95

SUSHI GRADE TUNA WITH WASABI AIOLI AND SOY REDUCTION

BEEF & ROASTED GARLIC CANAPÉS – 9.95

TOASTED FOCACCIA TOPPED WITH SLICED FILET MIGNON, HORSERADISH AIOLI, ROASTED GARLIC CLOVES AND FRIED SWEET POTATO STRINGS

SONOMA DIP – 7.95

CREAMY MIXTURE OF CRABMEAT, SPINACH, ARTICHOKE HEARTS AND MONTEREY JACK CHEESE WITH TOAST POINTS

SONOMA CHEESE PLATE – 12.95

STELLA BLEU, CAMEMBERT, PORT SALUT, PECORINO ROMANO AND CHENEL CHEVRE SERVED WITH SEASONAL NUTS AND FRUITS

GARLIC-HERB MUSSELS – 7.95

BLUE MUSSELS, STEAMED BY THE DOZEN, SERVED WITH TOAST

THAI LETTUCE WRAPS – 9.95

MARINATED CHICKEN, CARROTS, BEAN SPROUTS, CRISPY WONTONS, AND LETTUCE WRAPS WITH 3 DIPPING SAUCES

BAKED APRICOT BRIE – 8.95

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

PESTO CHICKEN BRUSCHETTA – 7.95

PIECES OF HOMEMADE GRILLED FOCACCIA BREAD TOPPED WITH HOMEMADE BASIL-PESTO, SLICED ROMA TOMATO, MELTED MOZZARELLA CHEESE, AND GRILLED CHICKEN

SONOMA AVOCADO EGG ROLLS – 8.95

FRESH AVOCADO, SUN-DRIED TOMATO, ONION, AND CILANTRO FRIED IN CRISP WONTONS AND SERVED WITH SOY-GINGER SAUCE

GUACAMOLE – 7.95

MADE TO ORDER WITH FRESH AVOCADO, ONION, TOMATO, LIME, AND CILANTRO WITH CHIPS, SALSA, AND SOUR CREAM

SOUPS, SALADS, & SIDES

THE WEDGE – 5.95

WEDGE OF ROMAINE WITH BACON, TOMATO, FETA CHEESE, CHOPPED EGG, BACON VINAIGRETTE

MIXED BABY GREENS SALAD – 5.95

SPICY CANDIED WALNUTS, GRANNY SMITH APPLES, BLEU CHEESE CRUMBLES, RASPBERRY-BASIL VINAIGRETTE

SONOMA CHOP SALAD – 5.95

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

BABY SPINACH SALAD – 6.95

SUNDRIED TOMATOES, ARTICHOKE HEARTS, PECORINO ROMANO, BACON VINAIGRETTE

SONOMA HOUSE SALAD – 5.95

BOSTON LETTUCE HEART, BACON, EGG, FETA CHEESE, CROUTONS, RANCH DRESSING

SONOMA CAESAR SALAD – 5.95

ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING

CRAB & ASPARAGUS BISQUE – 4.95

TOPPED WITH A ROMA TOMATO-CRAB RELISH

SOUP OF THE DAY – 4.95

CHEF INSPIRED CREATION OF THE DAY

FRESH SIDES

\$4.95 EACH

GARLIC SAUTEED MUSHROOMS
GRILLED ASPARAGUS BEARNAISE
SAUTEED BROCCOLI
SAUTEED BABY SPINACH
STEAK FRIES



ENTRÉE SALADS

SOUTHWESTERN COBB SALAD – 10.95

GRILLED CHICKEN BREAST, SMOKED BACON, TOMATO, EGG, BLEU CHEESE, AVOCADO, MIXED GREENS, CHOICE OF DRESSING

PECAN CRUSTED CHICKEN SALAD – 11.95

PECAN CRUSTED CHICKEN, MUSHROOMS, TOMATO, BLEU CHEESE, MIXED BABY GREENS, RASPBERRY VINAIGRETTE

CAJUN CHICKEN CAESAR SALAD – 10.95

BLACKENED CHICKEN, PARMESAN CHEESE, HOMEMADE CROUTONS, ROMAINE, GARLIC-CAESAR DRESSING

HERB CRUSTED SALMON SALAD – 11.95

HERB CRUSTED ATLANTIC SALMON, MIXED VEGETABLES, MIXED BABY LETTUCES, AND BALSAMIC VINAIGRETTE

SLIM ASIAN SALAD – 11.95

SESAME CRUSTED SEARED AHI TUNA, ROMAINE, SNOW PEAS, CARROTS, BEAN SPROUTS, GREEN ONION, CRISPY NOODLES, ALMONDS, SESAME SEEDS, LOW-CAL SESAME-SOY DRESSING

SLIM CALIFORNIA SALAD – 11.95

GRILLED CHICKEN, ROMAINE, BACON, BLEU CHEESE, TOMATO, BEETS, EGGS, LOW-CAL MUSTARD VINAIGRETTE

CHEF'S CREATIONS

RUSSIAN RIVER CHICKEN – 14.95

GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC-CAPER BEURRE BLANC AND SERVED WITH HOMEMADE GARLIC MASHED POTATOES AND SAUTEED BABY SPINACH

RICH & SINFUL PASTA – 14.95

GOUDA CHEESE FILLED TRI-COLOR TORTELLINI TOSSED IN A CREAMY FOUR-CHEESE MIXTURE OF GORGONZOLA, ROMANO, MOZZARELLA AND PARMESAN

SONOMA CHICKEN – 14.95

PESTO AND PARMESAN CRUSTED CHICKEN SERVED OVER PENNE PASTA WITH TOMATOES AND FRESH CHIVES IN OUR AURORA SAUCE

PAELLA MONTEREY – 15.95

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

WILD MUSHROOM RAVIOLI – 14.95

RAVIOLI STUFFED WITH ROASTED WILD MUSHROOMS, TOSSED WITH JULIENNE VEGETABLES IN A CREAMY PESTO SAUCE

DOUBLE TROUBLE – 14.95

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

THAI CHICKEN PASTA – 14.95

SAUTEED CHICKEN, CARROTS, GREEN ONION, PEANUTS AND BEAN SPROUTS TOSSED WITH ANGEL HAIR IN A SPICY PEANUT SAUCE

CHICKEN PICCATA – 15.95

LIGHTLY BREADED AND SAUTEED CHICKEN TOSSED WITH MUSHROOMS, TOMATO, CAPERS AND ANGEL HAIR PASTA IN A WHITE WINE-CITRUS BUTTER SAUCE

GRILLED CHICKEN MEDALLIONS – 15.95

BALSAMIC MARINATED CHICKEN SAUTEED WITH SNAP PEAS, GREEN BEANS, ASPARAGUS, PEPPERS, TOMATOES AND FRESH GARLIC AND SERVED OVER WHITE RICE

BEEF & VEGETABLE STIR FRY – 15.95

SPICY PEPPERED BEEF TOSSED WITH RED BELL PEPPERS, CARROTS, BROCCOLI, FRESH CILANTRO, AND FETTUCCINI IN A SPICY PEANUT SOY SAUCE

CHICKEN MADEIRA – 15.95

SAUTEED CHICKEN BREAST TOPPED WITH ASPARAGUS, MUSHROOMS AND MELTED MOZZARELLA CHEESE AND SERVED OVER PENNE PASTA TOSSED IN A RICH MADEIRA CREAM SAUCE

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.

**Ask Your Server For Our Fantastic
Burger & Pizza Menu**



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 CUT, PEPPER CRUSTED THEN GRILLED, TOPPED WITH FRIED ONIONS,
MUSHROOM MERLOT DEMI-GLACE, AND A SIDE OF BLEU CHEESE MASHED POTATOES
19.⁹⁵

SONOMA STRIP

12-OUNCE CUT WITH SMOKED BACON PORT SAUCE SERVED
WITH TRI-COLORED ROASTED POTATOES AND GRILLED ASPARAGUS
19.⁹⁵

DIJON & HERB CRUSTED LAMB CHOPS

PAN SEARED SERVED WITH A BRANDY DEMI-GLACE
ON ROASTED GARLIC MASHED POTATOES WITH GRILLED ASPARAGUS
23.⁹⁵

MAPLE LEAF FARMS[®] DUCK BREAST

PAN SEARED WITH A DRIED CRANBERRY-PORT SAUCE ON TRI-COLORED ROASTED POTATOES AND SAUTEED VEGETABLES
17.⁹⁵

PASO ROBLES PORK CHOP

12-OUNCE GRILLED BONELESS PORK CHOP TOPPED WITH A RICH MUSHROOM-MARSALA CREAM SAUCE
AND SERVED WITH BABY SPINACH-GARLIC MASHED POTATOES
16.⁹⁵

PEPPER SEARED FLAT IRON STEAK

10-OZ CUT TOPPED WITH A BRANDY BUTTER SAUCE AND SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS
16.⁹⁵

FRESH SEAFOOD

CILANTRO SEARED AHI TUNA

PAN SEARED MEDIUM RARE SERVED WITH
WASABI AIOLI AND SOY REDUCTION
ON CHIVE-SOY RISOTTO
18.⁹⁵

SANTA BARBARA TILAPIA

LIGHTLY SEARED IN OLIVE OIL AND TOPPED WITH A
TUSCAN VEGETABLE REDUCTION AND SAUTEED BABY SPINACH
15.⁹⁵

SHRIMP SCAMPI

SAUTEED GULF SHRIMP TOSSED OVER ANGEL HAIR PASTA WITH
WHOLE ROASTED GARLIC CLOVES, FRESH BASIL, ROMA
TOMATO, AND CAPERS IN A WHITE WINE BUTTER SAUCE
17.⁹⁵

HOISIN GLAZED ATLANTIC SALMON

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

SHRIMP & SCALLOPS

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

SONOMA SHRIMP PASTA

CRISPY BATTERED GULF SHRIMP, SAUTEED MUSHROOMS,
TOMATOES, AND BABY SPINACH TOSSED FETTUCCINI IN A SUN
DRIED TOMATO-PESTO CREAM SAUCE
16.⁹⁵

CRAB STUFFED CHILEAN SEA BASS

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