



APRÉS

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ROSEMARY SEA SALT FOCACCIA V 8 house baked, olive oil, aged balsamic	FIREROCK CHICKEN WINGS 21 hot, bbq, or honey garlic, served with celery and blue cheese dip	ARTISAN BOARD V 22 chef's selection of three cheeses, foccacia crisps with quince jelly
G&V OLIVES & ALMONDS V 12 oven fired, evoo	TASTE OF ASIA PLATTER 20 shrimp gyoza, spring rolls & tuna tataki	ALBACORE TUNA TACOS 21 sriracha mayo, mango jalapeño salsa, slaw
CROQUETTES 13 chorizo, blue cheese aioli	NACHOS 25 cheddar, swiss, mozzarella, jalapeños, olives, tomato, sour cream, salsa V	TRUFFLE FRIES V 12 parmesan, truffle aioli
RABBIT FOOD V 15 baby carrots, celery sticks, mini naan bread, red lentil hummus, cashews	ADD guacamole 3 ADD chicken 9	AVOCADO FRIES V 12 sriracha mayo

STARTERS

ROASTED BUTTERNUT 12 SQUASH SOUP 🌱 V balsamic reduction, pumpkin seeds	BEEF CARPACCIO 18 truffle aioli, arugula, parmesan	LOCAL FARMS 14 GARDEN SALAD V hazelnuts, citrus vinaigrette
PAN FRIED DUNGENESS CRAB CAKE 20 avocado aioli, mango salsa	SALT SPRING ISLAND MUSSELS 🌱 20 leeks, white wine, tomato, paprika	HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD 🌱 V 18 basil pesto
	ROMAINE & KALE CAESAR V 16 anchovy, garlic, parmesan	

MAINS

6OZ CERTIFIED ANGUS BEEF® TENDERLOIN 46 cabernet jus, with seasonal vegetables & potato purée	WILD MUSHROOM RAVIOLI 🌱 V 27 cherry tomato, mushroom broth, parmesan
12OZ CERTIFIED ANGUS BEEF® RIBEYE 49 peppercorn sauce, with seasonal vegetables & potato purée	LINGUINE VONGOLE 27 clams, garlic, chili, toasted breadcrumbs
16OZ SAKURA FARMS PORK TOMAHAWK 38 braised cabbage, apple glaze, with seasonal vegetables & potato purée	ROSSDOWN FARM CHICKEN BREAST 31 lemon garlic, with seasonal vegetables & potato purée
SEARED HALIBUT 38 crushed fingerling potatoes, tomato cruda	LEMON GLAZE SALMON 🌱 33 quinoa, brussel sprouts, fennel & watercress
	BUDDHA BOWL V 23 beets, cabbage, edamame, avocado, tomato, cucumber, kale, sesame dressing
	CHOICE OF tuna, chicken or tofu

SANDWICHES & PIZZAS

CERTIFIED ANGUS BEEF® BURGER 22 american cheddar, lettuce, tomato, ketchup, mustard, pretzel bun, with house-cut fries	ROSSDOWN FARM ROASTED CHICKEN BURGER 20 applewood smoked bacon, lettuce, tomato, mayo, pretzel bun, with house-cut fries
SEARED STEELHEAD SANDWICH 21 portuguese roll, fennel and watercress, tarragon aioli, with house-cut fries	

DAILY SANDWICH FEATURE

served with house-cut fries

20

ask your server for Chef's freshest creation

our neapolitan style pizzas are all baked fresh in our woodstone oven, delivering crisp crusts and rich, infused flavour

FUNGI PIZZA V 23 wild & cultivated seasonal mushrooms, truffle cream, asiago cheese	PROSCIUTTO PIZZA 23 blue cheese, walnuts, arugula
MARGHERITA PIZZA V 20 fresh mozzarella, basil	SMOKED SALMON PIZZA 23 mascarpone, sauteed leeks
TOSCANA PIZZA 23 soppresata, salami, chorizo sausage, ricotta	

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.

Vegetarian - V
Eat Well Option - 🌱

THE WESTIN
RESORT & SPA
WHISTLER

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