



9/17/2020 – 10/1/2020

LUNCH



Entrees

SandBar's Southern Chicken & Waffles

Mini Belgium Waffles topped with our hand breaded crispy chicken tenders finished with our sweet & spicy maple syrup.

BBQ Hot Brown

Grilled Texas Toast topped with Sliced Smoked Beef Brisket, tomato & bacon finished with our cheddar beer cheese sauce. Served open faced with tiki fries.

Chicken Fondue Flatbread

Flatbread topped with bleu cheese fondue, caramelized onions, diced tomato, fresh mozzarella & Blackened Chicken baked to perfection then finished with a balsamic glaze.

Islander Protein Bowl

Your choice of Blackened Chicken, Blackened Shrimp or Marinated Skirt Steak over a bed of yellow rice with black beans, diced tomato and Caribbean mixed veggies drizzled with SandBar's Sweet Chili Garlic Sauce.

Jonathan Varner's Brisket Burnt End Sandwich

Burnt Ends from our house smoked Beef Brisket topped with pickled red onions and cheddar cheese drizzled with our Signature BBQ Sauce. Served with tiki fries.

Desserts

Raspberry Cheesecake Chimichanga

Creamy cheesecake and raspberry topping in a sweet crispy deep-fried tortilla.

Caramel Raisin Bread Pudding

Sponge cake made with condensed milk, caramel, raisins, pecans and cognac whiskey baked to perfection. Topped with whipped cream.

****NO SHARING NO SUBSTITUTIONS****



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DINNER



Appetizers

Green Tomato Caprese

Fried green tomatoes, fresh sliced mozzarella & fresh basil over a bed of mixed greens finished with a balsamic glaze.

Jalapeno Cheddar Conch Fritters

Deep fried for a crispy outside and a tender center served with remoulade sauce.

Street Corn Dip

A blend of roasted corn, mayo, sour cream, cilantro, lime juice, spices & queso fresco cheese. Chilled and served with corn tortilla chips.

Entrees

SandBar's Savory Shrimp & Grits

Stoned ground yellow grits cooked to perfection then finished with Andouille Smoked Sausage & Jumbo Shrimp sautéed in our creamy Southern Sauce.

Coconut Encrusted Mahi

Succulent Mahi coated in our coconut Panko breading then fried until golden brown & drizzled with SandBar's Sweet Chili Garlic Sauce. Served over our fresh mango salsa with yellow rice.

Feta Shrimp Tacos

Seasoned Grilled Shrimp served over our shredded pineapple slaw topped with banana peppers, feta cheese & drizzled with SandBar's Sweet Chili Garlic Sauce. Served with chilled roasted street corn.

Smokehouse Lasagna

Pulled Pork, Chopped Brisket, Andouille Smoked Sausage, smoked gouda, ricotta & parmesan cheeses with our homemade Smoked Plum Tomato Sauce layered & baked to perfection. Served with Batard bread.

Chimichurri Steak Tacos

Marinated Skirt Steak cooked to perfection served over shredded cabbage & diced tomatoes. Topped with our homemade Chimichurri Sauce & queso fresco cheese. Served with chilled roasted street corn.

Desserts

Raspberry Cheesecake Chimichanga

Creamy cheesecake and raspberry topping in a sweet crispy deep-fried tortilla.

Caramel Raisin Bread Pudding

Sponge cake made with condensed milk, caramel, raisins, pecans and cognac whiskey baked to perfection. Topped with whipped cream.

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