

Sunnyside

RESTAURANT & LODGE

STARTERS

- fried zucchini a sunnyside tradition since 1965 11
- fried monterey calamari wasabi cocktail sauce 15
- crispy lump crab cakes whipped spicy avocado, roasted red pepper slaw 14
- all natural petaluma farm chicken wings lava sauce, buttermilk herb dip 12
-  pork ribs brown sugar & cumin rubbed, chipotle bbq sauce 15
-  prosciutto wrapped prawns basil, garlic dijon vinaigrette 15

SOUPS N' SALADS

-  crab & corn seafood chowder fresh fish, clams, bacon, sweet corn, potato, chives 11
-  butter lettuce apple salad gorgonzola, pomegranate, pistachios, honey mustard dressing 10
-  warm bloomsdale spinach salad cherry wood bacon vinaigrette, beets, pickled onion, marinated feta 11
- green chicken chili salsa verde, corn tortilla, pico de gallo, lime crème fraîche 10
- caesar salad crisp romaine lettuce, asiago, garlic herb croutons 9
- add chicken 16 add salmon 18

MOUNTAIN GRILL FAVORITES

- off the hook fish tacos pacific cod, cabbage, pico de gallo, flour tortillas, tomatillo sauce, tortilla chips 15
- choice of grilled, cajun style or beer battered
- all natural chicken sandwich prosciutto, smoked gouda, red pepper slaw, shoestring fries 14
- sesame salmon rice bowl steamed rice, pickled carrots, wakame, kimchi, edamame beans, ponzu sauce 21
- lump crab cake sliders brioche buns, smoked chili aioli, pickled shallots, cider slaw, shoestring fries 18
- sunnyside burger* local wagyu angus burger, aged white cheddar, soft potato bun, secret sauce, shoestring fries 15
- add avocado 2.5 add cherry wood bacon 2.5 *black bean burger available upon request

MAIN COURSES

-  sautéed fresh fish citrus herb sprouted quinoa & lentils, swiss chard, roasted fennel coulis 27
-  herb roasted petaluma half chicken creamy polenta, smoked baby carrots, cilantro chimichurri 26
- brown sugar & cumin rubbed pork ribs jalapeno cornbread, charred brussels sprouts, chipotle bbq 26
-  mixed seafood hot pot maine lobster, shrimp, fresh fish, saffron tomato broth, risotto cake 34
-  elk strip loin arugula, goat cheese, hazelnuts, sun dried cherry compote, potato gratin 33
- grilled hanger steak whipped roasted garlic yukon gold potatoes, sautéed mushrooms, spinach, black garlic purée 28

 **Gluten Conscious** - item is prepared with gluten free ingredients; however our kitchen is not gluten free. Please inform your server of any allergies.

* Consuming raw or uncooked food may increase your risk of food borne illness.