

SOUP & SANDWICH SPECIAL

Please ask your server about our daily specials

\$17

SPINACH SALAD

Fresh baby spinach with roasted squash, dried cranberries, candied pecans, goat cheese and pickled onions

+ Add shrimp \$9

\$20

GRILLED SALMON SALAD

Grilled Coho Salmon on a bed of fresh organic greens with roasted beets, fresh orange segments and feta

\$22

SHRIMP TACOS

Grilled jumbo shrimp served with crunchy slaw, spicy mayo, guacamole, salsa, corn tortillas and grilled lime wedge

\$19

LAMB BURGER

House made lamb burger with red onion relish, roasted red pepper, butter lettuce and tzatziki on a brioche bun. Served with frites or house salad

\$20

BEEF BOURGUIGNON

Slow braised beef in a rich tomato, fresh herb and red wine sauce. Served with smashed baby potatoes and seasonal vegetables

\$24

WILD MUSHROOM GNOCCHI

Fresh gnocchi in a creamy wild mushroom, fresh spinach and caramelized onion sauce. Served with fresh Parmesan cheese

\$22

SEAFOOD PASTA

Tagliatelle pasta tossed with pan seared fresh seafood in a cherry tomato and white wine reduction. Served with Parmesan cheese

\$24

LUNCH

SABÀ

At Sabà, we strive to seek out the freshest local and seasonal products. We partner with local farmers and artisans, and make environmentally sustainable choices to create food that nourishes the soul. We make everything from scratch in-house – from bread and pastries, to our compote and dressings, and right down to our ketchup and jam. Our food is authentic, flavourful, and fresh, and our mission is to find passion and richness in the simplicity of everyday life.

Sabà

🔊 saw-bah

i. plenty, abundance

ii. to be sated, be satisfied with, be fulfilled, be filled, have one's fill of

Owner + Head Chef: Simone Hurwitz
Branding + Menu Design: Victoria Senges Design Co.
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