Big3 RESTAURANT

Easter Day Brunch

7:00 am to 2:00 pm

Breakfast in a Hurry - - - →

Low-fat Granola
with your choice of milk 8.50

House-made Low-fat Bircher Muesli
with non-fat yogurt, strawberries and apples 8.50

Old-fashioned Irish Oatmeal
raisins, walnuts and brown sugar 8.50

Continental Breakfast *house-made muffin, butter croissant, scone, juice and coffee 15.50*

Hot From the Griddle

Traditional Belgian Waffle
Fresh strawberries and whipped cream, maple syrup 12.50

Our Famous Apple-Oat Cakes
caramelized apple, crème fraîche, maple syrup ..... 10.50 / 13.50

Sourdough French Toast
fresh strawberries, butter, maple syrup ..... 10.50 /13.50

Famous Lemon & Cottage Cheese Pancakes
with crème fraîche ..... 11.50 / 15.50

~ ~ ~ ~ Hot Big 3 Favorites ~ ~ ~ ~

Big 3 Breakfast *two organic eggs, breakfast potatoes, choice of bacon, Caggiano sausage or ham, choice of toast 15.50*

"Jalisco" Chilaquiles *red sauce, cheddar cheese, cilantro, avocado, salsa fresca, sour cream, two eggs 16.50*

Breakfast Burrito *organic scrambled eggs, chorizo and cheddar cheese, guacamole, salsa fresca and sour cream 16.50*

Huevos Rancheros and Caggiano Chorizo Links *organic eggs, black beans, cheddar cheese, with corn tortillas 16.50*

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

Dungeness Crab Benedict *poached organic eggs, baby spinach, tomatoes, breakfast potatoes, hollandaise sauce 17.50*

Traditional Ham Benedict *poached organic eggs, Caggiano Canadian bacon, breakfast potatoes, hollandaise sauce 16.50*

"Niman Ranch" Natural 6 oz. New York Steak & Eggs *breakfast potatoes, organic eggs 19.50*

California Scramble *ham, onion, tomato, sour cream, avocado, cheddar cheese, served with breakfast potatoes 16.50*

Farmer's Market Omelet *organic egg whites, roasted vegetables, Parmesan cheese and seasonal fresh fruit 16.50*

Caggiano Ham Frittata*, Roasted Red bell Peppers, fresh herb goat cheese 17.50*

Catskill Double Smoked Salmon Omelet *red onions, capers, asparagus, cream cheese 17.50*

Sandwiches and Pizzas

Triple-Decker Club *smoked turkey, bacon, ham, lettuce, tomato and avocado, on whole wheat bread .....*

Roasted Vegetable Wrap *organic wheat tortilla, avocado, baby field greens, salsa 16.50*

Shrimp and Vegetable Wrap *roasted vegetables, avocado, salsa fresca, baby field greens salad 18.50*

"Marin Sun Farms" Grass Fed Beef Burger
choice of cheddar, jack, Vella blue or pepper jack 16.50
Add bacon, avocado, sautéed mushrooms or onions 2.50 each

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*

Sonoma Duck Confit Pizza *roasted red bell peppers, leeks, olives, organic mushrooms, Fiscalini cheddar 16.50*

Vegetarian Pizza *wild mushrooms, fresh artichoke hearts, roasted red bell peppers, feta cheese 17.50*

Starters and Salads

Soup of the Day *..... 7.00 /9.00*

Hearty Chicken Noodle Soup *..... 7.00 /9.00*

Cornmeal Fried Calamari
Thai sweet-hot sauce and marinara sauce 12.50

Dungeness Crab Quesadilla
Vella pepper jack cheese, fresh crab meat, spicy papaya dipping sauce 17.50

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

Entrées

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

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

Roasted Leg of Lamb Wood-Fired Oven Flat Bread *pesto sauce, caramelized onions, Sonoma mixed olives, Fiscalini cheddar cheese 17.00*

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.
18% gratuity will be added to parties of 8 or more. Substitutions will be charged accordingly; please ask your server for detailed pricing.