

SANDHILL GRILL

Dinner Menu

STARTERS

**Foursome of the Day
Chips & Dips 8.**
4 House-made dips to include guacamole & salsa roja served with warm house-made tortilla chips.

Lobster Sliders 17.
Maine lobster, coarse sea salt and a hint of mayonnaise on butter seared rolls with shredded lettuce and lightly finished with house made cajun remoulade.

Vegetable Crudité 8.
Assorted vegetables with zesty lemon hummus & creamy tzatziki

**Flatbread of the Day
10.**
Chef's Creation

Ahi Tuna Martini 12.
Seared Ahi tuna tossed in sesame ginger vinaigrette over wakame salad topped with cusabi. Served with crispy wontons and finished with checkered sesame seeds.

SOUP & SALADS

Soup of the Day
Chef's daily creation
Cup 5.25 Bowl 7.25

Onion Soup Au Gratin
Three kinds of caramelized onions in a rich beef broth with sherry wine, thyme, croutons and Gruyere cheese golden brown.
Cup 6.25 Bowl 7.25

Tomato, Corn and Avocado 7.
Tossed with baby spinach, basil, apple smoked bacon, goat cheese, quinoa and mustard cider vinaigrette.

TPC Salad 7.
Mixed greens, candied pecans, dried cranberries, shaved red onion, bleu cheese crumbles and carrot slivers, tossed in our raspberry vinaigrette.

Caesar Salad 6.
Lemon anchovy dressing, chopped romaine, garlic herb croutons, and shredded parmesan cheese.

*Choice of Our House-made Dressings
Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Russian, Bleu Cheese, Mustard Cider, Caesar.*

*Add to any Salad:
Blackened or Grilled Chicken 5, Steak 7, Florida Grouper 8, Ahi Tuna 8, Wild Atlantic Salmon 7, Tiger Shrimp 8,*

ENTREES

New York Strip 24.

Charbroiled, cabernet reduction, potatoes au gratin and sautéed vegetables topped with haystack onions.

Boursin Petite Filet 27.

Grilled beef tenderloin topped with a Boursin butter brule, mascarpone mashed potato, sautéed garlic asparagus, baby carrots and roasted tomatoes.

Add Oscar 7

Grouper Oscar 28.

Fire seared Florida grouper topped with jumbo lump crab and finished with silky béarnaise, sautéed spinach, asparagus spears and lemon herbed risotto cake.

Margherita Chicken 20.

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

Lobster & Crab Pasta Fresca 32.

Sautéed Maine lobster, jumbo lump Maryland Blue Crab, vine ripened cherry tomatoes, baby spinach & apple-wood smoked bacon with cavatappi pasta in a garlic, balsamic & white wine butter sauce.

Blacken Seared Salmon Medallions 24.

Wild caught Atlantic salmon, baby vegetable sauté and roasted mushrooms over citrus cous cous.

Grilled Teriyaki Chicken Stir Fry 18.

Teriyaki glazed grilled chicken over stir fried, Carrots, baby corn, broccoli, red bell peppers, sugar snap peas, bamboo shoots, pearl onions and water chestnuts.

The Prestancia Burger 12.

Six ounce ground beef patty chargrilled to order on a griddled Kaiser bun with pickle, lettuce, tomato and onion and a choice of side.

SIDES

Sautéed Spinach 5.

Mascarpone Mashed Potatoes 5.

Potatoes au Gratin 5.

Grilled Asparagus 5.

Lemon Risotto Cakes 5.

Stir Fry Vegetables 4.

Baby Vegetable Sauté 5.

French Fries or
Sweet Potato Fries
Basket 6.75 Plate 4.50

Beer Battered Onion Rings
Basket 7.25 Plate 4.50

CONSUMER ADVISORY:

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.