


# GRILL & VINE

EST. 2012



## LIGHT SNACKS

**ROSEMARY SEA SALT FOCACCIA · 7**  
house baked, olive oil, aged balsamic

**FLATBREAD & DIP · 8**  
tomato eggplant tapenade

**WARM BURRATA · 16**  
quince paste, focaccia bread

**OLIVES & ALMONDS · 12**  
semolina crusted, anchovy stuffed

## STARTERS

**CARROT & GINGER SOUP · 12**  
sweet Pemberton carrots, tomato chutney,  
pumpkin seeds

**APPLE CIDER CURED SALMON · 19**  
cucumber, buttermilk dill emulsion

**BEEF CARPACCIO · 21**  
red wine blueberries, winter vegetables, parmesan

**SALT SPRING ISLAND MUSSELS · 18**  
chorizo, white wine, tomato

**ROMAINE & KALE CAESAR · 16**  
crispy anchovy, garlic crouton

**GARDEN SALAD · 14**  
vegetable ribbons, hazelnuts, verjus

**BABY KALE & APPLE SALAD · 17**  
candied walnuts, blue cheese, maple vinaigrette

## NEAPOLITAN PIZZA

**MARGHERITA · 20**  
fresh mozzarella & basil

**FUNGHI · 23**  
wild & cultivated seasonal mushrooms,  
truffle cream, asiago cheese

**MELANZANE · 21**  
artichoke, roast garlic, olives, feta

**DUCK PROSCIUTTO · 22**  
fig cream, rosemary, caramelized onion,  
blue cheese, watercress

**TOSCANA · 23**  
soppressata, salami, chorizo sausage, ricotta

## SIMPLY GRILLED

*Pemberton vegetables and fingerling potatoes*

**6oz TENDERLOIN · 44**  
certified angus beef®, cabernet jus

**12oz RIBEYE · 48**  
certified angus beef®, peppercorn sauce

**10oz 30-DAY DRY AGED NEW YORK STEAK · 52**  
certified angus beef®, herb butter, smoked maldon

**16oz PORK TOMAHAWK · 38**  
Sakura Farms, apple glaze

**6oz ITSUMO AHI TUNA STEAK · 40**  
tomato, caper, basil

## A LITTLE ON THE SIDE

green beans & almonds · 7

chorizo tater tots, blue  
cheese aioli · 13

french fries, smoked sea salt · 9

garlic prawns · 15

green peppercorn sauce · 7

## MAINS

**CHORIZO SAUSAGE RIGATONI · 27**  
fire roasted fennel, tomato emulsion, basil ricotta

**WILD MUSHROOM RAVIOLI · 29**  
green peas, parmesan

**LINGUINE VONGOLE · 28**  
clams, garlic, chili, toasted breadcrumbs

**MAGRET DUCK BREAST · 37**  
fig & black lentils, celeriac purée, pickled blackberries

**WEST COAST STEELHEAD & PRAWNS · 35**  
wild rice, peas, leeks, oyster mushrooms

**PACIFIC LING COD · 36**  
salt cod & parsley croquette, tomato fennel broth

**CERTIFIED ANGUS BEEF® BURGER · 25**  
applewood smoked cheddar, bacon,  
pretzel bun, french fries

RELAX · SAVOUR · SHARE

GRILLANDVINEWHISTLER.COM · @GRILLANDVINEWHISTLER

*An 18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server should you have any allergies or dietary requests.*