

# Sunnyside

LAKESIDE DINING

## FIRST COURSES

**fried zucchini** a sunnyside tradition since 1965 11

**fried monterey calamari** wakame, sesame wasabi cocktail sauce 15

**ahi poke crackers** sweet maui onions, sesame, ponzu, crispy wontons 16

**crab cake fritters** arugula, shaved fennel, preserved meyer lemon mustard 16

**roasted capri tomatoes** house made burrata cheese, basil pesto, focaccia, aged balsamic reduction 15

**GF** **baby kale & beet salad** pomegranate, candied walnuts, sonoma goat cheese, basil vinaigrette 11

**caesar salad** crisp romaine lettuce, parmesan, garlic herb croutons 9

**corn & crab chowder** fresh fish, sweet corn, clams, bacon, potato, chives 10

## DAILY MARKET SPECIAL

Chef Robb Wyss creates a daily entrée inspired by fresh, local ingredients. Through our Legacy of Aloha program, one dollar of your purchase of the Daily Market Special will be donated to Tahoe Backcountry Alliance. TBA is a non-profit organization dedicated to celebrating the human powered experience and promoting backcountry skiing and riding in Lake Tahoe.

## MAIN COURSE

**GF** **brick pressed petaluma half chicken** goat cheese polenta, smoked baby carrots, cilantro chimichurri 26

**sesame crusted salmon** black bean hummus, scallion kimchi, pickled vegetables, ponzu sauce 27

**seared nantucket scallops** dungeness crab, ricotta & asiago gnocchi, cherry tomato confit, uni broth 34

**beef short rib bolognese** tomato ragoût, house pappardelle egg noodles, parmesan, basil 25

**GF** **elk strip loin** arugula, sour cherry compote, sonoma goat cheese, hazelnuts, rosemary potato gratin 33

**creekstone all natural rib eye steak** yukon gold mash potatoes, sautéed broccoli rabe, mushroom bordelaise 35

**kobe burger** local wagyu beef, cherry wood bacon, tomato jam, sautéed onions, gorgonzola 18



## T S Restaurants of Hawaii and California

We accept Mastercard, Visa, American Express, and Discover  
Local, state and federal tax will be added to all food and beverage items