

# Sunnyside

RESTAURANT & LODGE

## STARTERS

- fried zucchini** a sunnyside tradition since 1965 11
- fried monterey calamari** sesame wasabi cocktail sauce 15
- ahi poke crackers** sweet maui onion, scallion, wakame, ponzu sauce, wonton chips 16
- chilled vegetable spring roll** cilantro, mint, chili water, thai peanut sauce 13
-  **seared hokkaido scallops** corn nage, chorizo, micro cilantro, pepperonata 18
-  **curry glazed pork belly** fuji apple, cilantro, golden raisins 16
- crispy crab cakes** pickled corn, jalapeños, avocado, watermelon, cilantro 18

## SOUPS N' SALADS

- caesar salad** crisp romaine lettuce, parmesan, garlic herb croutons 10  
add chicken 16 add salmon 19
-  **heirloom tomatoes** whipped burrata cheese, micro basil, balsamic reduction 15
-  **chioggia beet salad** baby kale, strawberry, local goat cheese, candied walnuts, basil dressing 13
- crab & corn seafood chowder** fresh fish, clams, bacon, sweet corn, potato, chives 10

## DAILY MARKET SPECIAL

Chef Robb Wyss 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 the North Tahoe Booster Club. NTBC is a non-profit organization dedicated to the continual growth & development of rewarding & successful athletic programs for the North Tahoe Middle School & High School, aiming to make athletics a valuable experience for all students.

## ENTRÉES

-  **pistachio crusted sterling salmon** roasted heirloom carrots, pea & mint coulis, pickled shallots 29
- chili garlic ahi tuna** steamed rice, spring roll, scallion kimchi, wakame, ponzu 33
- pan roasted alaskan halibut** grilled broccolini, olive oil whipped purple potatoes, romesco sauce 36
-  **brick pressed petaluma moroccan chicken** curried potato & cauliflower tagine, pea tendrils 26
- cheese raviolis** pesto cream sauce, sun dried tomato tapenade, parmesan, fresh herbs, grilled broccolini 23
-  **elk strip loin** arugula, sour cherry compote, sonoma goat cheese, hazelnuts, rosemary potato gratin 33
- double R ranch signature filet mignon** lobster mac 'n cheese, grilled delta asparagus, pickled mushrooms 40
- grilled hanger steak** yukon gold mash potatoes, sautéed broccoli rabe, black garlic purée 26
- chef's burger** local wagyu beef, cherry wood bacon, tomato jam, sautéed onions, gorgonzola, shoestring fries 20



**Gluten Conscious** - item is prepared with gluten free ingredients.  
Our kitchen is not gluten free. Please inform your server of any allergies.