



*Prepare for  
yummy*

CELEBRATING  
10<sup>th</sup>  
ANNIVERSARY

AMELIA  ISLAND  
RESTAURANT WEEK 2018

JANUARY 19-28

[AMELIAISLAND.COM/YUMMY](http://AMELIAISLAND.COM/YUMMY)

# THE SANDBAR AND KITCHEN

—  
LUNCH

TWELVE DOLLARS

Per Person

## *Entrée Choices*

Grilled Pork Chop

*With Onion Gravy, Mashed Potatoes and Vegetable*

Fish & Chips

*With Coleslaw and Tartar Sauce*

Grilled Chicken Torta Sandwich

*With French Fries*



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RESTAURANT WEEK

Cannot be combined with any other discount. Tax and gratuity not included.

# THE SANDBAR AND KITCHEN

## DINNER

TWENTY-ONE  
DOLLARS

Per Person

### *Appetizer Choices*

Fried Green Tomatoes

*Topped with a Cajun Cream Sauce and Lump Crab Meat*

Deep Fried Grouper Bites

*Served with Remoulade*

### *Entrée Choices*

Chicken Paillard

*Panko-crusted Sautéed Boneless Chicken Breast Topped with  
Lemon Beurre Blanc | Strawberry Goat Cheese Salad*

Grilled Swordfish

*Topped with Lemon Beurre Blanc and Mango Salsa  
Served with Black Beans and Rice*

Pizza Supreme

### *Dessert*

Chef's Choice

THIRTY-ONE  
DOLLARS

Per Person

### *Appetizer Choices*

Fried Green Tomatoes

*Topped with a Cajun Cream Sauce and Lump Crab Meat*

Deep Fried Grouper Bites

*Served with Remoulade*

Conch Fritter

*Deep Fried and Served with a Trinidad Banana Sauce*

### *Entrée Choices*

Grilled NY Strip

*Topped with a Roasted Shallot Red Wine Demi Glaze  
Served with Mashed Potatoes and Veg*

Cuban Grouper

*Grilled Grouper Served atop a Bed of Rice and  
Topped with Burre Blanc, Cured Cucumbers  
and Black Bean Mango Salsa*

### *Dessert*

Chef's Choice



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## DINNER

FORTY-ONE DOLLARS

Per Person

### *Appetizer Choices*

Fried Green Tomatoes

*Topped with a Cajun Cream Sauce and Lump Crab Meat*

Crab Cake

*Served with Remoulade*

Grilled Shrimp and Andouille Sausage Kabobs

*With Cucumbers and Pepper in a Sherry Vinegar*

### *Entrée Choices*

Surf & Turf

*6oz Grilled Filet of Beef and a 6oz Lobster Tail Served with Potato, Veg, Béarnaise and a Red Wine Demi Glaze*

Twin Lobster Tails

*Served with Drawn Butter, Potato and Veg*

Loin of Veal Saltimbocca

*Veal Loin Sautéed with Prosciutto Ham, Fresh Sage and Mozzarella Cheese with a Light White Wine Sauce | Served with Pasta al Pesto*

### *Dessert*

Chef's Choice



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