



Spring Lunch Menu
Executive Chef-Richard Boone

Soups / Salads / Starters

Market Fresh Soup of the day		Market Price
Nicoise Olive Medley	A medley of marinated Nicoise olives, sautéed mushrooms and mozzarella Ciliegine in Herbs De Provence and olive oil, Served with a demi-baguette	\$6
Caprese Salad	A stack of sliced fresh local tomatoes and fresh mozzarella with balsamic reduction and fresh basil	\$7
Caesar	Hearts of Romaine tossed with house made croutons, Parmesan Reggiano and a light garlic dressing	\$8
Spinach Salad	with endive, candied walnuts, currants, strawberries, and blue cheese with passion fruit vinaigrette	\$9
Spring Salad	Organic field greens, red onion, carrots, Daikon radish, edamame and cucumber tossed with a orange miso vinaigrette and peanut sauce	\$9
Tuna Tartare	In endive with a key lime horseradish sauce	\$12
*Add to any salad:	Poached Egg \$1 Sautéed shrimp \$6 Seared chicken \$5 Crab cake \$9 Ahi tuna \$8	

Brunch

Quiche of the day	We make fresh daily, your server will inform you of today's selection	priced daily
"Egg in a Bed"	Two griddled baguettes with an over easy egg fried in each "hole", served with field greens tossed with truffle oil, cherry tomatoes and Parmesan Reggiano	\$7
Spring Omelet	Sautéed spinach, feta cheese and diced tomato in a fluffy 3 egg omelet with Yukon potato hash and a griddled English muffin	\$8
French toast	Sliced French baguettes dipped in a traditional batter, griddled and topped with a banana, pecan maple syrup and whipped butter	\$9
Sonoma "Benedict"	Our version of an age old classic, 2 poached eggs, baked lump crab & artichokes with mozzarella on a griddled English muffin drizzled with hollandaise with Yukon potato hash	\$10
Seafood Omelet	Shrimp, Scallops, Crab, Swiss cheese, tomato, onion and pepper in a fluffy 3 egg omelet with Yukon potato hash and a griddled English muffin	\$14

Sandwiches

All sandwiches are served with fresh cut fries or seasonal fruit

Sonoma Classic Breakfast Sandwich	A fried egg hard topped with griddled parmesan tomatoes, smoked Gouda cheese and Applewood smoked bacon served on a griddled onion roll	\$7
Hereford Beef Burger	One-Third pound burger with Tillamook cheddar, crispy lettuce and vine ripe tomato on an onion roll	\$8
Big Eye Tuna	fresh made chilled tuna salad, Swiss cheese, lettuce and vine ripe tomato on 12 grain bread	\$8
The "Gobbler"	Sliced turkey breast, bacon, Swiss cheese, lettuce, vine ripe tomato with cranberry aioli served on griddled 12 grain bread	\$9
Sonoma B.L.T.	Applewood smoked bacon, avocado, crispy lettuce, vine ripe tomato and a honey roasted garlic mayo on sourdough bread	\$9
Prime Rib	slow roasted Prime Rib, sautéed onions and peppers, mozzarella, chipotle aioli on a toasted baguette	\$11
Jumbo lump Crab Cake	Sautéed crab cake, crispy lettuce, vine ripe tomato and mango tartar sauce on a onion roll	\$12

Plates

Seasonal Fruit	Assorted fresh fruit, house made granola, yogurt on a bed of lettuce	\$9
Fresh Tuna Salad	served on a bed of lettuce with vine ripe tomatoes and cucumber slices	\$9
Veggie Pasta	Fire roasted red peppers, zucchini, and nicoise olives, tossed with diced tomatoes, feta cheese and penne in a garlic beurre blanc sauce	\$8
Moules Frites	Prince Edward mussels simmered in a savory tomato-Pinot Noir broth, tossed with arugula and a side of fresh cut Pomme Frites and truffle mayo	\$10
Jumbo Lump Crab Cakes	over coconut scented risotto, topped with a pineapple, mango, papaya salsa	\$14
Filet Mignon	4 oz. Hereford tenderloin over sautéed arugula, plank fries and topped with a caramelized onion, oyster mushroom demi-glaze	\$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
20% gratuity is added to parties of 6 or more.