



STARTERS

Fried Zucchini a sunnyside tradition since 1965 11

Crispy Calamari monterey bay, flour dusted, wasabi cocktail sauce 15

Crispy Lump Crab Cakes arugula, pickled shallots, roasted tomatillo aioli 17

BBQ Pork Ribs brown sugar & cumin rubbed, chipotle bbq sauce 15

Prosciutto Wrapped Prawns 🍷 basil, quinoa, smoked chili aioli 15

Ahi Poke* raw yellowfin tuna, onions, avocado, soy citrus dressing, heirloom tomato, cucumber, shaved jalapeño, furikake wonton 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, gorgonzola, mandarin orange, honey mustard dressing 10

Beets & Kale 🍷 pears, humbolt fog chevre, balsamic vinaigrette 11

Caesar Salad crisp romaine lettuce, asiago, garlic herb croutons 9 with chicken 17 | with salmon 19

MOUNTAIN GRILL FAVORITES

Sunnyside Burger* grass fed wagyu grind, aged white cheddar, soft potato bun, secret sauce, shoestring fries 16
add avocado 2.5 | add hickory bacon 2.5
**black bean burger available upon request*

Sesame Salmon Rice Bowl steamed rice, pickled carrots, seaweed salad, edamame beans, ponzu sauce 22

Off the Hook Fish Tacos pacific cod, cabbage, pico de gallo, flour tortillas, tomatillo sauce, tortilla chips, salsa roja, choice of cajun grilled or beer battered 16

BBQ Chicken Sandwich all natural free range chicken breast, chipotle bbq sauce, cider vinegar slaw, pretzel bun, shoestring fries 14

ENTRÉES

Sautéed Fresh Fish 🍷 herb sprouted quinoa, hazelnut pesto, red pepper, garlic chili broccolini 31

Mixed Seafood Hot Pot maine lobster, shrimp, fresh fish, spinach, saffron tomato broth, risotto cake 35

BBQ Pork Ribs 🍷 brown sugar & cumin rubbed, chipotle bbq sauce, jalapeño cornbread, charred brussels sprouts 26

Elk Strip Loin* 🍷 arugula, goat cheese, hazelnuts, sun dried cherry compote, potato gratin 33

Brick Pressed Half Chicken 🍷 all natural petaluma farms half chicken, creamy polenta, heirloom tomato coulis, fried spinach & basil 26

Grilled Hanger Steak* 🍷 roasted garlic whipped yukon gold potatoes, sautéed mushrooms, spinach, bordelaise sauce 28

Lakeside Vegetarian 🍷 grilled cauliflower steak, sprouted quinoa, hazelnut pesto, grilled heirloom tomato coulis 21

DAILY MARKET SPECIAL

Chef Joe Albright creates a daily entrée inspired by fresh, local ingredients. Through our Legacy of Aloha Program, one dollar from your purchase of the Daily Market Special will be donated to Lake Tahoe Waterman Association. LTWA is a non-profit organization dedicated to preserving the California Tahoe Conservancy land that provides public access to Lake Tahoe in Carnelian Bay and educate the public on the value of non-motorized paddle sports that offer a unique way to live a fit and healthy Tahoe Waterman lifestyle.

🍷 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.