



SONOMA grill

“A Casual Gourmet Grill
With California Style
and Texas Taste.”

APPETIZERS

Tequila Blue Crab Blue Crab flamed with tequila, sautéed with garlic and topped with cilantro. Served with tequila lime butter sauce

Calamari Sonoma Lightly battered and fried to a tender, crisp, golden brown. Served with spicy jalapeno pepper and lime butter sauce

Calamari Lightly battered and fried to a tender, crisp, golden brown. Served with marinara sauce.

Margarita Shrimp Cocktail Chilled shrimp, chopped avocado, fresh jalapenos and tomato salsa. Served with tortilla crisps.

Shrimp Scampi Shrimp sautéed with garlic, white wine, herbs, & lemon butter.

Sonoma Mussels Fresh Prince Edward Island mussels steamed in white wine, basil, lemon butter and Pernod.

Mozzarella Marinara Fresh mozzarella cheese fried to a crisp, golden brown and served with marinara sauce.

Grilled Bruschetta Brushed with extra virgin olive oil, grilled and served with roasted pepper, black olives, tomatoes, and Feta cheese.

Quesadillas Fajita beef or chicken with sautéed onions and roasted poblano peppers with melted cheese. Served with sour cream and pico de gallo.

BBQ Chicken Pizza Smoked Gouda and mozzarella cheeses with red onion and cilantro.

Sonoma Chicken Pizza Grilled chicken in sweet and sour sauce with pine nuts, scallions, Romano cheese, Fontina cheese, and mozzarella cheese.

SALADS

Sonoma Caesar Caesar salad with your choice of 8-ounce grilled chicken, grilled steak, or shrimp topped with parmesan cheese.

Chicken Fiesta Salad Grilled chicken on fresh greens with bacon, black bean & corn relish & Chipotle-Honey Mustard dressing & topped with cheese & tortilla strips.

Hazelnut Caprino Salad Mixed field greens with marinated artichoke hearts, roasted red bell peppers & grilled eggplant in vinaigrette, with hazelnut caprino cheese.

Sonoma Hearts of Palm Mixed field greens tossed with mozzarella & Romano cheese, black olives, tomatoes & red onions in vinaigrette, topped with grilled chicken.

Shrimp and Sea Scallops Mixed field greens tossed with grilled shrimp and scallops, roasted red bell peppers, olives and ricotta salata cheese in vinaigrette.

Cobb Salad Avocado, Bleu cheese, bacon, tomato, egg and lettuce tossed in our vinaigrette. Add chicken Add shrimp

Calamari Salad Breaded calamari fried to a crisp, golden brown, tossed with red onions and roasted red bell peppers, served over baby lettuce and topped with Ranch dressing.

Sonoma Salmon Salad Mixed field greens with grilled salmon, steamed asparagus in a dill sabayon dressing.

Steak Fajita Salad Grilled steak atop mixed greens & grilled vegetables served in your choice of dressing.

PASTA SPECIALTIES

Add a House or Caesar Salad with purchase of an entrée.

Beef Stroganoff Thinly sliced beef tenderloin sautéed with shallots, garlic and brown sauce then served over your choice of fettuccine noodles or garlic mashed potatoes.

Mediterranean Sonoma Angel hair pasta tossed with crushed tomatoes, garlic, olive oil and basil. Add chicken Add shrimp

Rigatoni Sonoma Rigatoni tossed with grilled chicken, sautéed mushrooms and sun dried tomatoes in tomato cream sauce topped with ricotta salata cheese and scallions.

Fettuccine Sonoma Fettuccine Alfredo tossed with grilled chicken, sautéed mushrooms and peas. Add shrimp

SONOMA SANDWICHES

Your burger, your choice!

Add cheese for: American, Cheddar, Bleu or

Pepper Jack Cheese

Apple Wood Smoked Bacon Grilled Onions

Sliced Mushrooms Fresh Guacamole

Sonoma Baja Burger 8-ounce Sonoma burger is topped with fresh grilled California green chiles and grilled red onions with pepper Jack cheese. Served with fries.

Classic Burger 8-ounce Old-Fashioned ground chuck burger with lettuce, tomato and a slice of grilled red onion. Served with fries.

Tex-Mex Grilled Chicken Sandwich Breast of chicken smothered with Jack cheese topped with shredded lettuce, fresh avocado and Chipotle mayonnaise. Served with fries.

Philly Cheese Steak Thinly sliced grilled steak covered with sautéed mushrooms, onions, peppers and cheese on sourdough. Served with fries.



FROM THE GRILL

All grilled dishes are cooked over our wood-burning grill. Entrees are served with your choice of a Sonoma Side Item. Add a House or Caesar Salad with purchase of an entrée. Sonoma Steaks are USDA Prime grain-fed. Sonoma Poultry is always fresh, never frozen. Sonoma Grill uses all state approved vendors... the Sonoma Grill Way.

Grilled Salmon *Fire-roasted fresh Salmon served with Mediterranean Salad of English cucumbers, Roma tomatoes, olive oil, lemon, mint, and garlic.*

Sirloin Marsala *8-ounce center cut sirloin grilled and topped with mushrooms, prosciutto ham, and served in Marsala wine sauce.*

Trout *Encrusted with pistachio, sautéed and topped with artichokes and a basil lemon butter sauce.*

Sirloin Madeira *8-ounce center cut sirloin grilled and topped with fresh asparagus and melted mozzarella cheese, covered with fresh mushroom Madeira sauce.*

Grilled Chicken *Fire-roasted breast of chicken served with olive oil and fresh herbs.*

Sirloin Avocado *8-ounce center cut sirloin seasoned with garlic chile spice and topped with avocado relish.*

Chicken Madeira *Chicken breast topped with fresh asparagus and melted mozzarella cheese, covered with fresh mushroom Madeira sauce.*

Texas Sirloin *8-ounce center cut sirloin seasoned with garlic chile spice and fire-roasted Texas style.*

Chicken Caprino *Grilled chicken breast topped with caprino cheese, sun dried tomatoes and a basil lemon butter sauce.*

Carne Asada *Grilled fajita steak with sautéed onions and poblano peppers topped with melted jack cheese and served with Ranchero sauce.*

Chicken Marsala *Grilled chicken breast topped with mushrooms and prosciutto ham and served in Marsala wine sauce.*

Pork Madeira *8-ounce chop topped with fresh asparagus and melted mozzarella cheese, covered with fresh mushroom Madeira sauce.*

Chicken Piccata *Grilled chicken breast with lemon sauce, mushrooms, and capers.*

SONOMA kids

All Kids Dishes are served with choice of side item, drink, and sundae. Side items include French fries, garlic mashed potatoes, pepper Jack mashed potatoes, Rigatoni Alfredo or Marinara, Angel Hair Pasta or the vegetable of the day.

Chicken Tenders
Fettuccine Alfredo
Junior Burger

DESSERTS

We recommend sharing these decadent desserts!

Chocolate Mousse Cake

Cheesecake
White Chocolate Raspberry Cheesecake
Turtle Pecan Caramel Cheesecake

Kentucky Derby Pie
A warm chocolate chip Georgia pecan pie served with vanilla ice cream.

Crème Brulee
Light vanilla custard crème brulee topped with fresh whipped cream and a strawberry.

BEVERAGES

Bottled Water
Regular Tea
Peach Mango Tea
Coffee
Soft Drinks

Gift Certificates Available

Sonoma Happy Hour
Monday - Thursday 4:00pm - 7:00pm

Private Room Available
Seats 25 guests ~ Reservations are accepted on holidays including: New Year's Eve, Valentine's Day, Easter, Mother's Day and Father's Day.

Sonoma Grill accepts Call Ahead Seating for a party of 6 or more.



SONOMA SIDES

Garlic Mashed Potatoes
Pepper Jack Cheese Mashed Potatoes
Rigatoni Alfredo or Marinara
Fettuccine Alfredo
Angel Hair Pasta Marinara
French Fries
Vegetable of the Day

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