



SUNNYSIDE GOLF & COUNTRY CLUB



STARTERS

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| | JUMBO HOUSE WINGS | \$12 |  |
| | SWEET CHILI, FRANK'S HOT SAUCE, CHEF'S BBQ, NAKED | | |
| | CHEF'S PORK SLIDERS | \$12 |  |
| | HONEY GOLD BBQ SAUCE, SWEET FRIED ONIONS, BAO BUN | | |
| | FRESH GARLIC BREAD | \$9 | |
| | MARINARA SAUCE, MOZZARELLA CHEESE | | |
| * | 5 SPICE SEARED AHI TUNA | \$10 |  |
| | YELLOW FIN TUNA STEAK, ABC SOY SAUCE, PICKLED GINGER, WASABI AIOLI | | |
|  | SSCC SHRIMP COCKTAIL | \$13 |  |
| | HORSERADISH COCKTAIL AND LEMON | | |
|  | FRUIT PLATE | \$11 | |
| | COTTAGE CHEESE, FRESH YOGURT, SEASONAL FRUIT | | |
| | PERSONAL PIZZA | \$10 | |
| | CHEESE, PEPPERONI | | |

~SANDWICHES~

WITH CHOICE OF 1 SIDE

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|  | THE SUNNYSIDE BURGER | \$13/ \$1 PER TOPPING |
| | 8OZ BURGER, BRIOCHE BUN, CHOICE OF: CHEDDAR, SWISS, PROVOLONE, AMERICAN, BACON, MUSHROOMS, FRIED EGG, SWEET FRIED ONION | |
| | SSCC CLUB SANDWICH | \$12 |
| | SMOKED TURKEY, BACON, TOMATOES, LETTUCE, FRESH MAYO, WHEATBERRY BREAD | |
| | CHEF'S BBQ PORK SANDWICH | \$11 |
| | SWEET FRIED ONIONS, COLESLAW, LIGHT RYE | |
| | TRADITIONAL BLT | \$10 |
| | BACON, LETTUCE, TOMATO, BRIOCHE BUN | |
|  | RIBEYE STEAK SANDWICH | \$14 |
| | GARLIC BUTTER, MAYO, SWEET FRIED ONIONS, HOAGIE | |
| | IOWA PORK TENDERLOIN | \$12 |
| | BREADED LOIN, LTO, BRIOCHE BUN | |
| | PHILLY CHEESESTEAK | \$14 |
| | THIN SHAVED PRIME BEEF, RED AND GREEN BELL PEPPER, ONIONS, PROVOLONE, HOAGIE | |

SALADS

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| GENERAL COBB'S CLASSIC | \$13 |
| HOUSE MIX, BLUE CHEESE, TURKEY, LOCAL TOMATOES, SMOKED BACON, EGG, RED ONION RINGS, CROUTONS | |
| CHEF'S SMOKE HOUSE SALAD | \$13 |
| HOUSE MIX, SMOKED GOUDA, LOCAL TOMATOES, CANDIED PECANS, SMOKED BACON, RED ONIONS, CROUTONS | |
| CAESAR SALAD | \$11 |
| FRESH CUT ROMAINE, GRATED PARMESAN, CROUTONS, TOSSED WITH RICH CAESAR DRESSING | |
| TRIO SALAD | \$11 |
| HOME-MADE CHICKEN SALAD, EGG SALAD, COTTAGE CHEESE, TOMATOES, SEASONAL FRUIT | |

~ALL SALADS WITHOUT CROUTONS ARE GLUTEN FREE~

DRESSING: RANCH, BLUE CHEESE, FRENCH, HONEY MUSTARD, VINAIGRETTE, RASPBERRY VINAIGRETTE, BALSAMIC VINEGAR & OIL

~PANINIS AND WRAPS~

WITH CHOICE OF 1 SIDE

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| THE CUBAN PANINI | \$9 |
| HAM, SWISS, PICKLES, YELLOW MUSTARD | |
| THE ITALIAN PANINI | \$9 |
| GRILLED CHICKEN, MARINARA, PROVOLONE | |
| THE IOWAN PANINI | \$10 |
| PULLED PORK, BACON, HAM, WITH CHEDDAR | |
| BUFFALO CHICKEN WRAP | \$9 |
| CHICKEN, CHEDDAR, LETTUCE, TOMATO, BUFFALO SAUCE | |
| CHICKEN CAESAR WRAP | \$9 |
| CHICKEN, LETTUCE, TOMATO, PARMESAN | |
| CHICKEN BACON RANCH WRAP | \$10 |
| CHICKEN, BACON, RANCH, LETTUCE, TOMATO | |
| HAM AND SWISS WRAP | \$10 |
| HAM, SWISS, LETTUCE, TOMATO, MAYO | |

ENTREES

Only Available After 5pm. Add a Side Salad or Cup of Soup for \$2
(ADD BACON \$1, ADD CHICKEN \$3, ADD SHRIMP \$4, ADD SALMON \$5)

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| | CAVATAPPI MARINARA — CAVATAPPI PASTA SMOTHERED IN MOZZARELLA, SERVED WITH GARLIC BREAD | \$11 |
| | FETTUCINI ALFREDO — FETTUCINI NOODLES, HOUSEMADE ALFREDO SAUCE, SERVED WITH GARLIC BREAD | \$16 |
| | CHEF'S SMOKED MAC & CHEESE — CAVATAPPI PASTA, CHEF'S CHEESE SAUCE, SERVED WITH GARLIC BREAD | \$11 |
| | GRILLED SALMON — BLACKENED OR GRILLED FILET OF SALMON, LEMON CREAM DILL SAUCE, OR PICATTA, 2 SIDES | \$22 |
| | FIVE SPICE SEARED TUNA — YELLOW FIN TUNA STEAK, ABC SOY GLAZE, PICKLED GINGER, WASABI AIOLI, 2 SIDES | \$16 |
| | SAUTEED SHRIMP SCAMPI — 8 SUCCULENT SHRIMP SAUTEED IN GARLIC WHITE WINE BUTTER SAUCE, 2 SIDES | \$18 |
| | PORK MEDALLIONS — 2 4OZ MEDALLIONS, AMARETTO CREAM SAUCE, SWEET FRIED ONIONS, 2 SIDES | \$17 |
|  | NEW YORK STRIP — 12OZ NEW YORK STRIP, ROSEMARY MAITRE D' BUTTER, 2 SIDES | \$27 |
|  | RIBEYE STEAK — 12OZ RIBEYE, ROSEMARY MAITRE D' BUTTER, 2 SIDES | \$31 |
|  | SIRLOIN STEAK — 8OZ SIRLOIN, ROSEMARY MAITRE D' BUTTER, 2 SIDES | \$27 |

~SIDES~

FRENCH FRIES, MASHED POTATOES, SWEET POTATO FRIES, POTATO BARRELS, COLESLAW, POTATO SALAD, COTTAGE CHEESE, SEASONAL FRUIT, SMOKED MAC & CHEESE, VEGETABLE DE JOUR

The Little's - \$6

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| Smoked Mac & Cheese | Grilled Cheese |
| 4oz Burger and Fries | Fettuccini Alfredo |
| Kid's Chicken Tenders | |

Desserts - \$4

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| Chocolate Cake | Scoop of Ice Cream |
| Sliver of Cheesecake | Hot Fudge Sundae |
| Gold Brick Sundae | |



* Consuming raw or undercooked meats may increase your risk of foodborne illness.



SUNNYSIDE GOLF & COUNTRY CLUB



SUNNYSIDE SIGNATURE SPIRITS \$7

- 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, House-made Simple Syrup, Club Soda
- LOADED ARNOLD PALMER**— Jerimiah Weed 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, Try with our Smashed Strawberries
- PLAYERS PUNCH**– White and Spiced Rum, Orange and Pineapple Juice, Lemon and Lime, Splash of Raspberry liqueur

CLASSIC COCKTAILS \$7

- 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 Tequila, 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 ICED TEA**– Vodka, Rum, Gin, Tequila, Triple sec, House-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, House Rum

MARTINIS \$8

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

| <i>Classics</i> | <i>Sweet</i> | <i>Savory</i> | <i>Dessert</i> |
|---|--|---|---|
| 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, House-made Simple, 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, house-made Simple, Ginger Beer | PEANUT BUTTER CUP – Crème de Cacao, Kahlua, Bailey’s, Peanut Butter, Cream |
| GREYHOUND – Vodka, Grapefruit juice, Garnish with Lime or Lemon Wedge | 5 WOOD FRUIT PUNCH – Pama, Triple Sec, Amaretto, Pineapple Juice. | MARTINEZ – Tequila, Triple Sec, Margarita Mix, Amaretto | AFTER DINNER MINT – Crème de Menthe, Crème de Cacao, Kahlua, Cream |
| SALTY DOG – Gin, Grapefruit Juice, Salted Rim | FRENCH KISS – Vanilla Vodka, Pineapple Juice, Chambord | FUNKISTINI – Mandarin Vodka, Gran Gala, Splash of Orange Juice, Sunkist | TIRAMISU — Kahlua, Baileys, Frangelico, Rum Chata, Cream |
| BLUEBERRY LEMON DROP – Citrus Vodka, House-made Simple, Lemon Juice, Blueberries | | | SALTED NUT ROLL – Vanilla Vodka, Rum Chata, Buttershots, Salted Rim |

SUNNYSIDE WINE

| <i>WHITES</i> | <i>REGION</i> | <i>GLASS</i> | <i>BOTTLE</i> |
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| BALLETTO PINOT GRIS | <i>Russian River Valley</i> | \$8 | \$40 |
| BALLETTO ROSE | <i>Russian River Valley</i> | \$9 | \$45 |
| TREFETHEN RIESLING | <i>Napa Valley</i> | \$9 | \$45 |
| VILLA MARIA SAUVIGNON BLANC | <i>Marlborough</i> | \$8 | \$40 |
| JORDAN CHARDONNAY | <i>Russian River Valley</i> | \$11 | \$55 |
| <i>REDS</i> | <i>REGION</i> | <i>GLASS</i> | <i>BOTTLE</i> |
| PINE RIDGE CABERNET SAUVIGNON | <i>Napa Valley</i> | \$12 | \$60 |
| A TO Z PINOT NOIR | <i>Oregon</i> | \$8 | \$40 |
| GRAVEL BAR CABERNET SAUVIGNON | <i>Columbia Valley</i> | \$8 | \$40 |
| ROMBAUER ZINFANDEL | <i>Napa Valley</i> | \$11 | \$55 |
| RUTHERFORD HILL MERLOT | <i>Napa Valley</i> | \$9 | \$45 |
| FILUS MALBEC | <i>Argentina</i> | \$8 | \$40 |