

SONOMA AT TOWNCENTER

Veggies & Salads

Greek | \$9

romaine | feta | tomato | red onion | olive

Caesar Salad | \$8

romaine hearts | croutons | parmesan | garlic dressing ...\$8

Spinach Salad | \$9

spinach | Belgian endive | candied walnuts | black currants | pear | blue cheese crumbles | passion fruit vinaigrette

Field Green Salad | \$9

raspberry white balsamic vinaigrette | fried goat cheese | cucumber | tomato

Red & Golden Beet Salad | \$11

extra virgin olive oil | balsamic reduction | fried house-pulled mozzarella

Mussels | \$14

pinot noir | arugula | tomato | parmesan | grilled baguette

***Crab Stuffed Shrimp** | \$17- \$27

sesame slaw | orange-soy | fried rice

Fish Tacos | \$15

grouper | cabbage | pico de gallo | lemon aioli | pickled jalapeno

Seafood Risotto* | \$30

scallops | stoplight pepper-rock shrimp risotto | red pepper beurre blanc | truffled arugula

Crab Cakes | \$17- \$29

Cajun fingerling hash | pepper and spinach sautee | Cajun horseradish aioli

Brussel Sprouts | \$8

extra virgin olive oil | wild mushroom | truffle oil | parmesan crisp

Blistered Verts | \$9

Fried leeks | crispy bacon jam

Steak Fry Bites | \$8

Boursin cream | scallion | Shaved asparagus

Grilled Asparagus | \$10

Crispy onion rings | hollandaise | Black forest ham ...\$10

Add to any veggie:

*shrimp \$6 | *chicken \$7 | crab cake \$12 | *4-oz filet \$12 |

* 4-oz blackened ahi \$10

Seafood..... Eat Food

Seared Ahi * | \$18- \$28

Pumpkin seed risotto | barley-malt reduction | haricot verts

Crab Dip | \$14

lump crab | artichokes | grilled crostini

Crab Mac & Cheese | \$25

5 cheese blend | lump crab | penne | spinach | cherry tomato

Atlantic Salmon* | \$29

Sweet potato-shitake hash | braised kale | Ginger-maple

Shrimp Bruschetta | \$13-\$19

Mushroom camembert | crostini

***Volcano Roll** | \$14

Tempura fried | tuna | seaweed | cucumber

Meet for Meat

Steam Buns | \$14

Roast pork | Korean bbq | sesame slaw

Waygu Burger | \$19*

wild mushroom | swiss | onion ring

bourbon BBQ | brioche ...\$

Beef Shoulder | \$19

BBQ glaze | pickled jalapeno | cheddar grits | corn pico

fried egg | crispy tortilla

Roast Pork Tacos | \$15

avacado | pico de gallo | chipolte BBQ | pickled jalapeno

Sonoma Burger | \$14*

blackened | lettuce | tomato | caramelized onion | bleu cheese | brioche

Waygu Stroganoff | \$24

Bowtie pasta | wild mushroom | sweet pea | parmesan

Filet Mignon* | \$35

8 oz all natural | creamed beluga lentil | Fennel-leek sautee | brandy-cherry reduction | cherry-chocolate streussel

Grass-Fed Rib-Eye* | \$39

18 oz. cowboy cut | fingerling arugula sautee | asparagus |

Bacon-brie | truffled raspberry

Petite Filet Mignon* | \$19

4 oz all natural | boursin-potato bites | arugula | worcestershire reduction*

Cajun Chicken Penne | \$22

tomato cream | spinach | cherry tomato | parmesan

Please Alert Your Server To Any Food Allergies You May Have. 20% Gratuity Will Automatically Be Added To Parties of 5 or More. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. If unsure of your risk, consult a physician.