

This is a sample menu that is updated periodically

The Plaza Bistro

420 First Street East Sonoma, CA 95476
Ph: 707-996-4466 fax: 707-996-9381

Breakfast

Omelets

(all egg dishes come with breakfast potatoes, and choice of toast: white, sourdough, wheat)

Ham , mushrooms, white truffle oil, Fontina cheese	11
Bacon , caramelized onions, sun dried tomatoes, and Swiss cheese	11
Three Scrambled eggs with Caggiano's spicy Italian sausage, spinach, roasted bell peppers and cheddar	12
Three Scrambled eggs with tomatoes, green onions, mushrooms and Fontina cheese	11
Two eggs any style with breakfast potatoes and choice of toast	8
Add bacon, ham or spicy sausage	10

Eggs Benedict

Traditional -muffins, Canadian bacon, poached eggs and hollandaise	12
Smoked salmon -muffins, poached eggs with hollandaise	13
Crab Cakes -muffins, poached eggs and hollandaise	15
Florentine -spinach, Tomatoes, poached eggs and hollandaise	11

Crepes

Wild mushrooms with ham and cheddar cheese	9
Asparagus and smoked salmon with saffron cream	10
Tomatoes , spinach, fontina and red bell pepper coulis	9
French Toast -raisins, cinnamon and caramelized green apples	8

Juices

Orange	3	Grapefruit	3	Cranberry	2.5	Apple	2.5
Tomato	2.50	Pineapple	2.5				

Cocktails

Mimosa	7	Bloody Mary	6	Screwdriver	5.5	Bellini	8
Tequila Sunrise	7	Ramos Fizz	8				

Coffee Drinks

Espresso	2.25/3	Tea Hot/Iced	2	Americano	2.25	Mocha	3.5
Cappuccino	2.50/3.25	Malciatto	2.25	Late	2.50/3.25	Coffee	2
Hot Chocolate	3.	Keoke Coffee	6.5	Jamaican Coffee	6.5	Irish Coffee	6.5
Baileys N Coffee	6.5	Mexican Coffee	6.5				

Sides

One Egg	2	English Muffin	2	Breakfast Potatoes	3	Toast	1
Bacon	3	Hollandaise	3	Sausage Patty	3	Spinach	3
Fresh Fruit	3	Smoked Ham	3				

Inquire about our banquet facilities
Gift Certificates available
18% gratuity will be added to parties of 8 or more
We gladly accept Visa, M/C, Amex,
U. S. Travelers checks, and US Dollars
No separate checks, thank you!

The Plaza Bistro

Lunch

Starters

Seafood Cocktail

Shrimp, Dungeness crab, and halibut over greens, topped with fresh avocado, tomato, and red onion 12.50

Pan Seared Crab Cake & Salmon Cake

Pan seared with salad of fennel and baby arugula, red pepper remulade 13

Antipasto

Cold cuts, assorted cheese, marinated vegetables, Mediterranean olives
small 11 large 15.50

Fontina Bruschetta

Grilled bread topped with calamata olives, garlic, capers, basil and olive oil 8.25

Steamed Mediterranean Mussels

Prosciutto, white wine, spicy tomato sauce & grilled crostini 11.25

Salads

Butter Lettuce Salad

Blue cheese, Asian pear, golden raisins & whole grain mustard vinaigrette 9.25

Classic Caesar

Romaine hearts, herb croutons & parmesan cheese 8.25

Organic Mixed Green

Diced tomatoes and croutons tossed with white balsamic vinaigrette 7.25

Sandwiches

(Sandwiches come with choice of French fries or house salad)

Open face Grilled Portobello

With roasted red peppers & Chevre goat cheese on Focaccia 10

Grilled Salmon

With bacon, lettuce and tomatoes & lemon aioli on Focaccia 11

Hamburger

Grilled half pound ground Chuck patty with Jack cheese on sesame roll 9

Grilled Chicken Breast Sandwich

With lettuce, tomatoes, onions, sliced avocado & chipotle aioli on a ciabatta roll 11

Entrees

Safron Linguine

Tossed with spicy Italian sausage, Manila clams, prawns, arugula and white wine garlic sauce 20

Coriander Encrusted Salmon

Roasted fennel, chive risotto & tomato caper chutney 19.50

Grilled Flank Steak

With white truffle oil mashed potatoes green beans & mushroom red wine sauce 19

Pan Seared Gnocchi

Sun dried tomatoes & seasonal vegetables with white wine sauce 18

Bolognese

Rigatoni pasta with ground veal & tomato sauce 17

Desserts

Tiramisu-Espresso, rum & Amaretto soaked lady fingers with mascarpone & cocoa powder 9

Apple & Dry Cranberry Crisp-With vanilla gelato 7

Crepes-Lemon mascarpone & strawberry champagne sauce 6

Classic Crème Brulee 6

Sorbet of the Day 5

Gelato of the Day 5