

LARGE SALADS - BIG ENOUGH TO SHARE!

CLASSIC CAESAR 	17
Romaine, parmesan, homemade croutons + dressing	
GRANDMA CONNIE’S COBB SALAD	19
Romaine, chicken, bacon, egg, tomato, avocado, bleu cheese, ranch dressing <i>(Grandma’s favorite!)</i>	
SANTA FE SALAD	20
Mixed greens, blackened chicken, roasted corn, avocado, charred red onion, tomato, tortilla chips, black beans, chipotle ranch	
STEAK SALAD	26
10oz Prime New York Strip Steak with arugula, lemon vinaigrette, red onion, bleu cheese	
ROASTED BEET SALAD 	19
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing, balsamic glaze	
CHOPPED SALAD	19
Romaine, chicken, tomato, cucumber, red onion, bacon, bleu cheese, balsamic dressing, pasta	
NONNA’S MEATBALL SALAD	19
Romaine, tomatoes, carrots, cucumbers, homemade meatballs, lemon vinaigrette	
CAPRESE SALAD 	18
Fresh mozzarella + tomato, basil, olive oil, balsamic dressing, balsamic glaze	

PROTEIN ADD-ONS
Chicken (\$6) ... Shrimp (\$9) ... 6oz. Salmon (\$12) ... 10oz NY Strip Steak (\$15)

BURGERS* **ALL 1/2 LB. STEAKHOUSE BLEND BURGERS SERVED ON BRIOCHE WITH LETTUCE, TOMATO & ONION. INCLUDES FRESH-CUT FRIES OR SIDE SALAD.**

CLASSIC \$18	MEATS BY
<i>The choice is yours:</i> cheddar, swiss, pepper jack, mozzarella	
CALIFORNIA \$20	L I N Z
Swiss cheese, thick-cut bacon, homemade guacamole	
BBQ \$20	GRILLED MUSHROOM \$18
Cheddar cheese, chipotle BBQ sauce, thick-cut bacon, topped w/ crispy onion strings	
JALAPEÑO \$18	Mushrooms, caramelized onions, swiss cheese
Roasted jalapeño, pepper jack cheese, caramelized onions	
BLACK & BLEU \$19	BLACK BEAN \$18 
Blackened burger w/ caramelized onions + bleu cheese	
BLACK BEAN \$18 	Homemade black bean burger w/ pepper jack cheese, avocado, and chipotle aioli

SAMMIES **SERVED WITH FRESH-CUT FRIES OR SIDE SALAD.**

CAPRESE \$18 	BBQ PULLED PORK \$19
Arugula, fresh mozzarella, tomato, pesto, balsamic glaze, on a ciabatta bun. + <i>Grilled Chicken</i> (\$6)	
CHICKEN PESTO \$19	CHICKEN GIARDINIERA \$20
Grilled marinated chicken, pesto aioli, fresh mozzarella, lettuce, tomato, onion, on a ciabatta bun	
B.L.A.S.T. \$21	<i>Pronounced (jar-dih-nair-uh)</i>
Bacon. Lettuce. Avocado Spread. Shrimp. Tomato. (And mayonnaise) on brioche bread	
CHICKEN CLUB \$19	Breaded chicken with giardiniera, garlic aioli, and mozzarella on a French roll
Grilled chicken, chipotle mayo, lettuce, tomato, onion, bacon on brioche bread	
MEATBALL SUB *NEW* \$18	★ HOUSE FAVORITE
Nonnas homemade meatballs, mozzarella and parmesan cheese, garlic butter, french roll	

CHICKEN PARMIGIANA \$20
Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll

ENTRÉES

FAMOUS CHICKEN PARMIGIANA

30

Breaded chicken cutlets, homemade marinara sauce, mozzarella cheese, served on a bed of rigatoni.

HOUSE FAVORITE

STEAK FRITES

38

10oz Prime NY strip served with fresh cut fries and a chimichurri sauce

HOUSE FAVORITE

FISH N CHIPS

22

Beer-battered haddock served with lemons, fries, and tartar sauce

BERKSHIRE PORK CHOPS

38

Two bone-in pork chops with BBQ glaze, roasted potatoes, and mixed vegetables

BLACKENED SALMON

GF

34

W/ fresh pineapple salsa, served w/ mixed vegetables and spinach

CHICKEN CAPRESE

30

Pan seared chicken, roasted tomatoes, fresh mozzarella, basil, balsamic glaze, linguine

SAUSAGE FRANCONELLO

28

Roasted sausage, garlic, roasted potatoes, peppers, onions, mushrooms

HOUSE FAVORITE

PASTA

RIGATONI BUTTERA

26

Sausage, peas, tomato cream sauce

LINGUINE CALABRESE

28

Sautéed shrimp, roasted peppers, zesty marinara sauce

SPAGHETTI & MEATBALLS

23

Marinara sauce, Nonna's famous homemade meatballs

FETTUCCINI À LA FRANCO

23

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 Salad (\$6)
<i>Dressing choices lemon vinaigrette, balsamic, ranch, caesar</i>

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)
- Campin Beer – Brew Detroit (9)
- Round Barn Kolsch (9)
- Saugatuck: Seasonal (9)
- Michelob Ultra (8)
- Alaskan Amber Ale (9)
- Bells: Seasonal (9)
- Peroni (8)
- Stella (8)
- Modelo (8)

*Ask about our Rotating Drafts

PINOT GRIGIO

- **Chloe** *Valdadige, 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)*

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

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

BOTTLES & CANS

- Miller Lite (5)
- Budweiser (5)
- Bud Light (5)
- Blue Moon (5)
- Coors (5)
- High Noon (5)
- Good Boy (5)
- Corona Light (6)
- 3 Floyd’s Zombie Dust (7)
- Blake’s Hard Cider Triple Jam (6)
- Yuengling Black and Tan (6)
- Sun Cruiser (5)
- Bells 2 Hearted (6)
- Summer Shandy (6)
- Heineken (6)
- Guinness (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** *DOCG (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)*

SWEET OR ROSÉ

- **Seven Daughters** *Moscato Italy (10/38)*
- **Decoy (Rose)** *Cali. (12/42)*
- **Black Star Farms Riesling** *Michigan (12/42)*
- **Hampton Water Rose** *Michigan (15/60)*

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

MP

6 per order. East coast oysters.

FRIED CALAMARI

19

Lightly fried calamari served with marinara

CHIMICHURRI SHRIMP *NEW*

20

Grilled shrimp in chimichurri served with crostinis and charred lemon

BAVARIAN PRETZELS

15

Warm Bavarian pretzels served with Merkts cheddar and mustard

NONNA IDA’S LOADED POTATO CAKES

18

Homemade potato cakes stuffed w/ green onion, bacon, sour cream. Topped w/ the same ingredients.

HOUSE FAVORITE

FRIED PICKLE CHIPS

18

Oh, so crispy! Hand breaded, tossed w/ roasted red peppers, served w/ buttermilk ranch.

CHICKEN QUESADILLA

18

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

SMOKEHOUSE WINGS *NEW*

21

Jumbo wings smoked over hickory wood, tossed in a savory dry rub, and finished crispy served with ranch celery and carrots

HOMEMADE JUMBO WINGS

19

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

COCKTAILS

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

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

N/A SIPS

PELLIGRINO \$8

RED BULL \$5

HONEY GINGER SPRITZ \$8

STRAWBERRY CITRUS SPLASH \$8

ATHLETIC HAZY IPA N/A \$6

STELLA N/A \$6

MULES

MEXICAN MULE \$15

Tequila, Ginger Beer

MOSCOW MULE \$15

Vodka, Ginger Beer

MICHIGAN MULE \$15

Journeyman Bourbon, Ginger Beer

**MORE COCKTAILS
FOUND ON OUR
SEASONAL MENU**

**ASK ABOUT
OUR FROZEN
DRINKS!**

FOLLOW US

@sonnydsnewbuffalo

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CLASSIC CAESAR  17
Romaine, parmesan, homemade croutons + dressing

GRANDMA CONNIE’S COBB SALAD 19
Romaine, chicken, bacon, egg, tomato, avocado, bleu cheese, ranch dressing *(Grandma’s favorite!)*

SANTA FE SALAD 20
Mixed greens, blackened chicken, roasted corn, avocado, charred red onion, tomato, tortilla chips, black beans, chipotle ranch

STEAK SALAD 26
10oz Prime New York Strip Steak with arugula, lemon vinaigrette, red onion, bleu cheese

ROASTED BEET SALAD  19
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing, balsamic glaze

CHOPPED SALAD 19
Romaine, chicken, tomato, cucumber, red onion, bacon, bleu cheese, balsamic dressing, pasta

NONNA’S MEATBALL SALAD 19
Romaine, tomatoes, carrots, cucumbers, homemade meatballs, lemon vinaigrette

CAPRESE SALAD  18
Fresh mozzarella + tomato, basil, olive oil, balsamic dressing, balsamic glaze

AHI TUNA SALAD *NEW* 22
Mixed greens, seared ahi tuna, cucumber, carrots, peppers, roasted corn, soy vinaigrette, sesame seeds

PROTEIN ADD-ONS
Chicken (\$6) ... Shrimp (\$9) ... 6oz. Salmon (\$12) ... 10oz NY Strip Steak (\$15)

BURGERS* **ALL 1/2 LB. STEAKHOUSE BLEND BURGERS SERVED ON BRIOCHE WITH LETTUCE, TOMATO & ONION. INCLUDES FRESH-CUT FRIES OR SIDE SALAD.**

CLASSIC \$18
The choice is yours: cheddar, swiss, pepper jack, mozzarella

CALIFORNIA \$20
Swiss cheese, thick-cut bacon, homemade guacamole

BBQ \$20
Cheddar cheese, chipotle BBQ sauce, thick-cut bacon, topped w/ crispy onion strings

JALAPEÑO \$18
Roasted jalapeño, pepper jack cheese, caramelized onions

SAMMIES

CAPRESE \$18 
Arugula, fresh mozzarella, tomato, pesto, balsamic glaze, on a ciabatta bun. *+Grilled Chicken (\$6)*

CHICKEN PESTO \$19
Grilled marinated chicken, pesto aioli, fresh mozzarella, lettuce, tomato, onion, on a ciabatta bun

B.L.A.S.T. \$21
Bacon. Lettuce. Avocado Spread. Shrimp. Tomato.
(And mayonnaise) on brioche bread

CHICKEN CLUB \$19
Grilled chicken, chipotle mayo, lettuce, tomato, onion, bacon on brioche bread

MEATS BY **L I N Z**

GRILLED MUSHROOM \$18
Mushrooms, caramelized onions, swiss cheese

BLACK & BLEU \$19
Blackened burger w/ caramelized onions + bleu cheese

BLACK BEAN \$18 
Homemade black bean burger w/ pepper jack cheese, avocado, and chipotle aioli

SERVED WITH FRESH-CUT FRIES OR SIDE SALAD.

BBQ PULLED PORK \$19
18-hour smoked pulled pork, chipotle BBQ sauce, crispy onion strings, brioche bun

CHICKEN GIARDINIERA \$20
Pronounced (jar-dih-nair-uh)
Breaded chicken with giardiniera, garlic aioli, and mozzarella on a French roll **★ HOUSE FAVORITE**

MEATBALL SUB *NEW* \$18
Nonnas homemade meatballs, mozzarella and parmesan cheese, garlic butter, french roll

CHICKEN PARMIGIANA \$20
Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll

ENTRÉES

FAMOUS CHICKEN PARMIGIANA 30
Breaded chicken cutlets, homemade marinara sauce, mozzarella cheese, served on a bed of rigatoni. **HOUSE FAVORITE**

STEAK FRITES 38
10oz Prime NY strip served with fresh cut fries and a chimichurri sauce **HOUSE FAVORITE**

FISH N CHIPS 22
Beer-battered haddock served with lemons, fries, and tartar sauce

BERKSHIRE PORK CHOPS 38
Two bone-in pork chops with BBQ glaze, roasted potatoes, and mixed vegetables

BLACKENED SALMON  **34**
W/ fresh pineapple salsa, served w/ mixed vegetables and spinach

CHICKEN CAPRESE 30
Pan seared chicken, roasted tomatoes, fresh mozzarella, basil, balsamic glaze, linguine

SAUSAGE FRANCONELLO 28
Roasted sausage, garlic, roasted potatoes, peppers, onions, mushrooms **HOUSE FAVORITE**

RIGATONI BUTTERA 26
Sausage, peas, tomato cream sauce

LINGUINE CALABRESE 28
Sautéed shrimp, roasted peppers, zesty marinara sauce

SPAGHETTI & MEATBALLS 23
Marinara sauce, Nonna’s famous homemade meatballs

FETTUCCINI À LA FRANCO 23
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 Salad (\$6)
Dressing choices lemon vinaigrette, balsamic, ranch, caesar

Vegetarian  **Gluten-Free**

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- Michelob Ultra (8)
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- Peroni (8)
- Stella (8)
- Modelo (8)

**Ask about our Rotating Drafts*

PINOT GRIGIO

- Chloe** *Valdadige, 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)*

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

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

BOTTLES & CANS

- Miller Lite (5)
- Budweiser (5)
- Bud Light (5)
- Blue Moon (5)
- Coors (5)
- High Noon (5)
- Good Boy (5)
- Corona Light (6)
- 3 Floyd’s Zombie Dust (7)
- Blake’s Hard Cider Triple Jam (6)
- Yuengling Black and Tan (6)
- Sun Cruiser (5)
- Bells 2 Hearted (6)
- Summer Shandy (6)
- Heineken (6)
- Guinness (6)

MERLOT/MALBEC

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- St. Francis** *Sonoma, Cali. (54)*
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- 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** *DOCG (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)*

SWEET OR ROSÉ

- Seven Daughters** *Moscato Italy (10/38)*
- Decoy** *Cali. (12/42)*
- Black Star Farms Riesling** *Michigan (12/42)*

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 MP

6 per order. East coast oysters.

FRIED CALAMARI 19

Lightly fried calamari served with marinara

CHIMICHURRI SHRIMP *NEW* 20

Grilled shrimp in chimichurri served with crostinis and charred lemon

BAVARIAN PRETZELS 15

Warm Bavarian pretzels served with Merkts cheddar and mustard

NONNA IDA’S LOADED POTATO CAKES 18

Homemade potato cakes stuffed w/ green onion, bacon, sour cream. Topped w/ the same ingredients.

HOUSE FAVORITE

FRIED PICKLE CHIPS 18

Oh, so crispy! Hand breaded, tossed w/ roasted red peppers, served w/ buttermilk ranch.

CHICKEN QUESADILLA 18

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

SMOKEHOUSE WINGS *NEW* 21

Jumbo wings smoked over hickory wood, tossed in a savory dry rub, and finished crispy served with ranch celery and carrots

HOMEMADE JUMBO WINGS 19

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

COCKTAILS

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

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

N/A SIPS

PELLIGRINO \$8

RED BULL \$5

HONEY GINGER SPRITZ \$8

STRAWBERRY CITRUS SPLASH \$8

ATHLETIC HAZY IPA N/A \$6

STELLA N/A \$6

MULES

MEXICAN MULE \$15
Tequila, Ginger Beer

MOSCOW MULE \$15
Vodka, Ginger Beer

MICHIGAN MULE \$15
Journeyman Bourbon, Ginger Beer

**MORE COCKTAILS
FOUND ON OUR
SEASONAL MENU**

ASK ABOUT
OUR FROZEN
DRINKS!

FOLLOW US

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ADDITIONAL SIPS

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

AHI TUNA CEVICHE *NEW*

Ahi tuna, lime juice, cucumber, fresh pineapple, onion, avocado, served with fresh tortilla chips

XX

PREVIOUS MENU DESIGN FOLLOWS THIS PAGE,
DO NOT USE OR PRINT THE FOLLOWING PAGES

SANGRIA

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

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 	16
Roasted beets, mixed greens, carrots, candied walnuts, goat cheese, balsamic dressing	
CHOPPED SALAD	16
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)

*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	BLACK & BLEU \$18
<i>The choice is yours:</i> cheddar, swiss, pepper jack, mozzarella	Blackened burger w/ caramelized onions + bleu cheese
CALIFORNIA \$18	JALAPEÑO \$17
Swiss cheese, thick-cut bacon, homemade guacamole	Roasted jalapeño, pepper jack cheese, caramelized onions
SONNY’S SPECIAL \$18	BBQ \$18
Fresh mozzarella, fire-roasted tomato relish, pesto aioli	Cheddar cheese, chipotle BBQ sauce, thick-cut bacon, topped w/ crispy onion strings
GRILLED MUSHROOM \$17	BLACK BEAN \$16 
Mushrooms, caramelized onions, swiss cheese	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, tomato, 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. \$19	
Bacon. Lettuce. Avocado Spread. Shrimp. Tomato. (And mayonnaise) on brioche	
CHICKEN PARMIGIANA \$18	
Our famous chicken parmigiana in handheld form w/ mozzarella + our homemade sauce on a french roll	

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 A house favorite! Winner of:	30
Bone-in half chicken, peas, roasted garlic, vesuvio potatoes	
BERKSHIRE PORK CHOP	34
(2) 10 oz. pork chops w/ our homemade BBQ glaze, onion strings. Served w/ roasted potatoes + mixed veggies.	
GRILLED SALMON	32
W/ a lemon butter sauce. Served w/ roasted potatoes + mixed veggies.	
FISH & CHIPS	20
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)

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

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

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)

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

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** MP
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, balsamic glaze drizzle
- 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** 15
Served w/ cilantro lime crema.
- FRIED PICKLE CHIPS** 14
Oh, so crispy! Served w/ buttermilk ranch.
- CORN RIBS** 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.

MULES

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

Vegetarian
Gluten-Free

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