# Big 3 RESTAURANT

## Dinner

**Daily 5:00 – 9:00 pm**

### Starters

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|---|---|
| ***Soup of the Day*** | *7.00 / 9.00* |
| ***Hearty Chicken Noodle Soup*** | *7.00 / 9.00* |
| ***Buttermilk Battered Onion Rings*** | *10.50* |
| ***Cornmeal Fried Calamari*** | *12.50* |
| ***Spicy Buffalo Chicken Wings*** | *12.50* |
| ***Dungeness Crab Cake*** | *16.50* |
| ***Dungeness Crab Quesadilla*** | *17.50* |
| ***Sonoma Farmer's Cheese Plate*** | *26.50* |

### From our Wood Fired Oven

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|---|---|
| ***Classic Margarita Pizza*** | *15.50* |
| ***Petaluma Pizza*** | *16.50* |
| ***Italian Pizza*** | *18.50* |
| ***Vegetarian Pizza*** | *17.50* |

### Salads

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|---|---|
| ***Sonoma Organic Mixed Greens*** | *11.00* |
| ***Caesar Salad*** | *11.00* |
| ***Baby Spinach*** | *11.50* |
| ***Cobb Salad*** | *16.50* |

*add grilled chicken 6.50 or grilled prawns 8.50 to any salad*

### Sandwiches

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|---|---|
| ***Grilled Natural Chicken Breast Sandwich*** | *16.50* |
| ***"Marin Sun Farms" Grass Fed Natural Beef Burger*** | *16.50* |
| ***Grilled Steak Flat Bread Sandwich*** | *18.50* |
| ***Shrimp and Vegetable Wrap*** | *18.50* |

### Entrées

***Mac & Cheese*** *hand-made organic fresh rigatoni, hickory-smoked bacon, Vella dry jack cheese, crispy panko bread crumbs* ..... *18.50*

***Blackened Fish Tacos*** *organic corn tortillas, cabbage, avocado, chipotle aïoli, cilantro, black bean salsa, sour cream* ..... *20.50*

***Big 3 Meatloaf*** *Sebastopol mushroom pan gravy, garlic mashed potatoes, seasonal vegetables* ..... *19.50*

***"Fulton Valley" Organic Chicken & Vegetable Pot Pie*** *topped with puff pastry* ..... *19.50*

***House Smoked Barbecue Baby Back Ribs*** *French fries, seasonal vegetables* ..... *22.50*

***"Fulton Valley" Organic Roasted Chicken*** *garlic mashed potatoes, natural jus, seasonal vegetables* ..... *22.50*

***Sebastopol Organic Mushroom Risotto*** ..... *22.50*

### Big 3 Specials

***Fish Of The Day*** *lemon caper sauce, vegetable ratatouille, organic short brown rice* ..... *24.50*

***"Loch Duart" Grilled Salmon*** *Sonoma organic baby field greens, citrus vinaigrette* ..... *24.50*

***"Niman Ranch" Natural 6 oz Filet Mignon*** *garlic mashed potatoes, cabernet demi-glace and vegetables* ..... *30.50*

***Braised Boneless Short Ribs*** *Vella dry jack soft polenta, shallots, blue lake beans, reduced sauce* ..... *32.50*

***"Niman Ranch" Natural 12 oz New York Steak*** *organic mushroom risotto, grilled asparagus* ..... *40.00*

### Sides

*8.50 each*

*Grilled or Steamed Asparagus* — *Sautéed Spinach* — *Steamed or Sautéed Vegetables*

*French Fries 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