



APRÉS

GRILLANDVINEWHISTLER.COM
@GRILLANDVINEWHISTLER

ROSEMARY SEA SALT FOCACCIA V 8 house baked, olive oil, aged balsamic	CAULIFLOWER HUMMUS V 15 baby carrots, celery sticks, mini naan bread	ARTISAN BOARD V 22 smoked applewood cheddar, buffalo brie, blue benedictin, foccacia crisps, quince jelly
G&V OLIVES & ALMONDS V 12 oven fired, evoo	PACIFIC SEAFOOD TASTER 21 ahi tuna, yuzu prawns, teriyaki salmon	AHI POKE TUNA TACOS 21 sriracha mayo, mango jalapeño salsa, slaw
CHORIZO TATER TOTS 13 chorizo, blue cheese aioli	FIREROCK CHICKEN WINGS 21 hot, bbq, or honey garlic, celery and blue cheese dip	BEEF SHORT RIB CHILI 21 braised shortrib, sour cream, tortillas
TRIPLE CHEESE NACHOS V 25 jalapeños, olives, tomato, sour cream, salsa ADD guacamole 3 ADD chicken 9	STEAK & FRITES 29 7oz AAA flat iron steak, truffle aioli	AVOCADO FRIES V 12 sriracha mayo

STARTERS

BUTTERNUT SQUASH SOUP V 12 balsamic reduction, pumpkin seeds	BEEF CARPACCIO 18 truffle aioli, arugula, parmesan	ROMAINE & KALE CAESAR V 16 parmesan, foccacia crisp ADD tuna, salmon, chicken or tofu 9
SOUP OF THE DAY 12 foccacia bread	SALT SPRING ISLAND MUSSELS 20 leeks, white wine, tomato, paprika	HEIRLOOM TOMATO & BUFFALO 18 MOZZARELLA SALAD V basil pesto
DUNGENESS CRAB BITES 21 fried, avocado aioli, mango jalapeño salsa	LOCAL FARM GARDEN SALAD V 14 hazelnuts, citrus vinaigrette	

MAINS

6OZ CERTIFIED ANGUS BEEF® TENDERLOIN 46 cabernet jus, seasonal vegetables, potato purée	GARGANELLI ARRABIATA 28 chorizo sausage, sweet peppers, ricotta
12OZ CERTIFIED ANGUS BEEF® RIBEYE 49 peppercorn sauce, seasonal vegetables, potato purée	WILD MUSHROOM RAVIOLI V 27 cherry tomato, mushroom broth, parmesan
16OZ SAKURA FARMS PORK TOMAHAWK 39 braised cabbage, apple glaze, seasonal vegetables, potato purée	LINGUINE VONGOLE 27 clams, garlic, chili, toasted breadcrumbs
AHI TUNA STEAK 42 wild rice, edamame, sweet soy ginger	ROSSDOWN FARM CHICKEN BREAST 31 lemon garlic, seasonal vegetables, potato purée
LEMON GLAZE SALMON V 33 quinoa, brussel sprouts, fennel, watercress	BUDDHA BOWL V 23 quinoa, beets, cabbage, edamame, avocado, tomato, cucumber, kale, sesame dressing CHOICE OF tuna, salmon, chicken or tofu

SANDWICHES & PIZZAS

CERTIFIED ANGUS BEEF® BURGER 22 american cheddar, lettuce, tomato, ketchup, mustard, pretzel bun, house-cut fries	FUNGHI PIZZA V 23 wild & cultivated seasonal mushrooms, truffle cream, asiago cheese
ROSSDOWN FARMS CHICKEN SANDWICH 20 applewood smoked bacon, lettuce, tomato, mayo, pretzel bun, house-cut fries	PROSCIUTTO PIZZA 23 blue cheese, walnuts, arugula
SEARED STEELHEAD SANDWICH 21 brioche, fennel, watercress, tarragon aioli, house-cut fries	MARGHERITA PIZZA V 21 fresh mozzarella, basil
BEEF SHORT RIB GRILLED CHEESE SANDWICH 22 brioche, aged cheddar	SPICY HAWAIIAN PIZZA 22 capicola, pineapple
	TOSCANA PIZZA 23 soppressata, salami, capicola, ricotta

SIDES

house-cut fries	9
truffle fries	12
potato purée	9
maple glazed brussel sprouts	9

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

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 - V

THE WESTIN
RESORT & SPA
WHISTLER

4090 WHISTLER WAY, WHISTLER BC, V8E 1J3

604.935.4344