

Big3 RESTAURANT

Dinner

Daily 5:00 – 9:00 pm

Starters

<i>Soup of the Day</i>	7.00 / 9.00
<i>Hearty Chicken Noodle Soup</i>	7.00 / 9.00
<i>Cornmeal Fried Calamari</i>	12.50
<i>Spicy Buffalo Chicken Wings</i>	12.50
<i>Sonoma Farmer's Cheese Plate</i>	15.00
<i>Dungeness Crab Cake</i>	16.50
<i>Ahi Tuna Tartare</i>	17.00
<i>Dungeness Crab Quesadilla</i>	17.50
<i>Chilled Steamed Prawns Cocktail</i>	18.50

Salads

<i>Sonoma Organic Mixed Greens</i>	11.00
<i>Caesar Salad</i>	11.00
<i>Baby Spinach</i>	11.50
<i>Cobb Salad</i>	16.50
<i>add grilled chicken 6.50 or grilled prawns 8.50 to any salad</i>	

From our Wood Fired Oven

<i>Classic Margherita Pizza</i>	15.50
<i>Sonoma Duck Confit Pizza</i>	16.50
<i>Pizza and Greens</i>	17.50
<i>Vegetarian Pizza</i>	17.50
<i>Italian Pizza</i>	18.50

Sandwiches Entrées

<i>“Marin Sun Farms” Grass Fed Natural Beef Burger</i> choice of cheddar, jack, Vella blue or pepper jack ..	16.50
<i>Mary's Grilled Chicken Breast Sandwich</i> Swiss cheese, mushrooms, onion, chipotle aioli, ciabatta bread.	17.50
<i>Grilled Steak Flat Bread Sandwich</i> baby spinach, tomatoes, chipotle aioli, mozzarella	18.50
<i>Shrimp and Vegetable Wrap</i> roasted vegetables, avocado, salsa fresco, baby field greens salad	18.50
<i>Mac & Cheese</i> hand-made organic fresh rigatoni, hickory-smoked bacon, Vella dry jack cheese, crispy panko bread crumbs	18.50
<i>Mary's Organic Chicken & Vegetable Pot Pie</i> topped with puff pastry	19.50
<i>Blackened Fish Tacos</i> organic corn tortillas, cabbage, avocado, chipotle aioli, cilantro, black bean salsa, sour cream	20.50
<i>Big 3 Meatloaf</i> Sebastopol mushroom pan gravy, garlic mashed potatoes, seasonal vegetables	20.50
<i>House Smoked Barbecue Baby Back Ribs</i> French fries, seasonal vegetables	22.50
<i>Mary's Organic Roasted Chicken</i> garlic mashed potatoes, natural jus, seasonal vegetables	22.50
<i>Sebastopol Organic Mushroom Risotto</i>	22.50

Big 3 Specials

<i>Fish Of The Day</i> lemon caper sauce, vegetable ratatouille, organic short brown rice	24.50
<i>“Loch Duart” Grilled Salmon</i> Sonoma organic baby field greens, citrus vinaigrette	24.50
<i>Day Boat Scallops with Southwest Spices</i> Bloomsdale spinach, Sebastopol organic mushrooms, organic fresh pasta, chardonnay-shallot beurre blanc	28.00
<i>Achiote Rubbed Pork Chop</i> braised purple cabbage, onions, granny smith apples, smoked bacon, roasted fingerling potatoes, port wine and fig reduction	28.00
<i>“Niman Ranch” Natural 6 oz Filet Mignon</i> garlic mashed potatoes, cabernet demi-glace and vegetables	30.50

Sides

8.50 each

<i>Grilled or Steamed Asparagus</i>	<i>Sautéed Spinach</i>	<i>Steamed or Sautéed Vegetables</i>
<i>French Fries</i> 6.50		

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. Additionally we offer grass-fed beef steak, known for nutritional advantages including lower fat and calorie counts, higher amounts of omega 3 per serving and decided environmental benefits.

Split Plate \$2.00. 18% gratuity will be added to parties of 8 or more.

Substitutions will be charged accordingly; please ask your server for detailed pricing.

Chef de Cuisine Luis Sandoval