

RESTAURANT WEEK

Two Course Lunch
\$24 Per Person

Sunday, April 27th through Sunday, May 4th



APPETIZER

select one

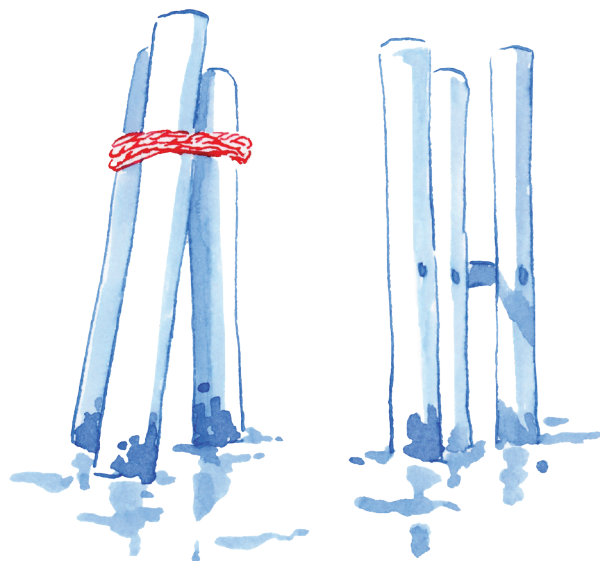
CHICKPEA FRIES
sriracha aioli

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

HEIRLOOM TOMATO SOUP
"grilled cheese" croutons, micro basil

BABY ROMAINE CAESAR SALAD
white anchovies, croutons, parmesan cheese

CHOPPED SALAD
*roasted corn, cherry tomatoes, snap peas,
carrots, radish, avocado-lime ranch dressing*



ENTRÉE

select one

SANDBAR CHEESEBURGER*
*bacon-onion marmalade, cheddar cheese,
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 foodborne illness,
especially if you have certain medical conditions.*

RESTAURANT WEEK

Three Course Dinner

\$46 Per Person

Sunday, April 27th through Sunday, May 4th

Saturday, May 3rd only available until 7pm



APPETIZER

select one

CHICKPEA FRIES

sriracha aioli

DUCK TACOS (2)

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

HEIRLOOM TOMATO SOUP

“grilled cheese” croutons, micro basil

CHOPPED SALAD

*roasted corn, cherry tomatoes, snap peas,
carrots, radish, avocado-lime ranch dressing*

SPICY TUNA CRISPY RICE*

avocado, chives, jalapeño

ENTRÉE

select one

GRILLED FAROE ISLAND SALMON

*cilantro-lime couscous, pickled cucumber salad,
spiced passion fruit emulsion*

SANDBAR CHICKEN

lemon butter, pomme frites, dressed greens

SOY GLAZED COD

*forest mushrooms, spinach, charred scallion,
bamboo jade rice, coconut-lemongrass broth*

CAPPELLINI PASTA

*roasted artichoke, asparagus, arugula,
lemon, toasted breadcrumbs*

BRAISED SHORT RIB OF BEEF

*truffled purple potato purée, baby carrots,
snap peas, butterscotch demi glace*

DESSERT

select one

RICOTTA DONUTS

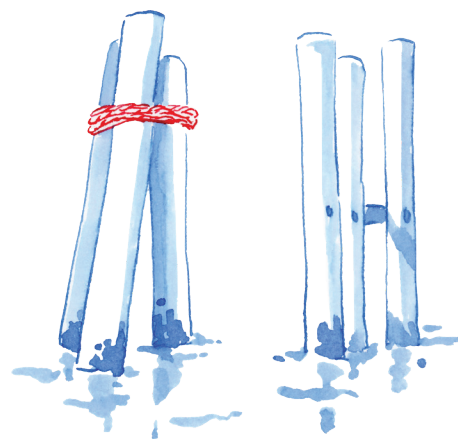
raspberry coulis, chocolate ganache

CHOCOLATE LAVA CAKE

chocolate fudge ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE

vanilla sugar cookie



sandbar

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