

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 17
- 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
choice of grilled, cajun style or beer battered 15
- natural petaluma chicken breast sandwich mozzarella encrusted housemade focaccia, hazelnut pesto,
roasted red peppers, bibb lettuce, 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 jalapeño 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.