

Dine Out Menu

\$35, priced per person, not including tax & gratuity

We politely decline modifications to the Dine Out Menu.
Please inform your server of any allergy concerns.

appetizers

Lamb Meatballs

tzatziki, salsa verde, mint, warm pita

Tuscan Kale Salad (V)

maple dijon vinaigrette, olive oil breadcrumbs, pickled red onion

Ahi Tuna Tataki (🌊)

cajun seared, green papaya slaw, pea tendrils, ponzu

entrees

Braised Beef Shortrib

smoked cheddar polenta, broccolini, red wine demi-glace, tobacco onions

Grilled BC Salmon (🌊) (GF)

Lois Lake steelhead, Szechuan beans, shiitake vinaigrette, sesame

Potato Gnocchi (V)

roasted squash, fresh sage, brown butter sauce, grana padano

enhancements \$45*

Crab Crusted BC Ling Cod (🌊)

wok fried rice, seasonal vegetables, lemon chive butter sauce

Rack of Lamb

gnocchi, spinach, grape tomatoes, feta, red wine demi-glace

*for \$10 more, substitute your entrée for one of these options

desserts

Passionfruit Panna Cotta (GF)

vanilla bean buttermilk custard

Chocolate Decadence

raspberry coulis

featured wines

Quails' Gate Chardonnay

6oz	9oz	btl
\$8.50	\$12.50	\$35
\$13.50	\$20.25	\$54
\$12.25	\$18.25	\$49
\$15.50	\$23.50	\$65
\$11/glass		

Quails' Gate Pinot Noir

Burrowing Owl Pinot Gris

Burrowing Owl Merlot

Quails' Gate Late Harvest Optima

(V) Vegetarian (🌊) Ocean Wise (GF) Gluten Free

The Sandbar's new **Oyster Bar** is coming soon.
Visit vancouverdine.com for more information