



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 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 NEW YORK STRIP
HORSERADISH CREAM GARNISHED WITH
WHOLE ROASTED GARLIC CLOVES AND FRIED LEEKS
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 RASPBERRYVINAIGRETTE
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



CHEF'S CREATIONS

HOISIN GLAZED ATLANTIC SALMON

WITH AN AVOCADO SALSA & MANGO RELISH
ON HORSERADISH POTATOES AND SAUTEED BROCCOLI
12.⁹⁵

PASO ROBLES PORK CHOP

6 OUNCE MAPLE PEACH GLAZED SERVED WITH
ROASTED TRICOLORED POTATOES AND SAUTEED SPINACH
10.⁹⁵

RICH & SINFUL PASTA

GOUDA CHEESE FILLED TRI-COLOR TORTELINNI
TOSSED IN A CREAMY FOUR CHEESE MIXTURE OF
GORGONZOLA, ROMANO, MOZZARELLA & PARMESAN
9.⁹⁵

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
9.⁹⁵

SONOMA CHICKEN

PESTO AND PARMESAN CRUSTED SERVED OVER BOW TIE PASTA
WITH TOMATOES & FRESH CHIVES IN OUR AURORA SAUCE
9.⁹⁵

PAELLA MONTEREY

SHRIMP, CHICKEN, TOMATOES, ASPARAGUS, CARROTS,
RED ONION & POBLANO PEPPERS IN A CREAMY RISOTTO
10.⁹⁵

LEMON PEPPER CHICKEN

GRILLED LEMON PEPPER CHICKEN SERVED WITH A
SIDE OF SAUTEED SPINACH TOSSED WITH
DRIED CRANBERRIES AND SLICED ALMONDS
9.⁹⁵

CILANTRO SEARED AHI TUNA

PAN SEARED MEDIUM RARE SERVED WITH WASABI AIOLI
AND SOY REDUCTION ON CHIVE-SOY RISOTTO
13.⁹⁵

STEAK AU POIVRE

8OZ NEW YORK STRIP PEPPER CRUSTED TOPPED WITH A SHIRAZ DEMI GLAZE
SERVED WITH A SIDE OF STEAK FRIES
13.⁹⁵

BRICK OVEN PIZZAS

DRY CREEK

SPICY CHICKEN, ROASTED CORN, BELL PEPPERS
CARAMELIZED ONIONS, JACK CHEESE
POBLANO-ALFREDO SAUCE
9.⁹⁵

ALEXANDER VALLEY

IMPORTED PEPPERONI, MUSHROOMS
SPICED GARLIC AND MOZZARELLA
TOMATO-BASIL SAUCE
8.⁹⁵

THE ROCKPILE

BEEF TENDERLOIN, MIXED CALIFORNIA PEPPERS, MUSHROOMS,
RED ONION, PEPPER JACK AND MOZZARELLA CHEESES
TOMATO-BASIL SAUCE
9.⁹⁵

GREEN VALLEY

FETA, MOZZARELLA & PARMESAN CHEESE
DICED ROMA TOMATOES AND FRESH BASIL
PESTO-GARLIC SAUCE
8.⁹⁵



ENTREE SALADS

SONOMA RANCH SALAD

GRILLED CHICKEN BREAST, SMOKED BACON,
TOMATOES, MUSHROOMS, BLEU CHEESE CRUMBLES, AVOCADO,
MIXED BABY GREENS AND YOUR CHOICE OF DRESSING
9.⁹⁵

SHRIMP & CHICKEN SALAD

GRILLED SHRIMP & CHICKEN, SAUTEED MUSHROOMS, POBLANO
PEPPERS, FETA CHEESE, CHOPPED EGG, SPINACH, ROMAINE
BACON VINAIGRETTE
9.⁹⁵

PECAN CHICKEN SALAD

PECAN CRUSTED CHICKEN BREAST, MUSHROOMS,
TOMATOES, MIXED BABY GREENS
RASPBERRY-BASIL DRESSING
8.⁹⁵

ASIAN TUNA SALAD

AHI TUNA PAN SEARED MEDIUM RARE SERVED OVER ROMAINE LETTUCE
TOSSED WITH SLICED MANGOS, AVOCADO, PEANUT SOY DRESSING AND
GARNISHED WITH A PINEAPPLE-GINGER RELISH
9.⁹⁵

STEAK SALAD

WEDGE OF ROMAINE LETTUCE TOPPED WITH SLICED NEW YORK STRIP,
DRIED CRANBERRIES, SPICED WALNUTS, BLEU CHEESE CRUMBLES,
AND RANCH DRESSING GARNISHED WITH FRIED ONIONS
9.⁹⁵

SANDWICHES

SERVED WITH TRI-COLOR ROASTED POTATOES OR STEAK FRIES

SMOKED TURKEY SANDWICH

TURKEY, CARAMELIZED ONIONS, WHITE CHEDDAR
AVOCADO, TOMATO, LETTUCE, RASPBERRY AIOLI
BUTTERED CROISSANT
7.⁹⁵

SONOMA BURGER

PREMIUM HAND PACKED BEEF, CHEDDAR CHEESE
AVOCADO, LETTUCE, TOMATO, CRISPY ONIONS, DIJONNAISE
TOASTED ONION BUN
7.⁹⁵

MONTEREY CHICKEN SANDWICH

GRILLED CHICKEN, LEMON-PESTO DIJONNAISE
FRESH MOZZARELLA, LETTUCE, TOMATO
GRILLED FOCACCIA BREAD
7.⁹⁵

WEST COAST FISH TACOS

SPICED TILAPIA, AVOCADO RELISH, LETTUCE, TOMATOES,
CHEDDAR CHEESE AND WHITE CORN TORTILLAS
WITH A SIDE OF LEMON-CILANTRO SOUR CREAM
8.⁹⁵