

SANDHILL GRILL

ALL DAY MENU

STARTERS

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. 17.

CHIPS & DIPS

FOURSOME OF THE DAY

4 House-made dips to include guacamole & salsa roja served with warm house made tortilla chips. 8.

ASSORTED VEGETABLE CRUDITÉ

Zesty lemon hummus & creamy tzatziki. 8.

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.

SOUPS AND SALADS

SOUP OF THE DAY Cup 5.5 Bowl 7.5

Chef's daily creation

EIFEL ONION SOUP AU GRATIN Cup 6.50 Bowl 7.50

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

FULLY LOADED CHILI Cup 6.25 Bowl 8.25

Southern style chili topped with chopped onions, shredded cheddar & jack cheeses. Finished with a dollop of sour cream.

TPC SALAD Whole 9.25 Side 7.

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

HAIL CAESAR Whole 9. Side 7.5

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

THE SANDHILL CHEF SALAD

Crisp romaine, smoked ham, roast turkey, bacon crumbles, shredded cheddar jack cheese, cherry tomato, cucumber, red onion, button mushrooms, boiled egg, corn salsa, quinoa and shredded carrot. 12.

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 Whole 10. Side 7.5

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

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. 16.

Choice of Our House-made 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.

SANDWICHES AND SUCH

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

TPC BURGER Eight ounce ground beef patty chargrilled to order. Your choice of toppings, caramelized onions, grilled mushrooms or bacon on a brioche bun. 12.

FAJITA CHICKEN QUESADILLA

Marinated grilled chicken, melted cheddar jack cheese in a griddled tortilla topped with sautéed bell peppers, caramelized onions and served with sour cream, guacamole & pico de gallo. 12.

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.

BAJA SHRIMP TACOS Citrus seared shrimp, roasted poblano aioli, cilantro lime slaw, and pico de gallo topped with queso fresco. 14.

THE BLACKENED GROUPER Gulf grouper, caramelized onions, vine ripened tomatoes, shredded lettuce and Cajun remoulade on a Hawaiian luau roll. 17.

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. 12.

FISH N' CHIPS Beer battered cod with colossal crispy fries and house-made tartar sauce. 13.

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.

FEATURES

BOURSIN FILET

Chargrilled Filet Mignon topped with a Boursin butter brule, garlic potato wedges, sauteed garlic asparagus, baby carrots and roasted tomatoes. 27. add Oscar 7.

BLACKENED SEARED SALMON OR GROUPER MEDALLIONS

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

GRILLED TERIYAKI CHICKEN STIR FRY

Teriyaki Glazed Grilled Chicken over Stir Fried, Carrots, Baby Corn, Broccoli, Red Bell Peppers Sugar Snap Peas, Bamboo Shoots, Pearl Onions and Water Chestnuts. 18.

SIDES

LEMON RISOTTO CAKES 5.

GRILLED ASPARAGUS 5.

SAUTEED SPINACH 4.

STIR FRY VEGETABLES 4.

BEER BATTERED ONION RINGS

Basket 7.25 Side 4.5

GARLIC ROASTED POTATO WEDGES 5.

FRENCH FRIES OR SWEET POTATO FRIES

Basket 6.75 Side 4.5

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.