

## Starters

- SOUP DU JOUR** Changes Daily 4
- VEGETARIAN FRENCH ONION SOUP** Rustic Crouton, Jarlsberg Swiss 5
- FISHERMAN'S WHARF CHOWDER** Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl 8
- WILD MUSHROOM FLATBREAD** Oven Roasted Tomato, Kalamata Olive, Firefly Farms Chevre, Cilantro Pesto 9
- TEMPURA FRIED WILD GULF SHRIMP** Spicy Sesame Pickled Cucumber, Sweet Soy, White Truffle Wasabi Mayo 12

## Late Breakfast

- CALIFORNIA OMELETTE** Sautéed Mushrooms, Avocado, Jarlsberg Swiss, Applewood Smoked Bacon, Sour Cream 10
- STEAK PIZZAIOLA OMELETTE \*** Filet Mignon, Sweet and Hot Peppers, Onions, Tomatoes, Basil, Housemade Mozzarella 10
- WILD CAUGHT GULF SHRIMP OMELETTE** Spinach, Local Hidden Hills Feta, Roma Tomato, Potato, Parsley 12
- HUEVOS RANCHEROS OMELETTE** Housemade Chorizo, Potato, Pico De Gallo, Queso Blanco, Queso Fundido, Frijoles 10
- ITALIAN AND FRIED EGG SANDWICH** Capicola, Salami, Sopressatta, Lettuce, Tomato, Onion, Provolone, Dijon Vinaigrette, Fried Egg, Pepper and Olive Relish, Ciabatta 10

## Greens

- SONOMA SALAD** Mesclun, Romaine, Pear Julienne, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette 8
- GRILLED MELON SALAD**  
Watermelon, Canteloupe, Frisee, Spinach, Carrot, Firefly Farms Chevre Vinaigrette, Candied Pistachios 11
- ENDIVE SALAD**  
Belgian Endive, Pickled Cherry Tomatoes, Candied Bacon, Julienne Scallions, Moody Blue Cheese Dressing 11
- DRUNKEN PEACH AND STRAWBERRY SALAD**  
Bibb Lettuce, Belgian Endive, Arugula, Hidden Hills Feta, White Balsamic Vinaigrette, Candied Hazelnuts 10
- PITTSBURGH BISTRO SALAD\***  
Field Greens, Romaine, Aged Cheddar, Tomato, Hard Boiled Egg, Cucumber, Shoestring Potato  
Choice of: Filet Mignon, Salmon or Amish Chicken Breast 12

*\*These items that are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

# Sandwiches/Light Fare

- BAJA FISH TACOS** Reyna's Flour Tortilla, Spicy Tempura, Pineapple Pico de Gallo, Harissa Crema 11
- PULLED PORK CUBAN** Capicola, Chipotle Honey Mustard, Dill Pickle, Jarlsberg, Crunchy Strada 11
- SHRIMP LETTUCE WRAPS** Bibb Lettuce, Wild Gulf Shrimp Salad, Cucumber Salsa, Avocado, Crispy Potato 11
- GRILLED AMISH CHICKEN BREAST** Crispy Pancetta, Homemade Mozzarella, Roasted Red Pepper, Cilantro Pesto, Ciabatta 10
- THE SQUEALER** Crispy Pork Belly, Smoked Bacon, Romaine, Moody Bleu Cheese Dressing, Pickled Cherry Tomatoes, Sourdough 11
- PORTABELLA SANDWICH** Roasted Red Peppers, Chunky Guacamole, Tofu Mayo, Spring Mix. Sourdough 9
- SONOMA BURGER\*** Ron Gargas Grass Fed Beef, Avocado, Pork Belly, Provolone, Apple Arugula Salad, Roasted Tomato 14
- ORGANIC GRASS FED BEEF BURGER\*** Ron Gargas Farms Grass Fed Beef Burger Served with Lettuce, Tomato, and Kosher Pickle 12  
*Choice of Toppings:* Caramelized Onions, Sautéed Mushrooms, Smoked Bacon, Avocado  
*Choice of Cheese:* Aged Cheddar, Jarlsberg Swiss, Point Reyes Blue, Firefly Farms Chevre, Housemade Fresh Mozzarella

All sandwiches served with choice of French Fries or Fruit Salad

# Entrees

**Add a Soup Du Jour or Petite Sonoma Salad 4**

## SEAFOOD PAPARDELLE

Local Fresh Papardelle, Wild Gulf Shrimp, Jumbo Lump Crab, Spicy Red Pepper Cream, English Peas, Arugula, Grana Padano 13

## LO MEIN AND VEGETABLE STIR-FRY

Asian Vegetables, Fresh Lo Mein, Our Signature Stir-Fry Sauce, Crispy Wonton

Choice of: Indonesian Marinated Organic Tofu, Tempura Fried Wild Caught Jumbo Shrimp, Amish Chicken Breast 13

## SEARED AHI TUNA\*

Ginger and Local Cabbage Slaw, Crispy Wonton, White Truffle and Wasabi Mayo, Sweet Soy, Steamed Sushi Rice 14

## DUCK MAC 'N' CHEESE

Aged Gouda, Cheddar, Shredded Duck, Herbed Panko 14

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## OUR COMMITMENT TO EARTH AND PLATE

At Sonoma, the path from earth to plate is simple and pure, altered just enough to make the plate shine. We believe that the integrity of our ingredients is what defines our dishes. Each month, the creation of these dishes is driven by the flavors of the season, the exceptional local, sustainable and organic products harvested at their peak. We meticulously choose purveyors and farmers that inspire us. Those that treat the earth and their food with the same passion and love that we have are our partners in creating a beautiful, gratifying meal: Penn's Corner Farm Alliance, Jamison Farms, Firefly Farms, Ron Gargas Farms, to list just a few.

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