Big3 RESTAURANT

Lunch

Monday - Friday
11:00 am-2:00 pm
Saturday & Sunday
Noon-2:00 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 aïoli* 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 aïoli, ciabatta bread* 17.50
Grilled Steak Flat Bread Sandwich *baby spinach, tomatoes, chipotle aïoli, 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 aïoli, 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

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.