



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

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



ENTRÉE SALADS

SOUTHWESTERN COBB SALAD – 9.95

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

PECAN CRUSTED CHICKEN SALAD – 9.95

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

CAJUN CHICKEN CAESAR SALAD – 9.95

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

CHINESE CHICKEN SALAD – 9.95

GRILLED CHICKEN, GREEN ONION, ALMONDS, CRISPY WONTONS, BEAN SPROUTS, ORANGE SLICES, SESAME SEEDS, PEANUT-SOY DRESSING

HAWAIIAN SALAD – 9.95

GRILLED CHICKEN, CUCUMBER, GREEN ONION, PEPPERS, GREEN BEANS, MANGO, CRISPY WONTONS, SESAME SEEDS, MIXED GREENS, HONEY-MUSTARD VINAIGRETTE

SANTA FE SALAD – 9.95

TEQUILA-LIME MARINATED CHICKEN, CORN, BLACK BEANS, SHREDDED CHEESE, TORTILLA STRIPS, TOMATO, MIXED GREENS, SPICY PEANUT-CILANTRO VINAIGRETTE

BBQ RANCH CHICKEN SALAD – 9.95

GRILLED CHICKEN, CORN, CUCUMBER, BLACK BEANS, FRIED ONION STRINGS, ROMAINE, BBQ RANCH DRESSING

HERB CRUSTED SALMON SALAD – 9.95

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

SLIM ASIAN SALAD – 10.95

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

SLIM SPICY CHICKEN SALAD – 9.95

GRILLED CHICKEN, MIXED GREENS, POBLANO, RED & YELLOW PEPPERS, CORN, BLACK BEANS, ONION, RICE, CILANTRO, LOW-CAL PEANUT VINAIGRETTE

SLIM CALIFORNIA SALAD – 9.95

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

SLIM PEAR CHICKEN SALAD – 9.95

CHICKEN, BUTTER LETTUCE, ROMAINE, ROASTED PEARS, BLEU CHEESE, CANDIED WALNUTS, LOW-CAL CITRUS VINAIGRETTE

BURGERS & SUCH

ALL SANDWICHES SERVED WITH FRIES OR TRI-COLORED ROASTED POTATOES

SONOMA BURGER – 8.95

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

BBQ BACON CHEESEBURGER – 8.95

PREMIUM HAND PACKED BEEF, BACON, CHEDDAR, LETTUCE, TOMATO, FRIED ONION AND BBQ SAUCE ON A SESAME SEED BUN

SONOMA SHROOM BURGER – 8.95

PREMIUM HAND PACKED BEEF, MUSHROOM, CARAMELIZED ONION, PEPPER JACK CHEESE AND DIJONNAISE ON TOASTED ONION ROLL

SONOMA BLEU BURGER – 8.95

PREMIUM HAND PACKED BEEF, BLEU CHEESE CRUMBLES, TOMATOES, CARAMELIZED ONIONS, AND RANCH ON TOASTED ONION ROLL

SMOKED TURKEY SANDWICH – 8.95

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

WEST COAST FISH TACOS – 8.95

SEASONED TILAPIA, AVOCADO RELISH, LETTUCE, TOMATO AND SHREDDED MOZZARELLA ON GRILLED CORN TORTILLAS WITH A SIDE OF FRESH CILANTRO SOUR CREAM

PIZZAS

DRY CREEK – 10.95

SPICY CHICKEN, ROASTED CORN, BELL PEPPERS, CARAMELIZED ONIONS AND MONTEREY JACK CHEESE WITH A POBLANO-ALFREDO SAUCE

ALEXANDER VALLEY – 10.95

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

THE ROCKPILE – 10.95

BEEF TENDERLOIN, MIXED PEPPERS, MUSHROOMS, RED ONIONS, PEPPER JACK AND MOZZARELLA WITH TOMATO-BASIL SAUCE

GREEN VALLEY – 10.95

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

SONOMA SUPREME – 10.95

IMPORTED PEPPERONI, SAUSAGE, MUSHROOMS, ONIONS, KALAMATA OLIVES, BELL PEPPERS AND MOZZARELLA CHEESE WITH TOMATO-BASIL SAUCE



CHEF'S CREATIONS

RUSSIAN RIVER CHICKEN – 9.95

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

SPICY CASHEW CHICKEN – 9.95

A MANDARIN STYLE FAVORITE WITH GREEN ONION AND ROASTED CASHEWS SERVED OVER RICE

RICH & SINFUL PASTA – 10.95

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

SONOMA SHRIMP PASTA – 11.95

CRISPY BATTERED SHRIMP, MUSHROOMS, TOMATOES, AND SPINACH TOSSED WITH FETTUCINI IN A SUN DRIED TOMATO-PESTO CREAM SAUCE

SONOMA CHICKEN – 9.95

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

PAELLA MONTEREY – 10.95

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

WILD MUSHROOM RAVIOLI – 9.95

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

DOUBLE TROUBLE – 10.95

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 – 10.95

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

CHICKEN PICCATA – 10.95

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

GRILLED CHICKEN MEDALLIONS – 10.95

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

BEEF & VEGETABLE STIR FRY – 11.95

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

CHICKEN MADEIRA – 10.95

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