

STARTERS

BLACKENED AHI TUNA* (V) | shaved cucumber, wasabi aioli, soy caramel, seaweed salad | 15

CHARCUTERIE (P, D) | rotating selection of meats and cheeses, pickles, preserves, crusty bread | 15

CRISPY BRUSSELS (GF, V) | sesame balsamic glaze, spicy aioli | 10

JUMBO LUMP CRAB CAKE (D) | jalapeño remoulade, pickled onion, citrus slaw | 13

CHICKEN WINGS (GF) | choice of Fresno hot or Korean BBQ ranch, carrots, celery | 12

DOUBLE-DIPPED SHRIMP COCKTAIL (GF) jalapeños aioli, cocktail sauce, grilled lemon | 14

SNACKS

PICKLED VEGETABLES (GF, V)
chef's choice house-pickled vegetables | 4

CHEF-MADE BBQ CHIPS (GF, V)
chipotle dipping sauce | 5

HOUSE-MARINATED OLIVES (GF, V)
parmesan crostini | 5

GREEN CHILI CHEDDAR-JACK
FRENCH FRIES (GF, P, D) | 6

FOR THE TABLE

RED PEPPER HUMMUS (GF, V) | carrots, celery, cauliflower, flatbread | 8

BROCCOLINI (GF, V, D) | parmesan-herb crust | 8

HOUSE FRIES (GF, V, D) | 5
truffle & parmesan | 7

WHIPPED POTATOES (GF, D)
cabernet gravy | 6

SOUP & SALAD

SMOKED CHICKEN TORTILLA (GF, D) | ancho-lime broth, sofrito, tortilla strips, queso fresco, avocado | cup 6 / bowl 8

CHOPPED (GF, V, D) | romaine hearts, all-natural grilled chicken, avocado, cherry tomato carrots, crispy bacon, blue cheese dressing | 14

HEIRLOOM TOMATO & CUCUMBER CAPRESE (GF, V, D) | elderberry balsamic, artisan greens mozzarella, pickled onion | 12

SONOMA'Z CAESAR (V, D) | chef-made manchego-anchovy dressing, parmesan crostini, grated grana Padano, heirloom tomato | 11

SOUP OF THE DAY | chef's daily creation | cup 5 / bowl 7

LONE TREE (GF, V, D) | grilled chicken, romaine, wild arugula, grilled pears, raisins, goat cheese, maple & walnut vinaigrette | 14

FLATBREADS

MARGHERITA (D) | mozzarella, Italian tomato, basil | 12

WHITE (D) | ricotta salata, mozzarella, broccolini, garlic butter sauce | 12

HOUSE SAUSAGE (D) | artisan sausage, house-dried tomato, mushroom, caramelized onion, mozzarella, parmesan | 13

MAINS

PAN-SEARED STRIPED BASS (GF, D) | succotash, red quinoa, wild rice pilaf, lobster butter sauce | 25

BACON-WRAPPED MEATLOAF (P, D) | smoked cheddar, whipped potatoes, green chili, demi-glace, charred broccolini | 21

VEGAN EGGPLANT ROLLATINI (GF,V) | artichoke- thyme risotto, roasted tomato-basil sauce, grilled asparagus, arugula salad | 21

SCALOPINNE MARSALA (D) | fontina mashed potatoes, grilled asparagus | chicken 21 / lamb 28

ANCHO FLAT IRON STEAK FRITES (GF) | chardonnay chimichurri, fries, chipotle aioli, wild arugula salad | 24

SONOMA'Z BURGER* (V, D) | smoked cheddar, caramelized onions, lettuce, tomato, special sauce, house fries | beef 14 / vegetarian (v) patty 13

CENTER-CUT FILET MIGNON* (GF, D) | Rosemary compound butter, Cabernet demi-glace, whipped potato, Parmesan-crusting broccolini | 36

FETTUCCHINI FRA DIAVOLO (V, D) | Aleppo red pepper, tomato, basil | chicken 18 / vegetable 17 / shrimp 20

PISTACHIO-CRUSTED SALMON* (GF, D) | piquillo coulis, saffron basmati, citrus-sautéed haricots vert | 28

CIDER-BRINED BONE-IN PORK CHOP (GF, P, D) | maple-bacon demi-glace, cheddar-jack whipped potato, balsamic-glazed brussels sprouts | 22

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO FOOD ALLERGY OR INTOLERANCE