



Vegetarian MENU

Entrées

BLACKENED AHI TUNA SALAD (HOLD THE AHI TUNA)

Cucumber, red peppers and Mandarin oranges atop a bed of mixed greens. Tossed with spicy wasabi vinaigrette and garnished with black and white sesame seeds
\$19.95

WEDGE SALAD

A wedge of crisp, cool iceberg lettuce, diced tomatoes, red onions, chopped parsley and Gorgonzola crumbles finished with creamy ranch dressing and cracked black pepper \$12.95

BUFFALO SALAD (HOLD THE CHICKEN)

Fried onions, shredded carrots and Gorgonzola crumbles, tossed with tangy bleu cheese dressing atop a bed of mixed greens
\$14.95

ISLAND TACO SALAD

Black beans, corn salsa, shredded cheese, guacamole, and sour cream on a bed of mixed greens. Served with crispy fried tortillas and a zesty chipotle ranch dressing
\$14.95

SONORA PASTA (HOLD THE PROTEIN)

Our delicious cream sauce sautéed with shallots, cilantro, and fresh lime juice over bowtie pasta and topped with cotillo cheese \$18.75

