

THREE COURSE MENU

\$45 / person

TO START

Housemade Clam Chowder

New England style

Sandbar House Salad VGF

carrots, radishes, cucumbers, grape tomatoes, pumpkin seeds, sherry vinaigrette

Caesar Salad

parmesan croutons, fried capers, fresh parmesan

ENTRÉE

Grilled BC Salmon GF

steelhead salmon, coconut jasmine rice, market vegetables, chive beurre blanc

Grilled Chicken Supreme GF

seasonal vegetables, lemon herb roasted potatoes, demi-glace

Wild Mushroom Agnolotti V truffle cream sauce, arugula

ENTRÉE ENHANCEMENTS

Seafood Bouillabaisse + \$5

mussels, clams, prawns, scallops, saffron & fennel broth

Alderwood Grilled Sablefish + \$10

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

DESSERT

Chocolate Truffle Cake

raspberry coulis

Crème Brûlée F

vanilla

