








Sonny D's

LARGE SALADS - BIG ENOUGH TO SHARE!

CLASSIC CAESAR 	15
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 	18
Mixed greens, blackened chicken, roasted corn, avocado, charred red onion, tomato, tortilla chips, black beans, chipotle ranch	
STEAK SALAD	24
10oz Prime New York Strip Steak with arugula, lemon vinaigrette, red onion, bleu cheese	
ROASTED BEET SALAD  	17
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing, balsamic glaze	
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, balsamic glaze	
PROTEIN ADD-ONS	Chicken (\$6) ... Shrimp (\$8) ... Salmon (\$10) ... Steak (\$12)

*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 \$17  Homemade black bean burger w/ pepper jack cheese, avocado, chipotle aioli

SAMMIES

CAPRESE *NEW* \$16 	BBQ PULLED PORK \$18 18-hour smoked pulled pork, chipotle BBQ sauce, crispy onion strings, brioche bun
CHICKEN PESTO \$16 Grilled marinated chicken, pesto aioli, fresh mozzarella, lettuce, tomato, onion, on a ciabatta bun	CHICKEN GIARDINIERA \$18 <i>Pronounced (jar-dih-nair-uh)</i> Breaded chicken cutlet, fresh giardiniera, mozzarella cheese, French roll
B.L.A.S.T. \$19 Bacon. Lettuce. Avocado Spread. Shrimp. Tomato. (And mayonnaise) on brioche bread	BLACKENED CHICKEN \$16 Bacon, pepper jack, guacamole, lettuce, tomato, onion on a toasted ciabatta bun
CHICKEN PARMIGIANA \$18 Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll	CHICKEN CLUB \$18 Grilled chicken, chipotle mayo, lettuce, tomato, onion, bacon on brioche bread

ENTRÉES

FAMOUS CHICKEN PARMIGIANA 28 Breaded chicken cutlets, homemade marinara sauce, mozzarella cheese, served on a bed of rigatoni.	★ HOUSE FAVORITE
STEAK FRITES 34 10oz Prime New York Strip, fresh-cut fries, peppercorn cream sauce	★ HOUSE FAVORITE
CATCH OF THE DAY MP Ask your server about today's preparation!	
BERKSHIRE PORK CHOP 36 (2) 10 oz. pork chops w/ our homemade BBQ glaze, onion strings. Served w/ rmashed potatoes + mixed veggies.	
BLACKENED SALMON 32 W/ fresh pineapple salsa, served w/ mixed vegetables and spinach	
CHICKEN CAPRESE 28 Pan seared chicken, roasted tomatoes, fresh mozzarella, basil, balsamic glaze, linguine	
SAUSAGE FRANCONELLO 24 Roasted sausage, garlic, roasted potatoes, peppers, onions, mushrooms	★ HOUSE FAVORITE
RIGATONI BUTTERA 24 Sausage, peas, tomato cream sauce	
LINGUINE CALABRESE 24 Sautéed shrimp, roasted peppers, zesty marinara sauce	
SPAGHETTI & MEATBALLS 22 Marinara sauce, Nonna's famous homemade meatballs	
FETTUCCINI À LA FRANCO 22 Mushrooms, chicken, pesto cream sauce	★ HOUSE FAVORITE
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)	
Side Salad (\$6)	

Vegetarian  Gluten-Free 

*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 16OZ

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

PINOT GIRGIO

- **Chloe** Valadinge, Italy (10/32)
- **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 (10/32)
- **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. (10/32)
- **Meiomi** Cali. (14/52)
- **Erath** Oregon (56)
- **Belle Glos “Las Alturas”** Santa Lucia Highlands, Cali. (68)

RED BLEND

- **Dreaming Tree** North Coast, Cali (10/36)
- **Unshackled by Prisoner** Cali. (14/46)
- **Paraduxx by Duckhorn** Napa Valley, Cali. (72)
- **Prisoner** Cali. (92)

CLASSICS

EXIT 01 \$15
Campari, Beefeater Gin, Vermouth, Orange

MARIOS MANHATTAN \$16
Bulleit Rye Whiskey, Sweet Vermouth, Bitters

MARGARITA \$15
Choice of Classic Lime or Seasonal Selection

MOJITO \$14
Bacardi Rum, Sugar, Fresh Mint, Lime Juice

55 CHEVY \$16
Bulleit Whiskey, Bitters, Orange Peel, Luxardo Cherries

ESPRESSO MARTINI \$15
Borghetti Espresso Liqueur, Vodka, Espresso, Coffee Beans

DOMESTICS

- Miller Lite (5)
- Budweiser (5)
- Bud Light (5)
- Blue Moon (5)
- Coors (5)
- High Noon (5)
- Good Boy (5)
- 3 Floyd’s Zombie Dust (7)

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)
- *N/A Stella (6)

ADDITIONAL SIPS

- Pellegrino (8)
- Acqua Panna (8)
- Pellegrino Italian Sodas (6)

MERLOT/MALBEC

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

CABERNET

- **California**
 - **Bonanza** (12/42)
 - **Decoy** (14/56)
- **Napa Valley, Cali.**
 - **Quilt** (19/76)
 - **Mt Veeder** (105)
 - **Caymus** (138)
 - **Chimney Rock** (165)
- **Silver Oak**, Alexander Valley, Cali. (190)

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)

SANGRIA

- **Round Barn Red Sangria** (15)
- **White Sangria** House blend citrus sangria (15)

SPRITZ

SONNY SPRITZ \$14
Aperol, Prosecco, Orange Slice, Seltzer

HUGO \$14
Elderflower, Mint, Prosecco, Seltzer

LOLA’S LEMONADE \$14
Raspberry Vodka, Lemonade, Prosecco

LIMONCELLO SPRITZ \$15
Limoncello, Lemon Slices, Prosecco, Soda Water

MOCKTAILS

HONEY GINGER SPRITZ \$6

STRAWBERRY MINT FAUXJITO \$6

PELEGRINO CIAO! \$6
Cranberry-Lime Spritz

APPETIZERS

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

OYSTERS ON THE HALF SHELL **GF** **MP**
6 per order. East coast oysters
Feeling a bit shellfish?
Enjoy \$1 oysters EVERYDAY (3-5pm)
Limit 1 dozen per person



FRIED CALAMARI **19**
The choice is yours:
Traditional w/ marinara or w/ Thai chili

CLASSIC MARGARITA **16**
Fresh tomatoes, fresh mozzarella, torn basil

MEDITERRANEAN **17**
Pesto, goat cheese, mozzarella, roasted red pepper + zucchini, charred red onion, balsamic glaze drizzle

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

NONNA IDA’S LOADED POTATO CAKES **16**
Homemade potato cakes stuffed w/ green onion, bacon, sour cream. Topped w/ the same ingredients. **★ HOUSE FAVORITE**

FRIED CAULIFLOWER **15**
Hand breaded, tossed w/ roasted red peppers, served w/ cilantro lime crema.

FRIED PICKLE CHIPS **16**
Oh, so crispy! Hand breaded, tossed w/ roasted red peppers, served w/ buttermilk ranch.

CORN RIBS **15**
Smoked corn ribs tossed in house BBQ seasoning. Topped w/ homemade molasses BBQ sauce. **★ HOUSE FAVORITE**

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 **19**
The choice is yours: Buffalo, Chipotle BBQ, or Sweet Thai Chili Sauce. Served w/ ranch, celery and carrots

MULES

MEXICAN MULE \$15
Tequila, Ginger Beer

MICHIGAN MULE \$15
Journeyman Bourbon, Ginger Beer

MOSCOW MULE \$15
Vodka, Ginger Beer

MORE COCKTAILS FOUND ON OUR SEASONAL MENU

ASK ABOUT OUR FROZEN DRINKS!



FOLLOW US
@sonnydsnewbuffalo

