Big3 RESTAURANT

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
House-made Buttermilk Battered Onion Rings *"Point Reyes" bleu cheese dressing* 10.50
Cornmeal Fried Calamari *Thai sweet-hot sauce and marinara sauce* 12.50
Steamed Whole Artichoke *lemon Dijon mustard, mâche lettuces* 11.50
Spicy Buffalo Chicken Wings *ten pieces, "Point Reyes" blue cheese dipping sauce* 12.50
Dungeness Crab Cake *fresh mango salsa and chipotle aïoli* 16.50
Dungeness Crab Quesadilla *Vella pepper jack cheese, fresh crab meat, spicy papaya dipping sauce* 17.50
Chilled Steamed Prawns *horseradish cocktail sauce and fresh* 18.50
Sonoma Farmer's Cheese Plate *assorted local & imported cheeses, grapes, sour cherry chutney, plums* 26.50

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 Margarita Pizza *fresh Roma tomatoes, basil, mozzarella cheese* 15.50
Italian Pizza *fennel Italian sausage, pepperoni, Kalamata olives, roasted peppers, mozzarella cheese* 18.50
Petaluma Pizza *house-smoked chicken, mushrooms, grilled onions, tomato sauce, mozzarella cheese* 16.50
Vegetarian Pizza *wild mushrooms, fresh artichokes hearts, roasted red bell peppers, tomato sauce, feta cheese* 17.50

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
Grilled Chicken Breast Sandwich *pepper jack cheese, oven-dried tomatoes, chipotle aïoli on ciabatta 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

Grilled Steak Flat Bread Sandwich *baby spinach, tomatoes, chipotle aïoli, mozzarella* 18.50
"Loch Duart" Salmon B.L.T. *smoked bacon, tomato, red leaf lettuce, whole grain mustard aïoli, herb focaccia roll* 20.50
Shrimp and Vegetable Wrap *roasted vegetables, avocado, salsa fresca, baby field greens salad* 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
"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 *15.50*
two organic eggs, breakfast potatoes, choice of bacon, Caggiano sausage or ham, choice of toast

Lemon and Cottage Cheese Pancakes *16.50*
made with fresh lemons, crème fraîche, topped with fresh seasonal berries

Catskill Double Smoked Salmon *17.50*
N.Y. style bagel, cream cheese, red onions, capers, lemon

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.