

# Dinner Menu

**Sonoma's**  
WINE BAR & GRILL

## Appetizers

### **Bread & Dips Flight (D) | 10**

Artisanal wheat and sourdough served with chef's choice of pesto and olive oil dips

### **Cheese Flight (D) | 24**

Moody smoked blue, Tipperary Irish cheddar, and MouCo camembert served with berries and lahvosh crackers

### **Stuffed Cremini Mushrooms (D) | 14**

Cremini mushrooms stuffed with smoked salmon, shrimp, whole grain mustard, and fennel, topped with an asiago crust and drizzled with balsamic reduction

### **Spicy Warm Olives | 10**

Country olive mix, giardiniera, grilled naan

## Soups & Salads

### **Sonoma's Cobb (GF, D) | 18**

Romaine, diced grilled chicken, bacon, smoked blue cheese, egg, tomato, avocado, and blue cheese dressing

### **Sonoma's Caesar (GFVA, D) | 14**

Romaine, asiago, garlic croutons, and house-made Caesar dressing | add chicken 7 | add steak 8 | add salmon 10

### **Winter Bitter Greens Salad (GF, D, P) | 16**

Frisée, arugula, pancetta, feta, pomegranate, candied pecans, and agave-whole mustard vinaigrette

### **French Onion Soup (D) | 12**

Bowl of house-made French onion soup topped with crouton and gruyère

### **Rustic Tomato Soup (GFVA, D) Cup 6 | Bowl 9**

House-made tomato soup topped with garlic croutons

## Flatbreads

### **Grilled Quattro Formaggi (D, P) | 16**

Chicken, pancetta, three-cheese and ranch béchamel, and fontina topped with scallions

### **Grilled Margherita (D) | 14**

Pomodoro, fontina, and roasted tomato drizzled with basil pesto

## Mains

### **Pan-Roasted Chicken | 28**

Two petit pan-roasted bone-in chicken breasts, risotto Milanese, seasonal vegetables, and glace de poulet

### **New York Strip\* (GF, D) | 42**

12 oz. prime New York strip, garlic mashed potatoes, seasonal vegetables, glace de viande

### **Pork Ribeye\* (GF, P) | 30**

12 oz. dry-aged bone-in pork ribeye served with smashed Yukon potatoes, maple-ginger Brussels sprouts, and apple butter demi-glace

### **Grilled Atlantic Salmon\* (GFVA) | 30**

8 oz. salmon filet with orange-caper butter served with fontina sweet pea risotto and seasonal vegetables

### **Crevette St. Jacques (D) | 30**

Jumbo shrimp, grain mustard, and gruyère béchamel, served with a saffron rice cake and seasonal vegetables

### **Portabella Ravioli (V, D) | 26**

Butternut squash, zucchini, roasted tomato, peas, garlic, olive oil, and sage

**GF | Gluten-Free GFVA | Gluten-Free Version Available P | Contains Pork D | Contains Dairy V | Vegetarian**

\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please alert your server if you have special dietary restrictions due to food allergy or intolerance.

Sonoma's Wine Bar & Grill located at Denver Marriott South at Park Meadows | 10345 Park Meadows Drive | Lone Tree, CO 80124 | 303-925-0004

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