



SANDHILL GRILL



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.

Jumbo Chicken Wings

Golden fried jumbo chicken wings served with your choice of buffalo, BBQ, teriyaki, sweet Thai chili or garlic parmesan sauce. Served with your choice of ranch, bleu cheese or honey mustard. 12.

Flatbread of the Day

Chef's daily creation. 10.

French Fries or Sweet Potato Fries

Basket 6.75 Side 4.5

Beer Battered Onion Rings

Basket 7.25 Side 4.5

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.

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

Fully Loaded Chili

Southern style chili with or without beans. Topped with chopped onions, shredded cheddar & jack cheeses. Finished with a dollop of sour cream.
Cup 6.25 Bowl 8.25

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

Sunburst Salad

Your choice of chicken, tuna or egg salad over chopped Romaine lettuce, candied pecans, dried cranberries and goat cheese crumbles. Finished with fresh seasonal fruit and served with raspberry vinaigrette. 10.

Tomato, Corn and Avocado

Tossed with baby spinach, basil, apple smoked bacon, goat cheese, quinoa and tossed in our mustard cider vinaigrette.
Whole 10. Side 7.5

Steak Bleu

Grilled Sirloin over mixed greens with cherry tomatoes, kalamata olives, marinated portobello mushrooms, pepperoncini peppers, red onion, sliced cucumber, bleu cheese crumbles and served with pesto vinaigrette. 14

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

Sandwiches and Such

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

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.

The Clubhouse

Triple stacked with roasted turkey breast, ham, swiss cheese, apple wood smoked bacon, lettuce, sliced tomatoes and mayonnaise on your choice of toasted white, marbled rye, multigrain wheat bread or in a wrap. 11.

The Blackened Grouper

Gulf grouper, caramelized onions, vine ripened tomatoes, shredded lettuce and Cajun remoulade on a Hawaiian luau roll. 15.

Rustic Reuben

House-made corned beef piled high on bakery fresh marbled rye with sauerkraut, melted swiss cheese and tangy 1000 Island dressing. 11.

Loco Pollo

BBQ chicken breast, grilled pineapple, apple-wood smoked bacon, shredded lettuce, vine ripened tomatoes, and red onion on a brioche bun. 11.

Build Your Own Deli Sandwich

Start off by choosing country white, multigrain wheat, marbled rye or a floured tortilla wrap.

Then choose your filling of roast turkey, deli ham, or one of our house made salads of chicken, egg or tuna. 11.

Split Dog

Quarter pound Hebrew National all beef frank, split and grilled on a warm frankfurter roll with your choice of toppings chili, cheese, sauerkraut, caramelized onions or bacon crumbles. 8.

Grilled Cheese

A TPC favorite since 1985. Melted American cheese on grilled country white bread. 7.

Tawny's Fish N' Chips

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

Features

Boursin Filet

Chargrilled Filet Mignon topped with a Boursin butter brulee, 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

Sides

Fontina Mashed Potatoes 4.

Lemon Risotto Cakes 5.

Sautéed Spinach 5.

Grilled Asparagus 5.

Confetti Vegetable Sauté 4.