Sandy's Café
BLUE HILL

FOR DINNER

SOUP

Chef's New England Clam Chowder
cup / 9   bowl / 15

Soup Du Jour
cup / mkt   bowl / mkt

STARTERS

Hummus Du Jour / 10
ask your server for today's featured variety

Bruschetta / 11
fresh plum tomato bruschetta on a grilled baguette with parmesan cheese and balsamic reduction

Jumbo Shrimp Cocktail / 26
served with a zesty cocktail sauce and wasabi aioli

Calamari A La Spagos / 21
pepperoni, sliced garlic, and pepperoncini tossed with crispy calamari. Served with a spring onion aioli

Frenchman's Bay Mussels / 16
in your choice of an herbed white wine butter sauce or a Dijon mustard cream sauce with a wedge of garlic bread

SALADS
(Add Grilled Chicken to Any Salad / 5.50)

Classic Caesar Salad / 14
crisp Romaine, Parmesan cheese, house-made croutons and Caesar dressing

Spinach Salad / 17
baby spinach, sliced strawberries, red onion, blue cheese crumbles, crispy pancetta lardoons with chef's strawberry Dijon vinaigrette

Sandy's House Salad / 16
made with local field greens whenever available, cucumbers, tomato, red onion and our house-made cilantro lime vinaigrette

The Blue Hill Cobb Salad / 19
mixed greens, diced tomato, blue cheese crumbles, chopped bacon, diced turkey and hard-boiled egg; choice of dressing on the side

Restaurant Hours - Lunch: 11 am to 2:30 pm; Dinner: 4:30 pm to close (usually 8 pm); Sunday Brunch: 10 am to 2 pm. Dinner and Brunch Reservations Appreciated.

ENTREES

Slow Braised Short Rib Shepherd's Pie / 33
tender boneless short ribs with vegetables in a rich demiglace and caramelized figs for a unique sophisticated flavor profile topped with whipped potatoes and a grilled Baguette wedge

Bronzed Day Boat Scallops / 45
jumbo scallops seared to perfection, topped with a zesty gremolata sauce and served with a rich creamy asparagus and tomato risotto

Veal Saltimbocca* / 34
a true culinary classic. Tender veal cutlets topped with prosciutto and fresh mozzarella smothered in a Chardonnay sage pan sauce, served with the starch and veg du jour

Parmesan Encrusted Chicken Breast* / 28
served on a bed of linguini with a fresh plum tomato marinara

Orange Glazed Duck Breast* / 31
breast of duck drizzled with a rich orange glaze, served with Jasmine rice and veg du jour

Tuscany Salmon* / 28
this rich buttery salmon filet is topped with Basil pesto, Roma tomato slices and shaved Parmesan Cheese and baked to perfection. Served with Jasmine rice and the veg du jour

Shrimp McBride / 45
this is a family recipe handed down to chef Shawn from his great grandmom McBride. Jumbo gulf shrimp stuffed with a sherried lobster cream crab mix and wrapped in thick-cut applewood smoked bacon. Drizzled with a lobster cream and served with Jasmine rice and the veg du jour

Hand Cut 14 Ounce New York Strip Steak* / 48
this beauty will satisfy any true meat lover. Cooked to your specification and topped with demi-glace and an herbed Cabernet butter with the starch and veg du jour

Linguini Vongole / 28
this Italian specialty literally translates to linguini and clams. Pasta topped with clams in a white wine garlic butter clam sauce and served with a wedge of garlic bread

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For questions/comments/praise, please email Executive Chef, Shawn McBride, at smcbride@sbhcafe.com

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Note: A "House Charge" will be added to all orders to defray the costs of payment processing, recurring software fees and packaging costs.