


GRILL & VINE

EST. 2012



LIGHT SNACKS

ROSEMARY SEA SALT FOCACCIA · 8
house baked, olive oil, aged balsamic

BREADS & SPREADS · 18
boursin, hummus, artichokes & olives

OLIVES & ALMONDS · 12
oven fired, evoo

CHORIZO TATER TOTS · 13
blue cheese aioli

TRUFFLE FRIES · 12
parmesan, truffle aioli

STARTERS

BUTTERNUT SQUASH SOUP · 12
balsamic reduction, pumpkin seeds

DUNGENESS CRAB CAKE · 20
avocado aioli, mango salsa

BEEF CARPACCIO · 18
truffle aioli, arugula, parmesan

SALT SPRING ISLAND MUSSELS · 20
leeks, white wine, tomato, paprika

ROMAINE & KALE CAESAR · 16
anchovy, garlic, parmesan

GARDEN SALAD · 14
hazelnuts, citrus vinaigrette

**HEIRLOOM TOMATO & BUFFALO
MOZZARELLA SALAD · 18**
basil pesto

DINNER

Daily from 5:30PM - 10:00PM

SIMPLY GRILLED

served with seasonal vegetables & potato puree

6oz TENDERLOIN · 46
certified angus beef®, cabernet jus

12oz RIBEYE · 49
certified angus beef®, peppercorn sauce

16oz SAKURA FARMS PORK TOMAHAWK · 38
braised cabbage, apple glaze



There's only one Certified Angus Beef® brand, with 10 exacting standards for mouthwatering flavor, tenderness and juiciness.

Angus beef that's a cut above.

MAINS

CHORIZO SAUSAGE RIGATONI · 25
fire roasted fennel, tomato emulsion, basil ricotta

WILD MUSHROOM RAVIOLI · 27
cherry tomato, mushroom broth, parmesan

LINGUINE VONGOLE · 27
clams, garlic, chili, toasted breadcrumbs

ROSSDOWN FARM CHICKEN BREAST · 31
potato puree, vegetables, lemon garlic

LEMON GLAZE SALMON · 33
quinoa, brussel sprouts, fennel & watercress

CERTIFIED ANGUS BEEF® BURGER · 22
applewood smoked cheddar, bacon, pretzel bun, french fries

NEAPOLITAN PIZZA

traditional pizzas baked fresh in our stonehearth oven

MARGHERITA · 20
fresh mozzarella & basil

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

TOSCANA · 23
soppresata, salami, chorizo sausage, ricotta

RELAX · SAVOUR · SHARE

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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.