

From Our Grill

Comes with a Choice of Two Side Dishes

8 ounce USDA Choice Beef Filet Mignon, Maitre d' Butter	\$25
12 ounce USDA Choice Beef New York Strip, Marchand de Vin	\$22
10 ounce USDA Choice Sirloin, Black Pepper Mushroom Sauce	\$19.5
Bone in Pork Chop with Apple Mustard Sauce	\$18.5
Herb Grilled Swordfish with a Basil and Bacon Pesto	\$19

Side Dishes

Pepper Jack Macaroni and Cheese	Penne Pasta Pomodoro
Creole Creamed Corn	Roasted Garlic Mashed Potatoes
French Green Beans	Steamed Asparagus

Sona Creations

Sona's Signature Prosciutto Wrapped Mahi-Mahi	\$18
Served Over Risotto Primavera and Steamed Asparagus and topped with a Lemon-Thyme Butter Sauce	
Half Rack of Slow Cooked Baby Back Ribs	\$13.5
Served with Lemon Caraway Cole Slaw and Rosemary Seasoned Steak Fries and a Blackberry Barbecue Sauce <i>For a Full Rack add \$5</i>	
Grilled Semi Boneless Chicken Breast	\$12
Served over Penne Pasta, Sautéed Spinach and Artichoke Hearts with a Roasted Tomato Pomodoro Sauce	
Parmesan Crusted Salmon	\$17
Served with Roasted Garlic Mashed Potatoes and Sautéed Vegetable Ratatouille	
Half Herb Roasted Chicken	\$15
Served over Oven Roasted Red Potatoes and Green Beans with a Honey Almond Glaze	
Vegetarian Pasta	\$12
Sautéed Artichoke Hearts, Asparagus, Portobello Mushrooms and Roma Tomatoes in a Roasted Red Pepper Alfredo Sauce served over Fettuccini	

Desserts

All Dessert Choices are \$5.50

Bourbon Pecan Pie with Chocolate Sauce and Fresh Whipped Cream
Fresh Berry Crème Brulee
Rich Chocolate Cake Layered with Chocolate Mousse served on Vanilla Crème Anglaise
Italian Lemon Cream Cake with Fresh Whipped Cream
New York Style Vanilla Cheesecake with Raspberry Sauce

Appetizers

- Jumbo Lump Crab cakes** \$7
Pan fried crab cakes with Jalapeño
Slaw and citrus remoulade
- Fried Calamari** \$8
Served with Seaweed Salad and
glazed with Sweet Chili Dipping
Sauce
- Spicy Tomato, Olive Bruschetta** \$6
Served with Toasted Ciabatta Bread
and Fresh Mozzarella
- Buttermilk Fried Shrimp** \$7
Served over Creole Creamed Corn
with a Tabasco Butter Sauce
- Pulled Pork Spring Roll** \$6
Served with Spicy Mustard and
Peach Sweet and Sour Sauce

Soups

- Roasted Corn and Crab Chowder** \$6
Topped with Cajun Fried Onions
- Fresh Made Soup of the Day** \$5

Salads

- Sona's House Salad** \$4
Garden Vegetables served on a Bed
of Mixed Greens
- Add a House Salad to any Entrée** \$2
- Caesar Salad** \$6
Served with Cherry Tomatoes and
Crispy Pancetta with Croutons
- Iceberg Wedge** \$5
With Roma Tomatoes and spiced
Pecans with a Boursin-Buttermilk
Dressing
- Grilled Salmon Salad** \$12
A Bed of Mixed Greens with Dried
Tomatoes, Pickled Red Onions and
Blue Cheese Crumbles with Lemon-
Sesame Vinaigrette
- Grilled Chicken Caesar Salad** \$10
A Dinner Portion of our Caesar
Salad served with 6 ounces of
Marinated and Grilled Chicken
Breast

Prix Fixe Menu

\$25

Appetizer (Choice of One)

Pulled Pork Spring Roll
Served with Spicy Mustard and
Peach Sweet and Sour Sauce

Fresh Made Soup of the Day

Caesar Salad
Served with Cherry Tomatoes and Crispy
Pancetta and Croutons

Iceberg Wedge
With Roma Tomatoes and spiced Pecans
with a Boursin-Buttermilk Dressing

Entrée (Choice of One)

Half Herb Roasted Chicken
Served over Oven Roasted Red Potatoes
and Green Beans with a Honey Almond
Glaze

Prosciutto Wrapped Mahi-Mahi
Served Over Risotto Primavera and
Steamed Asparagus and topped with a
Lemon-Thyme Butter Sauce

12 oz New York Strip
Served with Roasted Garlic Mashed
Potatoes, Sautéed Asparagus and Marchand
de Vin

Bone in Pork Chop
With Apple Mustard Glaze Served with
Creole Creamed Corn and French Green
Beans

Dessert (Choice of One)

New York Style Vanilla Cheesecake
with Raspberry Sauce

Rich Chocolate Layer Cake with
Vanilla Crème Anglaise