



STARTERS

Fried Zucchini

since 1965, a sunnyside tradition 11

Crispy Monterey Bay Calamari

flour dusted, wasabi cocktail sauce 15

Heirloom Tomatoes

buffalo mozzarella, smoked almond chimichurri, balsamic reduction, focaccia 15

Crispy Lump Crab Cakes

arugula, pickled shallots, roasted tomatillo aioli 17

BBQ Pork Ribs

brown sugar & cumin rubbed, chipotle bbq sauce 15

Ahi Poke*

raw yellowfin tuna, onions, avocado, soy citrus dressing, furikake tortilla chips 16

Bloody Mary Shrimp Cocktail

chilled shrimp, housemade bloody mary sauce, avocado, cucumber, tortilla chips 16

Chicken Wings

all natural petaluma farms, buffalo hot sauce, buttermilk herb dip 12

Crab & Corn Seafood Chowder

fresh fish, clams, bacon, sweet corn, potato, chives 11

FROM THE GARDEN

Apple & Candied Pistachio

butter lettuce, pt reyes blue cheese, mandarin orange, honey mustard dressing 10

Strawberry & Summer Greens

golden beets, hazelnuts, goat cheese, basil balsamic vinaigrette 11

Caesar Salad

crisp romaine lettuce, asiago, garlic herb croutons 9
with all natural chicken 17 | with salmon 19

OFF THE HOOK

Panko & Guajillo Crusted Ahi Tuna*

seared rare, israeli couscous, roasted tomatoes, tomatillo vinaigrette, smoked almond chimichurri 34

Maine Lobster Tails

drawn butter, creamed corn, bacon, broccolini 49

Sautéed Fresh Fish

corn maque choux, bacon, watercress salad, champagne vinaigrette 36

Mixed Seafood Hot Pot

maine lobster, shrimp, fresh fish, saffron tomato broth, risotto cake 35

Togarashi Dusted Salmon

sustainably raised verlasso salmon, miso edamame quinoa, sesame seed wilted spinach, red wine gastrique 29

We are pleased to offer the first ocean raised salmon to receive the coveted "Yellow, a Good Alternative" recommendation from the Monterey Bay Aquarium Seafood Watch® program for their gentle handling, humane harvesting, and traceability. We are partnering with the Napa Green certified St. Supéry Vineyards and Winery for an exclusive pairing: \$12 for a glass of 2017 St. Supéry Dollarhide sauvignon blanc to enjoy with your Verlasso salmon entrée. Through our Legacy of Aloha program, a portion of the proceeds from every salmon sold will be donated to the Humane Society of Truckee Tahoe.

FROM THE FARM

add a lobster tail to any entrée 19

USDA Prime Sirloin*

bordelaise sauce, sautéed mushrooms, spinach, sour cream & chive whipped potatoes 28

Chef's Burger*

8oz wagyu angus blend, brioche bun, bacon, caramelized onion, heirloom tomato, havarti cheese, roasted garlic aioli 19.5

Peppercorn Crusted Ribeye*

creekstone farms, red wine honey reduction, horseradish, roasted broccolini, sour cream & chive whipped potatoes 42

Petaluma Farms Roasted Chicken

all natural half chicken, shallot mustard jus, crispy fingerling potatoes, roasted summer vegetables 26

Grilled Filet Mignon*

double r ranch, pt reyes blue cheese demi, sour cream & chive whipped potatoes, sautéed rainbow chard, wild mushrooms 39

Elk Strip Loin*

arugula, goat cheese, hazelnuts, sun dried cherry compote, potato gratin 33

Fried Green Tomatoes

pickled jalapeño quinoa, shaved vegetables, red wine reduction, chives 21

BBQ Pork Ribs

brown sugar & cumin rubbed, chipotle bbq sauce, jalapeño cornbread, charred brussels sprouts 26