

RESTAURANT WEEK

Two Course Lunch
\$24 Per Person

Sunday, October 27th through Sunday, November 3rd



APPETIZERS

select one

CHICKPEA FRIES

sriracha aioli

DUCK TACOS (2)

*daikon, jalapeño, hoisin sauce,
cilantro, scallions*

BUTTERNUT SQUASH SOUP

toasted pumpkin seeds, crème fraîche

BABY ROMAINE CAESAR SALAD

white anchovies, croutons, parmesan cheese

CHOPPED SALAD

*mixed greens, pear, apple, quinoa,
dried cherries, walnuts, black cherry vinaigrette*

ENTRÉES

select one

SANDBAR CHEESEBURGER*

*bacon-onion marmalade, cheddar cheese,
butter toasted sesame bun*

MARINATED MAHI-MAHI FISH TACOS

*mango jicama slaw, avocado, cabbage,
cilantro cream*

CHILLED SHRIMP & CRAB STACK

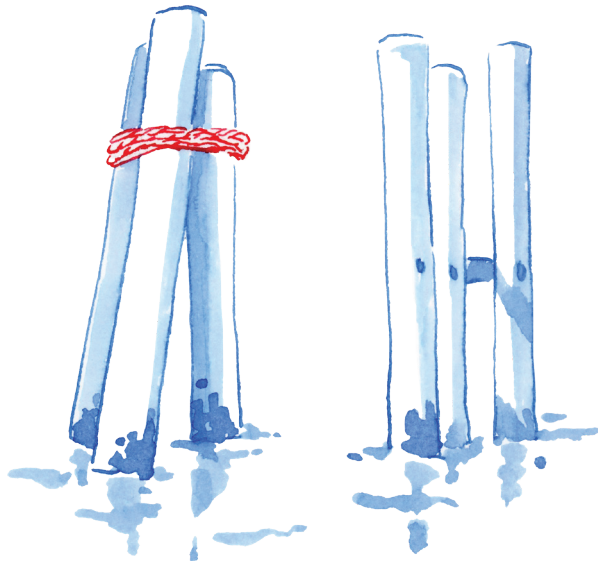
*mâche greens, avocado, tomato,
crumbled hard-boiled egg, blue claw crab,
baby gulf shrimp, lemon vinaigrette*

POKE BOWL*

*tuna, udon noodles, avocado, edamame,
pickled vegetables, sriracha aioli*

SANDBAR CHICKEN

*lemon butter, pomme frites,
dressed greens*



sandbar

*Before placing your order, please inform your server if
a person in your party has a food allergy.*

**This menu item can be cooked to order. Menu item consists of or contains
meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper
temperature to destroy harmful bacteria and/or viruses. Consuming raw
or under cooked meats, fish, shellfish may increase your risk of food-borne
illness, especially if you have certain medical conditions.*

RESTAURANT WEEK

Three Course Dinner
\$46 Per Person

Sunday, October 27th through Sunday, November 3rd
Saturday, November 2nd only available until 7pm

APPETIZER

select one

CHICKPEA FRIES
sriracha aioli

DUCK TACOS (2)
*daikon, jalapeño, hoisin sauce,
cilantro, scallions*

BUTTERNUT SQUASH SOUP
toasted pumpkin seeds, crème fraîche

CHOPPED SALAD
*mixed greens, pear, apple, quinoa,
dried cherries, walnuts, black cherry vinaigrette*

SPICY TUNA CRISPY RICE*
avocado, chives, jalapeño

ENTRÉE

select one

MAPLE GLAZED SCOTTISH SALMON
*parsnip purée, roasted sweet potato,
crispy brussel sprouts*

SANDBAR CHICKEN
lemon butter, pomme frites, dressed greens

ICELANDIC COD
*pumpkin coconut curry broth,
forbidden black rice, baby bok choy*

WAGYU BOLOGNESE
*pappardelle pasta, whipped ricotta,
parmesan reggiano*

STEAK FRITES*
*prime flat iron, house cut french fries,
brandy-peppercorn sauce*

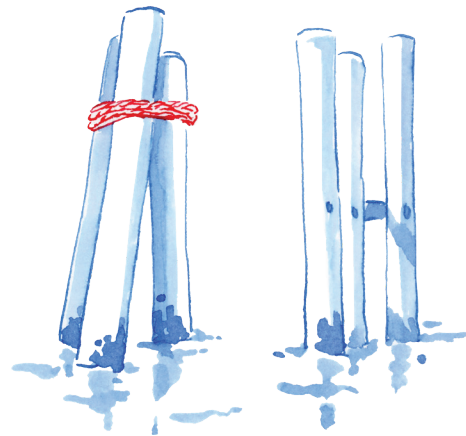
DESSERT

select one

RICOTTA DONUTS
raspberry coulis, chocolate ganache

CHOCOLATE LAVA CAKE
chocolate fudge ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE
vanilla sugar cookie



sandbar

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