



The SandBar

# Dine Out Menu

\$35, priced per person, not including tax & gratuity, available at lunch + dinner

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

## appetizers

*Sablefish Croquette*  
miso aioli

*Beet & Arugula Salad* (GF) (V)  
goat cheese, fig balsamic vinaigrette

*Clam Chowder*  
housemade

## entrees

*Cioppino*  
prawns, mussels, clams, cod, snow crab

*6oz Prime New York Striploin* (GF)  
alderwood grilled, market vegetables, roasted potatoes

*Sapa Rau Bowl* (V)  
coconut jasmine rice, lemongrass yogurt, pickled papaya, mushrooms,  
yams, fresh vegetables, cashews, Singapore sauce

## enhancements \$45\*

*Crab Crusted BC Lingcod* (GF)  
forno baked, market vegetables, coconut jasmine rice, beurre blanc

*Sesame Crusted Albacore Tuna* (GF)  
seared rare, soy mustard, wasabi, cucumber salsa

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

## desserts

*Chocolate Truffle Cake*  
raspberry coulis

*Buttermilk Pannacotta*  
berry compote, citrus crumble

*Seasonal Sorbet*

## featured wines

	6oz	9oz	btl
<i>Quails' Gate Chardonnay</i>	\$8.50	\$12.50	\$35
<i>Quails' Gate Pinot Noir</i>	\$13.50	\$20.25	\$54
<i>Burrowing Owl Pinot Gris</i>	\$12.25	\$18.25	\$49
<i>Burrowing Owl Merlot</i>	\$15.50	\$23.50	\$65
<i>Quails' Gate Late Harvest Optima</i>	\$11/glass		

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

The Sandbar's new **Oyster Bar** is coming soon.  
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