

# THE SANDBAR

## FIRST COURSE

“STREET CORN” CAESAR SALAD  
cotija cheese, cornbread crumble, charred corn relish

FARMERS’ MARKET SALAD  
radish, heirloom tomatoes, gruyere, avocado, leek vinaigrette

PRAWN COCKTAIL  
sauce louie, horseradish, lemon

## ENTRÉE

FILET MIGNON  
six ounces, bourbon bordelaise

ROASTED FRENCH-CUT CHICKEN BREAST  
lyonnaise potatoes, roasted leeks, madeira reduction

GRILLED MARKET FISH  
grilled lemon

## FAMILY STYLE SIDES

SAUTEED SPINACH garlic, lemon oil  
YUKON GOLD POTATO PURÉE butter, sea salt, chives  
CRISPY BRUSSELS SPROUTS shiitake mushrooms, pancetta, lemon aioli

## DESSERT

CARAMELIA CAKE  
caramelia chocolate cake, vanilla ice cream, caramel

BERRIES & SORBET  
macerated berries, grand-marnier-soaked pineapple, raspberry sauce, vanilla meringue, toasted pistachios,  
raspberry sorbet

