

APPETIZERS

Soup of The Day ♦6

Try one of our Chef's Selections

Mulligan's French Onion Soup ♦7

Melted Provolone and Gruyere cheese blend

Michael's Hot Peppers ♦8

Hot banana peppers filled with a blend of Italian cheeses

Sonoma Crab Cakes ♦12

Our signature lump crab cakes, pan seared, roasted red pepper aioli

Crispy Calamari ♦9

Tender calamari tossed in a lightly seasoned flour

🍁 Apple Walnut and Maple Brie ♦12

Baked brie, candied walnuts and Canadian maple syrup drizzle

Classic White Pizza ♦8

Sonoma Classic Pizza ♦8

Arugula Pizza ♦10

Traditional 'Buffalo' Chicken Wings ♦10

Chicken Fingers ♦8

SALADS

(Add Chicken, Shrimp, or Salmon)

House Side Salad ♦5

Mixed greens, cherry tomato, cucumber and shaved red onion

California Chopped Salad ♦6/10 full

Chopped hearts of Romaine, garbanzo beans, diced bell peppers & salami, fresh mozzarella

Harvest Salad ♦7

Bibb lettuce, warm beets, goat cheese and candied walnuts, warm vinaigrette

Sonoma Caesar Salad ♦8

Classic, Romaine, shaved parmesan, croutons in our house made dressing

Charred Romaine Salad ♦9

Grilled hearts of Romaine, cherry tomato, walnuts, warm balsamic vinaigrette topped with crumbled gorgonzola

SANDWICHES

Sonoma House Burger ♦10.95

Grilled to your liking, choose your toppings
Served with fries

Michael's Burger ♦10.95

Topped with our Italian cheese stuffed banana pepper and melted Pepper jack
Served with fries

Veggie Burger ♦9.95

A signature blend of lentils, carrots, zucchini and squash in our hand made burger
Served with fries

Portabella Chicken Sandwich ♦10.95

Grilled chicken topped with sautéed portabella mushrooms and smoked Gouda
Served with fries

Short Rib Sandwich ♦14.95

Braised beef with caramelized onions topped with melted Swiss on a hard roll
Served with fries

Open Face Steak ♦11.95

With sauteed peppers and onions, melted provolone
Served with fries

Pasta Bolognese ♦16

Beef, Pork and veal based tomato sauce finished with light cream over pasta

Lobster Mac and Cheese ♦22

Creamy macaroni and a blend of cheeses with a grilled lobster and crunchy panko topping

Chicken Pot Pie ♦18

Hearty traditional favorite, roast chicken and tender vegetables and a flaky pastry crust

Braised Short Ribs of Beef Saltimbocca ♦28

Prosciutto, sage in a red wine brown sauce

Pasta Aglio e Olio ♦15

Traditional garlic and olive oil with spinach and tomato

Herbed Roasted Split Chicken ♦16

With creamed spinach and roasted beet accents

🍁 Grilled Atlantic Salmon ♦20

Finished with a Canadian maple glaze and a butternut puree

Cioppino ♦26

A Mediterranean Seafood Stew of mussels, calamari, shrimp and fish in a tomato saffron broth with a hint of lemon over rice

*Choice 8 oz Filet Mignon ♦30

Grilled, with a brandy peppercorn reduction or choose, your own preparation...

- ♦ *Malbec, Espresso & White Truffle Compound Butter*
- ♦ *Seared Bacon & Gorgonzola Crust*
- ♦ *Classic Béarnaise*
- ♦ *Sautéed Wild Mushrooms*

Served with potato and vegetable

SIDES

**French Fries ♦5, Sweet Potato Fries ♦5,
Creamy Pepper jack Corn ♦7, Potato Du Jour ♦5
Vegetable Du jour ♦5**

DESSERTS

Fabulous Chocolate Merlot Cake ♦10

A decadent dark chocolate with rich Merlot in a dark chocolate ganache

Crème Brulee ♦7

Classic favorite

Caramel Apple Tart with Ice Cream ♦7

House made tart served warm with vanilla ice cream

Cheesecake ♦7

Light, creamy, berry topped.



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