

# NEW YEAR'S EVE

#### **STARTERS** (Choose One)

Fried Zucchini a sunnyside tradition since 1965

**Crispy Calamari** monterey bay, flour dusted, sesame wasabi cocktail sauce

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

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

**Prosciutto Wrapped Prawns**  basil, quinoa, smoked chili aioli

**Beets & Kale**  pears, humboldt fog chèvre, balsamic vinaigrette

**Cornbread Skillet** duck confit, sage, jalapeño, apple compote

**Chicken Wings** all-natural petaluma farms, buffalo hot sauce, buttermilk herb dip

**Crab & Corn Seafood Chowder** fresh fish, clams, bacon, sweet corn, potato, chives

Apple & Candied Pistachio (G) butter lettuce, gorgonzola, mandarin orange, honey mustard dressing

Caesar Salad crisp romaine lettuce, asiago, garlic herb croutons

### **ENTRÉES** (Choose One)

**Sautéed Fresh Fish** (G) herb sprouted quinoa, hazelnut pesto, red pepper, garlic chili broccolini

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

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

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

**Braised Shortrib Stroganoff** mushrooms, spinach, red peppers, pappardelle egg noodles, red wine cream sauce

**Brick Pressed Half Chicken** all-natural petaluma farms half chicken, crispy polenta, mole verde, corn elote

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

**USDA Prime Sirloin Steak**\* <sup>(G)</sup> roasted garlic whipped yukon gold potatoes, sautéed mushrooms, spinach, bordelaise sauce

**Lakeside Vegetarian**  quinoa stuffed red peppers, vegan creamed corn, chipotle mole verde

### **DESSERTS** (Choose One)

**Kimo's Original Hula Pie®** chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

Croissant Bread Pudding sea salt caramel ice cream

Pineapple Crème Brûlée smoked sugar, candied beets

Flourless Chocolate Cake strawberry coulis, caramel whipped cream

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.

# Lakeside Libations

# **COCKTAILS**

Mai Tai	Adami "Garbèl" Prosecco Brut   Italy	9
Tahoe's version of our classic Duke's Mai Tai 13		
	Mont Gravet Rosé   France	10
Escalade Margarita		
Milagro silver tequila, fresh lime, organic agave nectar, Grand Marnier float 14	Terra Rouge Viognier   Fiddletown	12
Skip the float and make it a "skinny" for 12	Loosen "Dr. L" Riesling   Germany	9
Tahoe Mule	Mohua Sauvignon Blanc   New Zealand	10
Tito's vodka, fresh lime, Bundaberg ginger beer 12	Cade Sauvignon Blanc   Napa	15
Ketel Mary	Rickshaw Chardonnay   California	10
Ketel One vodka and our signature Bloody Mary mix with a celery salted rim 13	<b>ZD</b> Chardonnay   California	16
Sunnyside Snuggler	Chateau Montelena Chardonnay   Napa	19
Vanilla vodka, peppermint schnapps, hot chocolate, and chocolate rim 12	Sean Minor Pinot Noir   Central Coast	12
Buffalo Trace Hot Toddy	Scribe Pinot Noir   Carneros	16
Buffalo Trace bourbon, fresh lemon, organic agave nectar, cloves 12	Kanzler Pinot Noir   Russian River	18
	Bieler Père & Fils Côtes du Rhône Villages   France	9
<b>Kentucky Mule</b> Bulleit bourbon, fresh lime, and Bundaberg ginger beer 12	Turley "Juvenile" Zinfandel   California	14

**Tempting Rye Drop** Templeton Rye whiskey, fresh lemon, organic agave nectar, cinnamon sugar rim 14

The Blanhattan Blanton's bourbon, Carpano Antica vermouth, orange bitters 18

# **NON-ALCOHOLIC DRINKS**

First Breeze lemonade, strawberry purée, blueberries 7

**Cucumber Soda** muddled cucumber, organic agave, soda, lime 7 add Tito's vodka for 5

Bundaberg Ginger Beer 5

Fresh Orange Juice 4

Fresh Lemonade 4

Pellegrino Sparkling (500 ml) 5

## WINES BY THE GLASS

<b>Adami "Garbèl"</b> Prosecco Brut   Italy	9
Mont Gravet Rosé   France	10
<b>Terra Rouge</b> Viognier   Fiddletown	12
Loosen "Dr. L" Riesling   Germany	9
<b>Mohua</b> Sauvignon Blanc   New Zealand	10
<b>Cade</b> Sauvignon Blanc   Napa	15
<b>Rickshaw</b> Chardonnay   California	10
<b>ZD</b> Chardonnay   California	16
<b>Chateau Montelena</b> Chardonnay   Napa	19
Sean Minor Pinot Noir   Central Coast	12
Scribe Pinot Noir   Carneros	16
Kanzler Pinot Noir   Russian River	18
Bieler Père & Fils Côtes du Rhône Villages   France	9
Turley "Juvenile" Zinfandel   California	14
Joel Gott "815" Cabernet   California	12
Austin Hope Cabernet   Paso Robles	16

## **DRAFT BEER**

Coors Light Golden, CO	6
Pacifico Mexico	7
Dale's Pale Ale Lyons, CO	7
<b>Drake's Black Robusto Porter</b> San Leandro, CA	8
Lagunitas Pils Petaluma, CA	8
<b>Alibi Ale Works</b> Incline Village, NV <i>Rotating Handle</i>	8
Deschutes Inversion IPA Bend, OR	8
DK's FavoriteToday	MKT

The T S Family of Restaurants has decided to no longer serve bottled beer in an effort to reduce our environmental footprint. We are working to eliminate single-use plastic and glass products for the health of our oceans and lakes, our favorite place to play.