




Sonny D's

CLASSIC CAESAR 	14
Romaine, parmesan, homemade croutons + dressing	
GRANDMA CONNIE'S COBB SALAD 	18
Romaine, chicken, bacon, egg, tomato, avocado, bleu cheese, ranch dressing (<i>Grandma's favorite!</i>)	
SANTA FE SALAD 	17
Mixed greens, blackened chicken, roasted corn, avocado, charred red onion, tomato, tortilla chips, black beans, chipotle ranch	
ROASTED BEET SALAD  	17
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing	
CHOPPED SALAD	17
Romaine, chicken, tomato, cucumber, red onion, bacon, bleu cheese, balsamic dressing, pasta	
NONNA'S MEATBALL SALAD	17
Romaine, tomatoes, carrots, cucumbers, homemade meatballs, lemon vinaigrette	
CAPRESE SALAD  	16
Fresh mozzarella + tomato, basil, olive oil, balsamic dressing	
PROTEIN ADD-ONS	Chicken (\$6) ... Shrimp (\$8) ... Salmon (\$10)

SALAD

*BURGERS

ALL 1/2 POUND STEAKHOUSE BLEND. ON BRIOCHE. SERVED WITH LETTUCE, TOMATO, AND ONION. WITH SIDE OF FRESH-CUT FRIES OR SIDE SALAD.

CLASSIC \$17 <i>The choice is yours:</i> cheddar, swiss, pepper jack, mozzarella	BLACK & BLEU \$18 Blackened burger w/ caramelized onions + bleu cheese
CALIFORNIA \$18 Swiss cheese, thick-cut bacon, homemade guacamole	JALAPEÑO \$17 Roasted jalapeño, pepper jack cheese, caramelized onions
SONNY'S SPECIAL \$18 Fresh mozzarella, fire-roasted tomato relish, pesto aioli	BBQ \$18 Cheddar cheese, chipotle BBQ sauce, thick-cut bacon, topped w/ crispy onion strings
GRILLED MUSHROOM \$17 Mushrooms, caramelized onions, swiss cheese	BLACK BEAN \$16  Homemade black bean burger w/ pepper jack cheese, avocado, chipotle aioli

SAMMIES

SERVED WITH FRESH-CUT FRIES OR SIDE SALAD.

CAPRESE *NEW* \$16  Arugula, fresh mozzarella, pesto, balsamic glaze, on a ciabatta bun
CHICKEN PESTO \$16 Grilled marinated chicken, pesto aioli, fresh mozzarella, lettuce, tomato, onion, on a ciabatta bun
B.L.A.S.T. \$16 Bacon. Lettuce. Avocado Spread. Shrimp. Tomato. (And mayonnaise) on brioche

BLACKENED CHICKEN \$16 Bacon, pepper jack, guacamole, lettuce, tomato, onion on a toasted ciabatta bun
CHICKEN CLUB \$18 Grilled chicken, chipotle mayo, lettuce, tomato, onion, bacon on brioche

CHICKEN PARMIGIANA \$18
Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll

PORK TENDERLOIN \$18
House breaded pork tenderloin w/ white onions + pickles on brioche

ENTRÉES

FAMOUS CHICKEN PARMIGIANA	28
Breaded chicken cutlets, homemade marinara sauce, mozzarella cheese, served on a bed of rigatoni.	
CHICKEN GIARDINIERA	28
Breaded chicken cutlet, homemade giardiniera, roasted potatoes.	
CHICKEN VESUVIO	30
Bone-in half chicken, peas, roasted garlic, vesuvio potatoes	
BERKSHIRE PORK CHOP	30
(2) 10 oz. pork chops w/ our homemade BBQ glaze, onion strings. Served w/ roasted potatoes + spinach.	
GRILLED SALMON	32
W/ a lemon butter sauce. Served w/ roasted potatoes + mixed veggies.	
FISH & CHIPS	18
Tender Haddock in a light beer batter w/ tartar sauce + lemons. Served w/ fresh-cut fries.	
SAUSAGE FRANCONELLO	22
Roasted sausage, garlic, roasted potatoes, peppers, onions, mushrooms	

PASTA

RIGATONI BUTTERA	24
Sausage, peas, tomato cream sauce	
LINGUINE CALABRESE	24
Sautéed shrimp, roasted peppers, zesty marinara sauce	
SPAGHETTI & MEATBALL	22
Marinara sauce, Nonna's famous homemade meatballs	
FETTUCCINI À LA FRANCO	22
Mushrooms, chicken, pesto cream sauce	

ASK ABOUT OUR GLUTEN-FREE PASTA OPTIONS

TACOS (3 EACH)

STEAK - Lettuce + homemade guac. (\$20)
CHICKEN - Lettuce + homemade guac. (\$16)
SHRIMP - Roasted corn salsa, cilantro lime crema (\$18)

SONNY SIDES

Fresh-Cut French Fries (\$6)	} 
Homemade Mac n' Cheese (\$8)	
Side Mixed Veggies (\$7)	
Side Spinach (\$7)	
Smoked Élote (\$8)	

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. While we make every effort to accommodate food allergies, we cannot guarantee all requests. Please inform your server of any allergies. Substitutions may incur an additional charge. Ask your server which items can be served undercooked.

Menu items and prices are subject to change.

A 20% service fee is added to parties of 5 or more.

BREWS + WINE

DRAFTS

- Sister Lake King of the Raft (9)
- Voodoo Ranger Juicy Haze (9)
- Revolution Anti-Hero (9)
- Round Barn Kolsch (9)
- Saugauck: Seasonal (9)
- Sam Adams: Seasonal (8)
- Alaskan Amber Ale (9)
- Bells: Seasonal (9)
- Blue Moon (8)
- Peroni (8)
- Stella (8)
- Modelo (8)

PINOT GIRGIO

- **Chloe Valadinge**, Italy (9/30)
- **J Vineyards** Cali. (12/48)
- **Terlato Friuli**, Italy (62)

SAUVIGNON BLANC

- **Pomelo** Lake County, Cali. (10/35)
- **Kim Crawford** Marlborough, New Zealand (12/44)
- **Cloudy Bay** Marlborough, New Zealand (15/60)
- **Domaine Gueneau** Sancerre, France (68)

CHARDONNAY

- **Hahn** Monterey County, Cali. (10/38)
- **Duckhorn** Napa Valley, Cali. (16/64)
- **Jordan** Russian River Valley, Cali. (80)
- **Far Niente** Napa Valley, Cali. (98)

SWEET OR ROSÉ

- **Tabor Hill Demi Sec** Michigan (8/30)
- **Decoy** Cali. (12/42)
- **Chateau Minuty** Provence, France (15/60)

SPARKLING

- **La Marca** Prosecco, Italy (12/42)
- **A to Z Sparkling Rosé** Oregon (10/40)
- **Veuve Clicquot Yellow Label Brut** Champagne, France (115)
- **Veuve Clicquot Rosé** Champagne, France (116)

PINOT NOIR

- **Bogle** Cali. (8/32)
- **Meiomi** Cali. (14/52)
- **Erath** Oregon (56)
- **Belle Glos "Las Alturas"** Santa Lucia Highlands, Cali. (68)

DOMESTICS

- Miller Lite (5) Coors (5)
- Budweiser (5) High Noon (5)
- Bud Light (5) Good Boy (5)
- Michelob Ultra (5)

IMPORTED

- Corona (Corona Light) (6)
- Stella Cidre (6)
- Bells 2 Hearted (6)
- Summer Shandy (6)
- Heineken (6)
- Guinness (6)
- *Athletic Brewing Hazy IPA (6) (Non-Alcoholic)

MERLOT/MALBEC

- **Charles Smith Velvet Devil** Washington (10/38)
- **St. Francis** Sonoma, Cali. (54)
- **Duckhorn Napa Valley**, Cali. (92)
- **Alamos** Mendoza, Argentina (8/32)

RED BLEND

- **Unshackled by Prisoner** Cali. (12/44)
- **Paraduxx by Duckhorn** Napa Valley, Cali. (72)
- **Prisoner** Cali. (88)

CABERNET

- **California**
 - **Bonanza** (12/42)
 - **Decoy** (14/56)
- **Napa Valley, Cali.**
 - **Quilt** (19/76)
 - **Mt Veeder** (105)
 - **Caymus** (135)
 - **Chimney Rock** (155)
- **Silver Oak**, Alexander Valley, Cali. (124)

INTERNATIONAL

- **Italy**
 - **Banfi Chianti Classico** Tuscany (10/36)
 - **Michele Chiarlo Barbera Asti** BOCG (12/50)
 - **Ruffino Modus** Tuscany (62)
 - **Renato Ratti "Marcenasco" Barolo** Piedmont (102)
- **M. Chapoutier Cotes du Rhone Rouge** Rhone, France (11/42)
- **Chateau Cantin** Bordeaux, France (88)
- **Cune Crianza** Rioja, Spain (40)

APPETIZERS

CHARGRILLED OYSTERS 19
Freshly shucked oysters topped w/ an herbed butter + cheese. Cooked on an open fire. 6 per order.

OYSTERS ON THE HALF SHELL (GF) MP 19
6 per order. Feeling a bit shellfish? These oysters are the pearl-fect bite!

FRIED CALAMARI 2 WAYS 19
The choice is yours: Traditional w/ marinara or tossed in a Sweet Thai Chili Sauce topped w/ toasted sesame seeds

CLASSIC MARGARITA 16
Fresh tomatoes, fresh mozzarella, torn basil

MEDITERRANEAN *NEW* 17
Pesto, goat cheese, mozzarella, roasted red pepper + zucchini, charred red onion

SAUSAGE & GIARDINIERA 17
Tomato sauce, house-made giardiniera, sausage, mozzarella, roasted peppers

NONNA IDA'S LOADED POTATO CAKES 15
Homemade potato cakes stuffed w/ green onion, bacon, sour cream. Topped w/ the same ingredients.

FRIED CAULIFLOWER 14
Served w/ cilantro lime crema.

FRIED PICKLE CHIPS 14
Oh, so crispy! Served w/ buttermilk ranch.

CORN RIBS (GF) 14
Smoked corn ribs tossed in house BBQ seasoning. Topped w/ homemade molasses BBQ sauce.

BAVARIAN PRETZELS 14
Served w/ Merkt's cheddar cheese & stone ground mustard sauce.

CHICKEN QUESADILLA 16
Chihuahua + pepper jack cheese, chicken, roasted peppers + onions. Served w/ salsa, sour cream, homemade guacamole.

HOMEMADE JUMBO WINGS 18
The choice is yours: Buffalo, Chipotle BBQ, or Sweet Thai Chili Sauce. Served w/ ranch.

FLATBREADS

COCKTAILS

CLASSICS

- EXIT 01** \$14
Campari, gin, vermouth, orange
- MARIOS MANHATTAN** \$14
Rye whiskey, sweet vermouth, bitters
- MARGARITA** \$14
Served on the rocks
- MOJITO** \$13
White rum, sugar, fresh mint, lime juice
- 55 CHEVY** \$14
Whiskey, bitters, orange peel, luxardo cherries
- SUNSET SANGRIA** \$13
Red wine, rum, citrus liquor, fresh fruit
- ESPRESSO MARTINI** \$15
Espresso liquor, vodka, espresso, coffee beans

SPRITZ

- SONNY SPRITZ** \$13
Aperol, prosecco, orange slice, seltzer
- HUGO** \$13
Elderflower, mint, prosecco, seltzer
- LOLA'S LEMONADE** \$14
Raspberry vodka, lemonade, prosecco
- CUCUMBER FIZZ** \$15
Gin, cucumber, lime, simple syrup

**MORE COCKTAILS
FOUND ON OUR
SEASONAL MENU**

MULES

- MEXICAN MULE** \$14
Tequila, ginger beer
- MICHIGAN MULE** \$14
Journeyman Bourbon, ginger beer
- MOSCOW MULE** \$14
Vodka, ginger beer

Vegetarian
Gluten-Free (GF)



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