



SUNNYSIDE GOLF & COUNTRY CLUB



STARTERS

ARTISANAL CHEESE BOARD

Local and Regional Cheeses, House-made mustards and Marmalades, Crackers, Assorted Olives and Pickles

SEARED AHI TUNA

Wasabi Crusted Tuna, Carrot-Mango Puree, House Pickles
Wakame Seaweed Salad, Puffed Rice Paper

CHICKEN WINGS

Ten Wings Tossed in Your Choice of Sauce: Naked, Buffalo, BBQ

SSGCC SLIDER TRIO

Beef, Cheese, Shredded Lettuce, Sunnyside Signature Sauce, Hawaiian Bun

BEEF MARROW

Shredded Beef, Gremolata, Baguette

SALADS

SURF AND TURF SALAD

Beef Carpaccio, Grilled Shrimp, Mixed Greens and Cabbage, Green Onions, Carrots, Crispy Wantons, Sesame-Thai Vinaigrette

SOUTHWEST SALAD

Mixed Greens, Roasted Red Peppers, Black Beans, Corn, Tomatoes, Crispy Tortilla with Grilled 4oz Sirloin, Ranch and Balsamic Dressing

HEALTHY SALAD

Mixed Greens, Cornmeal Crusted Tofu, Beets, Cucumbers, Edamame, Carrots, Green Onions, Toasted Sunflower Seeds, Red Peppers, Lemon Herb Vinaigrette

SPINACH AND EGG SALAD

Spinach, Arugula, Bacon, Red Onion, Poached Egg, Red Wine Vinaigrette

OLD & NEW CLASSICS

All Classics Accompanied by Choice of French Fries, Sweet potato Fries, Tater Tots, Coleslaw, Cottage Cheese, or Seasonal Fruit

VEGGIE BURGER

House-made Black Bean and Red Beet Patty, Guacamole, Arugula, Potato Bun

CLASSIC BURGER

8oz Burger w/Lettuce, Tomato, Onion, Potato Bun

B.L.T.

Toasted Wheat or White Bread w/Bacon, Lettuce, Tomato, Mayo

FISH TACOS

Griddled Tilapia, Cabbage Slaw, Pico de Gallo, Lime Aioli, Cilantro, Mixed Greens

PESTO CHICKEN SANDWICH

Grilled Chicken Breast, Bacon, Red Onion, Spinach, Provolone, Pesto, House Ciabatta

BBQ PORK SANDWICH

Shredded Pork, BBQ Sauce, Crispy House Slaw

STEAK SANDWICH

8oz N.Y. Strip, Served Open Face on a Baguette, Caramelized Onions, Blue Cheese

ENTREES

Only Available After 5pm. Add a Side Salad or Cup of Soup

HOUSE-MADE AGNOLLOTI

Onion and Cheese Stuffed Agnolotti, Peas, Asparagus, Mushrooms, Parmesan Pesto Brodo

CHICKEN PENNE BOURBON

Sauté of Chicken, Penne Pasta, Tomatoes, Carrots, Peas, Mushrooms, Onions, Spiced Cream Sauce

CHICKEN PICCATA

Seared Chicken Breast, Angel Hair Pasta, Asparagus, White Wine Caper Sauce

BLACKENED SALMON

Blackened Salmon Filet, Herbed Cous Cous, Seasonal Vegetable

SEARED AIRLINE CHICKEN BREAST

Herbed Whipped Potatoes, Carrot and Celery Slaw, Buffalo Chicken Demi-Glace

BONE-IN IOWA PORK CHOP

Black Bean Puree, Braised Greens, Sweetcorn Cream Sauce

FILET MIGNON

7oz House-Cut Tenderloin, Horseradish Whipped Potatoes, Cipollini Onions, Glazed Carrots, Red Wine demi-glace

STEAK FRITES

14oz House-Cut New York Strip, House-Cut Fries, Rosemary-Thyme Maître'd Butter



SUNNYSIDE GOLF & COUNTRY CLUB



SUNNYSIDE SIGNATURE SPIRITS

- BACK 9 BLOODY MARY**– Absolut Peppar, Olive and Pickle Juice, House-made Bloody Mix, Pickle and Olive Garnish
- COLORADO BULLDOG** – Vodka, Kahlua, Cream, Splash of Cola.
- BIG APPLE SOUR**– Crown Royal Regal Apple, House-made Sour, Syrah
- SUNNYSIDE SUNRISE**– Patron Silver Tequila, Crème de Cassis, Lime, Simple, Club Soda.
- LOADED ARNOLD PALMER**— Jerimiah Weeds Sweet Tea Vodka, Lemonade
- DIRTY CUCUMBER**— Hendrick’s Gin, Muddled Cucumbers, House-made Sour
- OLYMPIC DRIVE DAIQUIRI**– White Rum, Fresh Squeezed Lime Juice, House-made Simple
- PLAYERS PUNCH**– White and Spiced Rum, Orange and Pineapple Juice, Lemon and Lime. Splash of Raspberry liquor .

CLASSIC COCKTAILS

- MANHATTAN**– Jim Beam Bourbon, Sweet Vermouth, Bitters, Splash of Cherry Juice.
- ON THE SCREWS OLD FASHIONED**– Jim Beam Bourbon, Muddled Oranges and Cherries, Bitters, House-made Simple,
- MARGARITAS** – Jose Quervo Tequilla, Triple Sec, Lime Juice, Lemon Juice, House-made Simple, Orange Juice
- MOSCOW MULE**– Vodka, Ginger Beer, Splash of Lime, Served in a Copper Mug, Sub. Black Rum for a delicious *Dark n’ Stormy*
- LONG ISLAND ICE TEA**– Vodka, Rum, Gin, Triple sec, home-made sour, Splash of Cola
- TOM COLLINS**– Gin, Lemon Juice, House-made Simple Club Soda.
- FRESH MINT MOJITOS**– Fresh Mint, House-made Simple, Lime, Club Soda

MARTINI

HAPPINESS IS FINDING TWO OLIVES IN YOUR MARTINI WHEN YOU ARE HUNGRY - JOHNNY CARSON

Classics	Sweet	Savory	Dessert
VODKA OR GIN – Shaken or Stirred	AUSTIN’S GREEN TEA – Honey Whiskey, Peach Schnapps, House-Made Sour	50 SHADES OF GREY GOOSE – Grey Goose, Lemon, Simple, Kiss of Grape Pucker	LA MORTE DE CHOCOLATE – Vanilla Vodka, Baileys, Kahlua, Amaretto, Cream
COSMO – Vodka, triple sec, lime, Cranberry juice.	AMBER’S PINK PEACOCK – Citrus Vodka, Pom Liqueur, Sour, Cranberry	GIN JOINT – Bombay Sapphire, Hypnotiq, Lime, Simple, Ginger Beer	PEANUT BUTTER CUP – Crème de Cacao, Kahlua, Baileys, Peanut Butter, Cream
GREYHOUND – Vodka, Grape-Fruit	5 WOOD FRUIT PUNCH – Pama, Triple Sec, Amaretto, Pineapple Juice.	MARTINEZ – Tequila, Triple sec, Marg Mix, Amaretto	AFTER DINNER MINT – Crème de Menth. Creme de Cacao, Kahlua, Cream
SALTY DOG – Gin, Grapefruit Juice Salted rim	FRENCH KISS – Vanilla Vodka, Pineapple Juice, Chambord	MEGAN’S SPICY PICKLE — Pepper Vodka, Dry Vermouth, Pickle Juice, Tabasco	TIRAMISU — Kahlua, Baileys, Frangelico, Rumchatta, Cream
BLUEBERRY LEMON DROP – Citrus Vodka, House-made Simple, Lemon Juice, Sunnyside’s Drunken Blueberries	THE BIG BAMA SLAMMER – SoCo, Amaretto, OJ, Sloe Gin		

SUNNYSIDE WINE

WHITES

- ALOIS LAGEDER PINOT GRIGIO
- BALLETTO ROSE
- CARAMEL ROAD UNOAKED CHARDONNAY
- CAYMUS CONUNDRUM WHITE BLEND
- KIM CRAWFORD SAUVIGNON BLANC
- ROMBAUER CHARDONNAY

REGION

- Alto Adige, Italy*
- Russian River Valley*
- Monterey California*
- Napa Valley*
- New Zealand*
- Carneros California*

GLASS

BOTTLE

REDS

- CHAPPELLET MT. CUVÉE CABERNET
- ERATH RESPENDANT PINOT NOIR
- JUSTIN CABERNET SAUVIGNON
- PARADUXX ZINFANDEL BLEND
- NORTHSTAR MERLOT
- SEPTIMA OBRA MALBEC

REGION

- Napa Valley*
- Oregon*
- Central Coast California*
- Napa Valley*
- Columbia Valley Washington*
- Argentina*

GLASS

BOTTLE