

The SandBar

Dine Out Menu

\$49, 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

Hoshi's Nigiri

ebi, hamachi, sockeye & tuna nigiri
**only available from 4pm*

Beet & Arugula Salad ^V ^{GF}

roasted beets, baby arugula, goat's cheese, candied pecans, balsamic dressing

Clam Chowder

New England Style, housemade

entrees

Pan Seared Arctic Char ^{OW} ^{GF}

crispy potato, brussel sprouts, guanciale, maple gastrique, sunflower seeds, butter sauce, chive oil

Truffle Mushroom Gnocchi ^V

heirloom tomatoes, arugula, grana padano, black truffle butter

Cioppino ^{GF}

mussels, scallops, jumbo prawns, fresh fish, traditional broth

enhancements \$59*

Alderwood Grilled Sablefish ^{OW}

miso marinated, coconut jasmine rice, seasonal vegetables

Surf & Turf ^{GF}

6oz New York Striploin, two jumbo prawns, fingerling potatoes, seasonal vegetables, lemon butter sauce

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

desserts

Belgian Chocolate Pudding ^{GF}

pistachio pralines, toffee whipped cream

Coconut Tart

toasted coconut, vanilla custard, caramel sauce, chantilly

featured wines

| | 6oz | 9oz | btl |
|-------------------------------|---------------------|---------------------|------|
| Quails' Gate Chardonnay | \$10. ⁵⁰ | \$15. ⁷⁵ | \$42 |
| Quails' Gate Pinot Noir | \$14 | \$21 | \$56 |
| Burrowing Owl Sauvignon Blanc | \$14 | \$21 | \$56 |
| Burrowing Owl Merlot | \$18 | \$27 | \$72 |

Quails' Gate Late Harvest Optima

\$11/glass

^V Vegetarian

^{OW} Ocean Wise

^{GF} Gluten Free