



NEW YEAR’S EVE MENU

(feature menu on reverse)

STARTERS

Homemade Soup of the Day 4⁴⁹/6⁴⁹/8⁴⁹

Our chef’s daily creation

Caesar Salad 8⁹⁹

Crispy romaine lettuce, croutons, Parmesan & roasted garlic dressing

Traditional House Salad 7⁹⁹

Romaine lettuce, baby greens & lots of fresh veggies served with your choice of dressing

Sonoma Salad 9⁹⁹

Baby greens with avocado, mango, mandarins, roasted almonds, veggies & black sesame ginger vinaigrette

Edamame 8⁹⁹

Steamed then tossed with coarse sea salt

Tempura Prawn Tower 13⁹⁹

Eight tempura battered prawns served with seaweed salad & sweet chili sauce

Calamari 12⁹⁹

Tender & crispy, served with red onion, lemon & tzatziki

Homemade Meatballs 8⁹⁹

Delicately seasoned pork & beef meatballs served with tomato basil cream dipping sauce

Bacon, Brie & Artichoke Dip 14⁹⁹

Bacon, Brie & artichokes baked with creamy cheese, served with seasoned tortilla chips & pico de gallo

The Cheese Board 16⁹⁹

Variety of artisan cheeses, marinated olives, red onion marmalade & warm fresh baguette

Bagna Càuda 8⁹⁹

Confit garlic cloves roasted in extra virgin olive oil & butter with Worcestershire, capers & a squeeze of lemon, served in a piping hot cast iron skillet with warm fresh baguette

Garlic Cheese Bread 7⁹⁹

Artisan style baguette baked with three cheeses & garlic butter

Drunken Prawns 12⁹⁹

Eight prawns flambéed in Jack Daniel’s with capers, julienne vegetables, shallots & garlic

Scallops & Bacon Gratinée 13⁹⁹

Bay scallops sautéed in bacon, shallots & garlic, baked with fresh cream & parmesan

Ginger Sake Beef 12⁹⁹

Marinated New York striploin tossed in a sweet & spicy ginger glaze with crispy noodles & green onion

MAINS

Our favourites are served with fresh seasonal vegetables & your choice of rosemary roasted red potatoes, garlic mashed potatoes, seasoned steak fries or coconut jasmine rice

New York Steak 6oz 21⁹⁹ 10oz 29⁹⁹

Select Alberta aged strip loin rubbed with Montreal steak spice

Flat Iron Steak 24⁹⁹

Tender marbled 7oz cut of prime Alberta beef dusted with rock salt, garlic & pepper

- + Peppercorn Sauce 4⁹⁹
- + Port Bacon Demiglaze 4⁹⁹
- + Sautéed Mushrooms 3⁹⁹
- + Caramelized Onions 3⁹⁹

Okanagan Spring Chicken 27⁹⁹

Our version of backyard beer can chicken... full leg, boneless breast & wing brined in Okanagan Spring Pale Ale, grilled & roasted until golden brown

Pork Two Ways 28⁹⁹

Crispy panko breaded tonkatsu (pork loin cutlet) topped with sweet & spicy ginger glazed pulled pork & caramelized onions

Baby Back Ribs

Full Rack 33⁹⁹

Half Rack 23⁹⁹

Slow roasted with our own Okanagan apple bourbon bbq sauce

The Ultimate Combo

Full Rack 43⁹⁹

Half Rack 33⁹⁹

A rack of slow roasted baby back bbq ribs with our signature Okanagan Spring Chicken

“Mojito” Crispy Skin Salmon 27⁹⁹

Quick seared salmon filet topped with a refreshing mint lime salsa verde

BOWLS

Mushroom Risotto 24⁹⁹

Risotto cooked in a hearty vegetable stock with sautéed mushrooms & pico de gallo

Spaghetti Bowl 16⁹⁹

Rich tomato basil cream sauce
Add our Homemade Signature Meatballs 3⁹⁹

Not Yo Momma’s Mac & Cheese 27⁹⁹

Our signature five cheese blend (Provolone, White Cheddar, Monterey Jack, Brie & Swiss), langostino lobster meat & prawns baked with garlicky croutons & Parmesan

santebarendgrille.com

A 15% gratuity will be added to parties of 8 or more. Taxes are not included.

NEW YEAR'S FEATURE MENU

Available as a three course menu for 49⁹⁹

Asian Tuna Tostadas 14⁹⁹

Shaved Ahi Tuna on fried red corn tortilla shells with mango-avocado salsa & wasabi mayo

Prime Rib 29⁹⁹

Ten ounces of slow roasted Prime Rib with Yorkshire Pudding, fresh vegetables & your choice of side

Lemon Madness 8⁹⁹

A delightful lemon cream dessert made with pure whipped cream on a lemon cake layer, all nested upon a shortbread crust & topped with lemon flavored white chocolate & a dusting of toasted almonds

CHAMPAGNE COCKTAILS

The Absolut Bull 6⁹⁹

Champagne & Absolut Açai Berry Vodka with a splash of Red Bull

Mandarine Champagne Mojito 6⁹⁹

Absolut Mandarin Vodka shaken with mint leaves and mandarine pieces then topped with champagne

Classic Kir Royale 8⁹⁹

Champagne mixed with Cassis Liqueur

BUBBLY

Sumac Ridge Estate Stellar's Jay Brut 2006/2007

Glass 10

Bottle(375 mL) 24

Bottle(750 mL) 43

Summerhill Cipes Brut

Bottle only (750 mL) 43

Moet & Chandon Cuvee Dom Perignon (France-limited supply) 250

Join us for New Year's Breakfast tomorrow morning
Served from 730AM to 11
Six different varieties of Eggs Benedict



santebarandgrille.com

Located in the White Crystal Inn
Big White Ski Resort
Hours of operation 730 am until late
Seven days per week
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