

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

Braised Meatballs

tomato sauce, grana padano, basil

Kale Salad (V)

sherry vinaigrette, panko bread crumbs, heirloom cherry tomatoes, grana padano

Mushroom Soup (V) (GF)

truffle oil, chives

entrees

Cashew Crusted BC Ling Cod (V) (GF)

maple butter sauce, wild rice, seasonal vegetables

6oz Prime New York Striploin (GF)

peppercorn demi-glace, roasted potatoes, seasonal vegetables

Butternut Squash Ravioli (V)

fresh sage, black truffles, white wine, cream, toasted pumpkin seeds

enhancements \$45*

Cioppino (GF)

local snapper, snow crab, prawns, scallops, mussels, tomato fennel broth

Duck Confit (GF)

blueberry demi-glace, poached fig, roasted potatoes, seasonal vegetables

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

desserts

Chocolate Cake

raspberry coulis

Sunburnt Lemon Pie

fruit coulis

Crème Brûlée (GF)

orange zest, vanilla bean

featured wines

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

(V) Vegetarian

(OW) Ocean Wise

(GF) Gluten Free

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