



SANDHILL GRILL



Dinner

Starters

Cajun Calamari

Lightly battered, fried until golden and tossed in Louisiana butter and served with a tomato cajun cream sauce. 12.

Lobster Sliders

Maine Lobster, coarse sea salt and a hint of mayonnaise on butter seared rolls with shredded lettuce and lightly finished with a house-made remoulade. 16.

Ahi Tuna Martini

Seared Ahi Tuna tossed in sesame ginger vinaigrette over wakame salad topped with cusabi served with crispy wontons finished with checkered sesame. 12.

Flatbread of the Day

Chef's daily creation. 10.

Soups and Salads

Soup of the Day

Chef's daily creation
Cup 5.5 Bowl 7.5

Eifel Onion Soup Au Gratin

Butter braised caramelized onions, thyme and sherry wine beef broth, house-made crouton topped with provolone and gruyere cheeses brule.
Cup 6.25 Bowl 7.25

TPC Salad

Mixed greens, candied pecans, dried cranberries, shaved red onion, bleu cheese crumbles and shaved carrot, tossed in our raspberry vinaigrette.
Whole 9.25 Side 7.

Hail Caesar

Chopped hearts of Romaine and herbed croutons tossed in our house-made dressing, finished with shredded parmesan cheese.
Whole 9. Side 7.5

Sanibel Salad

Your choice of Florida Grouper, Ahi Tuna or Wild Atlantic Salmon, grilled or blackened topped with red onion orange marmalade over baby spinach, candied walnuts, vine ripened tomatoes, european cucumbers, sliced avocado, shaved carrots and served with balsamic dressing. 14

Choice of Dressings

Balsamic vinaigrette, raspberry vinaigrette, ranch, russian, bleu cheese, mustard cider, caesar, pesto vinaigrette.

Add to any salad:

Blackened or grilled: chicken 5, steak 7, Florida grouper 8, Ahi tuna 8, Atlantic salmon 7, Tiger shrimp 8.

Features

Boursin Filet

Chargrilled Filet Mignon topped with a Boursin butter brule, fontina mashed potato, grilled asparagus, baby carrots and roasted tomatoes.
25. add Oscar 7.

Grouper Oscar

Fire seared Florida Grouper topped with jumbo lump crab and finished with silky béarnaise, grilled seasonal squash and lemon herbed risotto cake. 28.

Margherita Chicken

Herb roasted supreme cut chicken breast over pesto tomatoes, buffalo mozzarella and sauteed spinach and finished with a balsamic drizzle 22.

Pasta Prestancia

Butter seared Bay scallops, Gulf tiger shrimp, Parma prosciutto, forest mushrooms, baby spinach and penne pasta in tomato vodka sauce. 28.

Blacken Seared Salmon Medallions

Wild caught Atlantic salmon, confetti vegetable sauté and roasted mushrooms. 24

Sandwiches and Such

TPC Burger

Six ounce ground beef patty chargrilled to order. Your choice of toppings, caramelized onions, grilled mushrooms or bacon on a brioche bun. 11.

Tawny's Fish N' Chips

Beer battered cod with colossal crispy fries and house-made tartar sauce. 12.

Sandwiches served with choice of french fries, sweet potato fries, creamy coleslaw or kettle chips.
Add fruit, onion rings, house salad or cup of soup for an additional \$1.50

Sides

Fontina Mashed Potatoes 4.

Lemon Risotto Cakes 5.

Sautéed Spinach 5.

Grilled Asparagus 5.

Confetti Vegetable Sauté 4.