



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, pico de gallo, 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, 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, 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

Verlasso salmon is the first ocean-raised salmon to be accredited “a good alternative” by the Monterey Bay Aquarium. We’ve partnered with “Napa Green certified” St. Supery Vineyards to offer \$12 for a glass of 2017 St. Supery Dollarhide sauvignon blanc. The Humane Society of Truckee Tahoe will receive a portion of the proceeds through our Legacy of Aloha program.

FROM THE FARM

add a lobster tail to any entrée 19

USDA Prime Sirloin*

double r ranch, pt reyes blue cheese demi, sour cream & chive whipped potatoes, sautéed rainbow chard, wild mushrooms 28

Chef’s Burger*

8oz wagyu angus blend, brioche bun, bacon, caramelized onion, heirloom tomato, havarti cheese, roasted garlic aioli 19.5
substitute a quinoa vegetarian burger upon request

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*

herb salsa verde, garlic fingerling potatoes, grilled asparagus 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

 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.