

# DINNER

## APPETIZERS

- Charred Chicken Wings ..... 12  
*spicy barbeque sauce*
- Sonoma'z Shrimp Cocktail ..... 14  
*garlic-roasted, pinot noir cocktail sauce*
- Baked Goat Cheese ..... 10  
*grilled semolina-cheese bread*
- Charcuterie ..... 15  
*regional cheese and cured meats, pickled garnishes, grilled semolina bread*
- Seared Togarashi Ahi\* ..... 15  
*asian slaw, spicy soy sauce*
- Salmon Cakes\* ..... 13  
*chipotle aioli, micro-greens salad*

## SOUPS

- Smoked Chicken Tortilla ..... cup 5 / bowl 8  
*ancho-lime broth sofrito, crisp tortilla strips, queso fresco, avocado*
- Soup of the Day ..... cup 4 / bowl 7  
*fresh market ingredients*

## SALADS

- Caesar ..... 10  
with Chicken ..... 14  
with Shrimp ..... 16  
*romaine, fresh parmesan, seasoned croûtons, garlic anchovy dressing*
- Chop Chop ..... 13  
*grilled chicken, romaine, tomato, corn, bacon, bleu cheese, smoked pepper ranch*
- Lone Tree ..... 13  
*grilled chicken, romaine, wild arugula, fresh pears, raisins, goat cheese, maple-walnut vinaigrette*
- Roasted Beet ..... 12  
*mixed greens, goat cheese, roasted walnuts, mustard vinaigrette*
- Caprese ..... 12  
*fresh mozzarella, roma tomatoes, fresh basil, micro-greens, olive oil, balsamic reduction*
- Sonoma'z Vineyard ..... 9  
*mixed greens, cucumbers, grape tomatoes, candied walnuts, balsamic vinaigrette*

## FLATBREADS

- Margherita ..... 11  
*tomato, fresh mozzarella, basil, balsamic reduction*
- BBQ Shrimp ..... 14  
*grilled shrimp, house-made barbeque sauce, pickled red onions, pepper jack cheese*
- Vegetable Goat Cheese ..... 12  
*caramelized onions, roasted mushrooms, arugula greens, balsamic reduction*

## ENTRÉES

- 6 oz. Petite Beef Filet\* ..... 30  
*bleu cheese mashers, market vegetables, cabernet gastrique, herb butter*
- Seared Rib Eye Steak\* ..... 29  
*ancho-roasted potatoes, horseradish butter, market vegetables*
- Cedar Plank Roasted Fillet of Salmon\* ..... 26  
*potato roesti, market vegetables, whole grain mustard sauce*
- Sonoma'z Meatloaf ..... 19  
*bacon-wrapped, garlic mashers, market vegetables, mushroom sauce*
- Colorado Lamb Chops\* ..... 36  
*potato roesti, red wine mint glaze, market vegetables*
- Seared Chicken Palliard ..... 21  
*parmesan-cruste chicken breast, lemon risotto, caper beurre monté, arugula salad*
- Mushroom Pappardelle ..... 19  
*roasted mushrooms, caramelized onions, garlic roasted tomatoes, arugula, fresh grated parmesan cheese*

## ON THE SIDE

- French Fries  
Sweet Potato Fries  
Coleslaw  
Market Vegetables  
Lemon Risotto  
Garlic Mashers  
Ancho-Roasted Potatoes

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

