

new

SPECIALS

STARTERS AND SOUPS

BABY WEDGE

Chilled Wedges of Baby Iceberg Lettuce. Topped with Applewood Smoked Bacon, Oven Roasted Tomatoes, Crumbled Bleu Cheese, Green Onions With Creamy Bleu Cheese Dressing
Half **5.35** Full **7.35**

GRILLED WHITE CORN CHOWDER

Housemade with Fresh Roasted Corn on the Cob, Poblano and Jalapeno Peppers and Cream Cup **5.98** Bowl **7.98**

SWEET CORN TAMALE

Topped with Guacamole, Poblano Corn Salsa, Goat and Cotija Cheeses, Cilantro Chipotle Crema and BBQ Sauce **5.98**

OCTOBERFEST PLATE

2 Beer Poached and Grilled Bratwurst, Served with Sautéed Frisee, German Potato Salad and Dijon Mustard. Suggested Pairing: Blue Moon Draft **11.98**



TOMATO BASIL BISQUE

Garnished with a Touch of Sour Cream and Fresh Basil Cup **4.98** Bowl **6.98**

SALADS

“THE JERK”

Shredded Romaine, Cabbage, Carrots, Jicama, Wontons, Roasted Red Peppers and Pineapple Citrus Dressing. Topped with Grilled Dark Meat Spicy “Jerk” Chicken
Half **9.98** Full **12.98**

ROASTED BEET Ⓥ Ⓝ

Mixed Greens and Chicory tossed with Roasted Fennel, Beets, Pickled Onions, Candied Pecans and Crumbled Goat Cheese with Blood Orange Vinaigrette
10.98

SANDWICHES AND BURGERS

Our Sandwiches are Served on Freshly Baked, Preservative Free Bread from Ca’d’Oro Bakery.

SHRIMP PO’ BOY

Cornmeal Spiced Shrimp on our Soft Swiss Cheese Roll with Shredded Lettuce, Tomato, Red Onion, Pickles and Remoulade
A la Carte **10.98** With one side **12.98**

SONOMA BURGER

Our Grilled Half-Pound Burger Topped With Cambozola Cheese, Mixed Greens, Caramelized Onions, Fig Jam and Roasted Garlic Mayo
A la Carte **11.98** With one side **13.98**

1/2 SANDWICH WITH SOUP OR SALAD Ⓝ

Served on our Fresh Baguette, Grilled Chicken or Gaby’s Tuna with Soup or Salad
Soup: Chicken Tortilla • Tomato Basil Bisque
Salad: Caesar • House Salad **10.98**

GRILLED PIZZA AND PASTA

BRATWURST PIZZA

Our Grilled Thin Crust Pizza Topped with Garlic Cream Sauce, Mozzarella and Swiss Cheeses, Beer Poached Brats, Caramelized Onions, Seasoned Potatoes and Parsley **11.98**

GLUTEN FREE FIG PIZZA Ⓥ

Gluten Free Crust Topped with Fig Spread, Mozzarella and Cambozola Cheeses, Caramelized Onions, Fresh Arugula and Balsamic Glaze **10.98**

BUTTERNUT SQUASH RAVIOLI Ⓥ Ⓝ

Tossed in a Citrus Lemon Rosemary Cream Sauce. Topped With Toasted Pine Nuts and Fried Spinach
15.98

“JUMBO SCALLOPS” LINGUINE (FRIDAY + SATURDAY)

Fresh Jumbo Scallops Pan Seared. Served with Linguine and Sautéed Frisee with a Lemon Cream Sauce. Topped with Fried Leeks **19.85**

PLATES

FILET MIGNON “SHEPHERD’S PIE”

Tender Filet Mignon Slow Cooked with Onions, Carrots and Peas. Topped with Parmesan Smashed Potatoes
15.98

SEARED SEABASS W/TRUFFLE OIL & FAVA BEAN TOMATO SALSA

Fresh Local Seabass is Topped with Teardrop Tomato, Fava Bean and Truffle Oil Salsa. Served with Seasonal Vegetables and Smashed Potatoes **19.98**

ISLAND SPICED “JERK” CHICKEN

Rotisserie Chicken Marinated Overnight in Jerk Spices and Slowly Cooked until Golden. Served with Black Beans and Fried Plantains
1/4 Dark **7.98** 1/4 White **9.48** 1/2 Chicken **12.98**

ROTISSERIE PRIME RIB (FRIDAY + SATURDAY)

Slow Roasted and Hand Rubbed with Olive Oil, Fresh Thyme and Oregano, Whole Grain Mustard, Honey, Garlic, Salt, and Pepper. Served with Smashed Potatoes, Grilled Asparagus, Horseradish Cream and Au Jus **29.98**

DESSERTS

PUMPKIN CHEESECAKE Ⓥ

Our Housemade Pumpkin and Spice Cheesecake in a Ginger Snap Crust. Topped with Whipped Cream. Cranberry Compote on the Side - Large Enough for 2! **7.98**

LEMON & WHITE CHOCOLATE BISTRO COOKIE (ALLOW 10 MINS. BAKED TO ORDER.) Ⓥ

Fresh Baked Lemon and White Chocolate Cookie. Served in a Cast Iron Skillet. Topped with Vanilla Ice Cream and Raspberry Sauce.
7.48 (Serves 2)