

Appetizers

- 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, Wasabi Emulsion, Local Mixed Micro Greens 12

Omelettes

- CALIFORNIA* Sautéed Mushrooms, Avocado, Jarlsberg Swiss, Applewood Smoked Bacon, Sour Cream 10
- STEAK PIZZAIOLA* Filet Mignon, Sweet and Hot Peppers, Onions, Tomatoes, Basil, Homemade Mozzarella 10
- AUTUMN HARVEST Roasted Local Apples, Kabocha Squash, Toasted Walnuts, Fire Fly Farms Goat Cheese 9
- WILD CAUGHT GULF SHRIMP * Spinach, Local Hidden Hills Feta, Local Hydro Tomato, Potato, Parsley 12

Sandwiches

- PECAN CRUSTED HALLOUMI Arugula, Shaved Red Onion, Tomato, Spicy Mango Puree 11
- HOMEMADE SAUSAGE STUFFED LOCAL PEPPER Hot Pepper Mayo, Tomato, Fresh Basil, Provolone, Ciabatta 11
- KOREAN PORK HOAGIE Julienne Vegetables, Cilantro, Sweet Soy, Crushed Cashews 11
- GRILLED AMISH CHICKEN BREAST
Free Range Chicken, Local Parma Prosciutto, Homemade Mozzarella, Roasted Red Pepper, Cilantro Pesto, Ciabatta 10
- GRILLED YELLOWTAIL CUBAN
House Made Local Cabbage Slaw, Pickles, Harris Mayo, Toasted Sourdough, Jarlsberg Swiss 10
- SONOMA BLT
Applewood Smoked Bacon, Chunky Guacamole, Romaine, Roma Tomato, Homemade Mayonnaise, Micro Greens, Sourdough 8
- GRILLED VEGETABLE GYRO Grilled Fresh Vegetables, Romaine, Roma Tomato, Local Feta Cheese, Tzatziki, Pita 9
- 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

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

Salads

SONOMA SALAD

Mesclun, Romaine, Asian Pear Julienne, Tomato, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette 8

ROASTED LOCAL BEET AND POACHED PEAR NAPOLEAN

Herbed Fire Fly Farms Goat Cheese, Arugala Oil, Balsamic 9

PANZANELLA SALAD

Rustic Croutons, Marinated Local HydroTomatoes, Fennel, Zucchini, Spinach, Roasted Red Peppers, Red Onion, Sun-Dried Tomato Vin 9

Add Filet Mignon, Salmon or Amish Chicken Breast 4

SWEET AND SPICY SALAD

Chipotle Local Potato Chips, Local Greens, Arugula, Dried Cranberries, Candied Pistachios, Moody Blues Smoked Blue Cheese, Dijon Vinaigrette 9

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

Sonoma Prix Fixe

All Entrees Served with Soup Du Jour or Petite Sonoma Salad 16

GRILLED AMISH CHICKEN BREAST

Fresh Fettuccini, Local Hydro Tomato Vodka Cream, Peppers, Onions, Fresh Local Vegetables

GRILLED LOCAL PORK LOIN

Bear Flag Dry Jack Polenta Cake, Sautéed Spinach, Warm Pear and Apple Compote, Cranberry

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

SEARED AHI TUNA*

Ginger and Local Cabbage Slaw, Crispy Wonton, Wasabi, Steamed Sushi Rice

GREEN MANGO CURRY CRAB CAKE

Blood Orange Reduction, Local Fingerling Potato Chips, Sherry-Basil Dressing

OUR COMMITMENT TO THE 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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