



*Appetizers*

- Soup of the Day .....9.5
- Saddles' Shrimp Cocktail ..... 15  
with spicy cocktail sauce
- Fried Calamari & Shrimp ..... 15
- Stuffed Mushrooms ..... 12  
with homemade Italian sausage
- Edamame, Artichoke & Spinach Hummus ..... 12  
with garlic-toasted pita chips
- Chicken Wings ..... 13  
with green onion, chopped peanuts & sweet chili sauce

*Salads*

- Steakhouse Caesar ..... 12  
with romaine, Grana Padano, croutons, herbed panko,  
grated egg yolk & white anchovies
- Saddles' Salad ..... 12  
with baby greens, candied walnuts, goat cheese  
& cider vinaigrette

*Add to Caesar or Saddles Salad*

- Mary's Organic Chicken ..... 18
- Four Prawns ..... 20
- Kale Salad with Spicy Grilled Prawns ..... 18  
with carrots, cabbage, green onion, sultanas,  
peanuts & a soy ginger sesame dressing
- Steakhouse Salad ..... 18  
with grilled Tri Tip, fried potato wedges, blue cheese,  
crispy onion rings, chimichurri & our house vinaigrette
- Spicy Chicken Salad ..... 16  
with fresh corn, sweet peppers, tomato, avocado, red onion,  
crispy tortilla threads & sweet chipotle vinaigrette
- Chilled Salmon & Penne Salad .....17  
with poached, flaked salmon, Swiss chard, English peas,  
fresh herbs, tomato, toasted pine nuts & creamy basil pesto
- Bay Shrimp Louie ..... 18  
with romaine, avocado, tomato,  
olives, hardboiled egg & Louie dressing

*Burgers & Dogs*

- Grilled Black Angus Burger ..... 14
- Grilled Housemade Veggie Burger ..... 14  
black bean-mushroom-bulgur-red onion patty
- Grilled Chicken Breast Burger ..... 14

*Burgers served on housemade bun*

*with lettuce, tomatoes, red onion, pickles & steak fries*

**Additional Toppings**

<u>Add \$.75:</u>	<u>Add \$1.25:</u>	<u>Add \$2:</u>
Tomato Chutney	Brie	Applewood Bacon
Papaya Chutney	Sonoma Jack	Poblano Chili
Chipotle Aioli	Goat Cheese	Wild Mushrooms
Lemon Aioli	Sharp Cheddar	Onion Rings
Chimichurri	Blue Cheese	Avocado

- Snake River Bunless Kobe Burger with Brie .....17  
with tomato chutney, wild mushrooms & a Saddles salad
- The Kobe Dog ..... 10  
with onion, relish, sauerkraut, yellow mustard & steak fries



*Sandwiches & Entrees*

- Grilled Cheese & Roasted Poblano Sandwich 12  
with applewood smoked bacon on sourdough & steak fries
- Saddles Roast Beef Sandwich ..... 16  
with sliced ribeye steak, sautéed onions, provolone, &  
creamy horseradish on a ciabatta roll & steak fries
- Saddles Fish Tacos ..... 15  
Salmon, halibut & prawn corn tortilla tacos with guacamole,  
spicy vegetable slaw, Sriracha aioli, salsa fresca & sour cream
- Jack & Cheddar Quesadilla  
with Ribeye Steak or Chicken ..... 14  
with salsa fresca, guacamole & sour cream

*Saddles Steaks*

(Please allow 20 minutes preparation time)  
Served with a Saddles salad or steak fries

- Mignon 6 oz ..... 39
- New York 14 oz ..... 41
- Ribeye 14 oz ..... 43

*Lunch Cocktails*

- Strawberry Mint Lemonade ..... 10  
Citron Vodka with fresh strawberries,  
garden mint, lemonade & an orange liqueur float
- Bear Flag Revolt ..... 13  
*Raising of the California Bear Flag over Sonoma in 1846*  
Hussong's Reposado Tequila with fresh pressed lime, triple sec,  
housemade sweet and sour & agave syrup
- "Hap" Arnold Aviator ..... 11  
*Local hero, General Hap Arnold, Father of the Modern Air Force*  
Uncle Val's Botanical Gin with English cucumber  
& organic grapefruit soda, shaken
- Spreckels Spritzer Mojito ..... 11  
*Sugar Baron Adolph Spreckels whose younger wife often  
called out for her "Sugar Daddy"*  
Sugar Daddy Light Rum with muddled mint & turbinado syrup
- Saddles Sangria ..... 7  
A blend of red wines with fresh fruit & orange brandy
- Juanita's Tirade ..... 11  
*Famous local restaurateur & occasional Madame*  
Kirk & Sweeney Dominican Rum, Fever Tree ginger beer & lime.
- Mimosa ..... 8  
with sparkling wine & fresh orange juice
- Bloody Mary ..... 9  
Local Solano Vodka with Saddles house recipe mix
- Leilani Mai Tai ..... 12  
*Pua Leilani Jaeger, member of the Burris family,  
Founders of the MacArthur Place Estate*  
Local Sugar Daddy Light and Dark Rums & tropical juices

**Full Bar & Wine List Available**

Dana Jaffe Executive Chef - David Daniel Director of Food & Beverage  
Split Charges for entrees \$2.50. No split checks, thank you. Corkage \$18  
California State Food Code requires us to inform you  
that consuming raw or uncooked meats, seafood and eggs  
may increase your risk of food borne illness.