

Lunch

Monday - Friday
11:00 am-5:00 pm

Saturday & Sunday
Noon-5:00 pm

Starters

Soup of the Day	7.00 /9.00
Hearty Chicken Noodle Soup	7.00 /9.00
Steamed Whole Artichoke lemon Dijon mustard, mâche lettuces	11.50
Cornmeal Fried Calamari Thai sweet-hot sauce and marinara sauce	12.50
Spicy Buffalo Chicken Wings ten pieces, “Point Reyes” blue cheese dipping sauce	12.50
Sonoma Farmer’s Cheese Plate three assorted local and imported cheeses, roasted Marcona almonds, macerated apricot and figs.....	15.00
Dungeness Crab Cake fresh mango salsa and chipotle aioli	16.50
Dungeness Crab Quesadilla Vella pepper jack cheese, fresh crabmeat, spicy papaya dipping sauce	17.50
Chilled Steamed Prawns horseradish cocktail sauce and fresh	18.50

Salads

Sonoma Organic Mixed Greens cherry tomatoes, cucumbers, red shaved onions, citrus vinaigrette	11.00
Caesar Salad croutons, Parmesan cheese, scallions, anchovies.....	11.00
Baby Spinach Granny Smith apples, shaved red onions, candied pecans, goat cheese, honey balsamic vinaigrette	11.50
Cobb Salad house-smoked chicken, bacon, cherry tomatoes, blue cheese, avocado, onions, buttermilk ranch dressing	16.50
add grilled chicken 6.50 or grilled prawns 8.50 to any salad	

PIZZA from our Wood Fired Oven

Classic Margherita Pizza fresh Roma tomatoes, basil, mozzarella cheese.....	15.50
Sonoma Duck Confit Pizza roasted bell peppers, leeks, olives, organic mushrooms, Fiscalini cheddar, tomato sauce	16.50
Pizza and Greens red onions, portabella mushrooms, baby spinach, avocado, crushed red peppers, tomato sauce topped with organic mixed greens and citrus vinaigrette	17.50
Vegetarian Pizza wild mushrooms, fresh artichokes hearts, roasted red bell peppers, tomato sauce, feta cheese	17.50
Italian Pizza fennel Italian sausage, pepperoni, Kalamata olives, roasted peppers, mozzarella cheese.....	18.50

Sandwiches

All Sandwiches are served with a choice of mixed green salad or French fries

Triple-Decker Club smoked turkey, bacon, ham, lettuce, tomato and avocado on three slices of whole wheat bread	16.50
Roasted Vegetable Wrap organic wheat tortilla, avocado, baby field greens, salsa	16.50
“Marin Sun Farms” Grass Fed Natural Beef Burger choice of cheddar, jack, Vella blue or pepper jack.....	16.50
Add bacon, avocado, sautéed mushrooms or onions 2.50 each	
Mary’s Grilled Chicken Breast Sandwich Swiss cheese, portabella mushrooms, onion, chipotle aioli, ciabatta bread....	17.50
Grilled Steak Flat Bread Sandwich baby spinach, tomatoes, chipotle aioli, mozzarella	18.50
Shrimp and Vegetable Wrap roasted vegetables, avocado, salsa fresca, baby field greens salad	18.50
Blackened Seared 4 oz. Ahi Tuna Sandwich cilantro micro greens, tomatoes, basil mayonnaise, herb focaccia roll	23.00

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 aioli, cilantro, black bean salsa, sour cream	20.50
Big 3 Meatloaf served with French fries and chef’s choice of vegetables.....	20.50
Steak Frites grilled 6 oz. hanger steak, roasted jalapeno-parsley butter.....	22.50
“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

All Day Breakfast

Big 3 All Day Breakfast two organic eggs, breakfast potatoes, choice of bacon, Caggiano sausage or ham, choice of toast	15.50
Lemon and Cottage Cheese Pancakes made with fresh lemons, crème fraîche	16.50
Catskill Double Smoked Salmon N.Y. style bagel, cream cheese, red onions, capers, lemon	17.50

Sides

French Fries	6.50	Grilled or Steamed Asparagus	8.50	Sautéed Spinach	8.50	Steamed or Sautéed Vegetables	8.50
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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.