

THREE COURSE MENU

\$45 / person

TO START

Housemade Clam Chowder

New England style

Sandbar House Salad (V)GF)

carrots, radishes, cucumbers, gem tomatoes, pumpkin seeds, apple cider vinaigrette

Caesar Salad

parmesan croutons, fried capers, grana padano

ENTRÉES

Grilled BC Salmon GF

coconut jasmine rice, market vegetables, chive beurre blanc

Grilled Chicken Supreme

seasonal vegetables, lemon herb roasted potatoes, demi-glace

Wild Mushroom Agnolotti (V)

truffle cream sauce, arugula, grana padano

ENTRÉE ENHANCEMENTS

Seafood Bouillabaisse + \$5

mussels, clams, prawns, scallops, saffron tomato broth

Alderwood Grilled Sablefish + \$10

miso-marinated black cod, coconut jasmine rice, market vegetables

DESSERT

Lemon Olive Oil Cake

Chantilly cream, lemon curd

Belgian Chocolate Pudding GF

toffee whipped cream, pistachio praline

