

# Sonoma Cellar

**SPECIALS ALL WEEK**  
**APR. 16-21, 2021**

## **SPANISH TAPA** 15

*Chorizo, Manchego and Olives*

## **CAPRESE SALAD (GF)(V)** 12

*Tomatoes, mozzarella, basil, and olive oil. Drizzled with Balsamic reduction.*

## **BLK SEARED TUNA (GF)** 24

*Mushroom Risotto and Side Salad*

## **SURF AND TURF (GF)** 35

*Hanger Steak and Shrimp served with Mashed Potatoes and Veggies*

## **CHEESECAKE** 10

*Served with Strawberry Compote*

VG= Vegetarian

GF = Gluten Free

\* = Can be made VG

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. The (^) items are served raw or undercooked or may contain raw or undercooked ingredients. Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish, and gluten. Please inform your server if you have any food allergies.