

raw bar

OYSTERS

With Spicy Cocktail Sauce, Lemon, Tabasco and Green Apple Mignonette (6 each) 13

SHRIMP COCKTAIL

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon, Crackers, Tabasco 15

ASIAN TUNA TARTARE

Sriracha Mayonnaise, Sesame Cucumber, Seaweed Salad, Rice Crackers 15

SEAFOOD PLATTER

Four Shrimp, Six Oysters, King Crab Legs, Asian Tuna Tartare, Seaweed Salad, Spicy Cocktail Sauce, Lemon, Tabasco 45

Heyward's
RESTAURANT

exceptional steaks

superb seafood

outstanding wine

appetizers

BROILED PRAWNS

Broiled, Meyer Lemon, Basil Oil 12

DAUFUSKIE ISLAND CRAB CAKE

Jumbo Lump Crab, Tangy Pepper Relish, Crispy Crumb Crust 14

SEA SCALLOPS

Pancetta, Acacia Truffle Honey and Micro Beet Greens 13

FRIED SURF CLAMS

Summer Shack Style! Buttermilk Batter, Tartar Sauce, Lemon 11

TENDERLOIN STEAK 'CARGO

Garlic Butter, Croutons 12.5

CORN MEAL DUSTED CALAMARI

Tender Calamari, Small Peppers, Lemon Basil Vinaigrette 11

flatbreads

MARGHERITA FLATBREAD Crushed Tomatoes, Bufala Mozzarella, Fresh Basil, Tuscan Sea Salt, EVOO 9

GARLIC SHRIMP + PANCETTA FLATBREAD Garlic Sautéed Shrimp, EVOO, Crisp Pancetta, Lemon, Parmesan, Arugula, Chiari Wine Vinegar 13

soups + salads

COASTAL CHOWDER

Surf and Cockle Clams, Oyster Crackers 6

INSPIRED DAILY

LOCAL SOUP 6

ARTISAN CHOPPED SALAD

Local Greens, Applewood Bacon, Egg, Chick Peas, Cucumber, Bell Pepper, Mustard-Horseradish Dressing 7

CAVE AGED BLUE CHEESE WEDGE SALAD

Egg, Pancetta, Red Onions, Tomato, Honey Mustard-Horseradish Dressing 9

FRIED GREEN TOMATOES + HEIRLOOM SPINACH SALAD

Green Georgia Tomatoes, Vine Ripa Beefsteaks, Heirloom Red Spinach in Organic Citrus Vinaigrette 7.5

TUSCAN CAESAR

Hearts of Romaine, Broken Croutons, Roasted Grana Padano, Local Farm Egg Caesar 8

18% gratuity included for parties of 6 or more.

Sonoma Hills & Head Resort is not responsible for lost or stolen items.

steak + lamb

FILET MIGNON

6 ounces 32
10 ounces 45

MEDALLIONS OF FILET

Two 4 ounce
Medallions 36

NEW YORK STRIP

12 ounces 36

EYE OF RIB EYE

10 ounces 32

RIB EYE

16 ounces 39

COLORADO LAMB CHOPS

Twin Chops, 14 ounces 35

saucés + preparations

- Béarnaise
- Peppercorn Sauce

- Garlic-Herb Butter
- Black Pepper Crusted

enhancements

- Maytag Blue Cheese Crusted 5
- Pan Roasted Wild Mushrooms 6
- Onion Rings 5

- King Crab "Oscar" 14
- Seared Scallops 12
- Sautéed Onions 4

fish + seafood

BRITISH COLUMBIA HALIBUT

Lobster Butter and Golden
Potato Salad 35

SAUTÉED FLOUNDER MEUNIÈRE

Preserved Lemon, Brown Butter,
Capers, Spinach 27

GRILLED TUNA

Edamame Puree, Sweet and Savory
Umami Sauce 30

BROILED GULF COAST GROUPER

White Bean Puree, Micro Cilantro,
Citrus Beurre Blanc 32

BROILED LOBSTER

Ten to Twelve Ounces, Lemon
Broiled, Drawn Butter 65

specialties

PARPADELLI PASTA

Tenderloin Tips, Parmesan,
Beef Ragù, Confit Tomatoes 19

STEAK + FRIES

10 ounce USDA Strip Steak
and French Fries 27

SPAGHETTI LE MIRANDI

Guitarra String Spaghetti
with Butter Poached Lobster
and Pancetta 29

HEYWARD'S GRILL BURGER

Muenster Cheese, Honey Glazed
Onions, House Burger Relish 14

ROASTED FREE RANGE CHICKEN

Tasglewood Farms, Free Range,
Mashed Potatoes, Chicken Jus 22

SHRIMP + GRITS WITH SAUSAGE SAUCE

Creamy Smoked Gouda Grits,
White Tiger Prawns,
Tasso Sausage Sauce 24

sides

- Fire Roasted Mushrooms 8
- Grilled Asparagus 10
- Creamed or Sautéed Spinach 8
- Garlic Butter Mashed Potatoes 7
- Twice Baked Potato 7
- Lobster Macaroni & Cheese 10
- Sonoma Signature Baked Potato 8

* When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.