

SANDHILL GRILL

Serving 11:00 AM – 6:00 PM

STARTERS

CHIPS & DIPS 8

Creamy chile con queso, guacamole & salsa roja served with warm house-made tortilla chips.

SMOKED FISH DIP 12

Locally caught Mahi Mahi, cold-smoked over hardwood, shredded and mixed with a light herbed aioli. Served with mini Lavosh crackers.

(No added salt, No filler, No GMO's and gluten free dip)

LOBSTER SLIDERS 17

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.

FAJITA CHICKEN QUESADILLA 12

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

BEEF TENDERLOIN SLIDERS 15

Three, grilled beef sliders, topped with caramelized onions melted gorgonzola and Boursin aioli on toasted brioche rolls.

FLATBREAD OF THE DAY 10

Crisp flatbread topped with Chef's daily 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.

CHICKEN WINGS 12

Choice of naked or breaded, fried to a golden crisp and served with choice of buffalo, BBQ, Jamaican jerk, garlic parmesan, teriyaki or sweet Thai chili and choice of dipping sauce; ranch, blue cheese or honey mustard.

STEAMED MUSSELS 8

One pound of Prince Edward Island mussels, steamed in a garlic, shallot, sweet vermouth and butter broth. Served with garlic toast points.

FULLY LOADED CHILI

Southern style chili topped with chopped onions, shredded cheddar jack cheese and finished with a dollop of sour cream.
Cup 5.25 Bowl 7.25

SOUP

SOUP OF THE DAY

Chef's Creation Cup 5.50 Bowl 7.50

GAZPACHO

A cool and light textured Spanish style tomato and vegetable soup, finished with cucumber salsa and herbed croutons.
Cup 4.50 Bowl 5.50

EIFEL ONION AU GRATIN SOUP

Butter braised caramelized onions, thyme and sherry wine beef broth, house-made crouton topped with provolone and gruyere cheese brule.
Cup 5.50 Bowl 7.50

SALADS

TPC SALAD

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

TABOULI, AVOCADO & STUFFED GRAPE LEAVES 12

White quinoa, cucumber, tomato, parsley and mint tossed in lemon oil and topped with sliced avocado, rice stuffed grape leaves and pickled red onion over baby spinach.

SUNBURST SALAD 13

Your choice of two scoops of chicken, tuna or egg salad over chopped romaine lettuce, candied pecans, raisins and goat cheese crumbles, finished with fresh seasonal fruit and served with raspberry vinaigrette.

GRILLED ARTICHOKE CAPRESE 10

Grilled artichoke hearts, heirloom cherry tomatoes and Ciliegine mozzarella tossed in basil pesto over Arcadian greens topped with pickled red onion and micro basil finished with an aged balsamic drizzle.

SANIBEL SALAD 17

Your choice of Florida grouper, sushi grade Ahi tuna or wild caught Atlantic salmon, grilled or blackened, topped with red onion orange marmalade over baby spinach greens, candied walnuts, vine ripened tomatoes, European cucumbers, sliced avocado and shaved carrots served with balsamic dressing.

WATERMELON & ARUGULA 10

Sweet seedless watermelon, baby arugula, red onion and English cucumber tossed in champagne vinaigrette finished with crumbled feta cheese.

CLASSIC CAESAR

Chopped hearts of romaine and herbed croutons tossed in our house-made caesar dressing, finished with shredded parmesan cheese and parmesan tuille.
Full 9 Side 7.50

Salads served with warm rolls and butter.

Choice of house-made dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, 1000 Island, Bleu Cheese, Champagne Vinaigrette, Caesar

Add to any Salad:

Blackened, Grilled or Steamed

Chicken 4, Burger Patty 5, Florida Grouper 8, Snapper 7, Ahi Tuna 8, Wild Atlantic Salmon 7, Tiger Shrimp 8

SANDWICHES & SUCH

Sandwiches & Burgers are served with choice of french fries, seasoned potato wedges, sweet potato fries, coleslaw, country style potato salad or house-made chips.

Substitute fruit, onion rings, house salad or cup of soup for an additional \$1.50.

THE GROUPER 17

Grilled, blackened or fried gulf grouper, caramelized onions, vine ripened tomatoes, shredded lettuce and roasted red pepper remoulade on a buttered ciabatta roll.

BLGT MINI TACO 14

Bacon, lettuce and fried green tomatoes in a flour tortilla finished with Boursin aioli and queso fresco.

CHICKEN BACON AVOCADO 10

Grilled chicken breast, apple-wood smoked bacon, sliced Haas avocado, shredded lettuce, vine ripened tomatoes, and bacon avocado aioli on a brioche bun or in a wrap.

FISH N' CHIPS 13

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

ROASTED VEGETABLE WRAP 10

Roasted red pepper, zucchini, yellow squash, mushrooms, caramelized onions, lettuce and tomato in a whole wheat wrap finished with sundried tomato aioli.

CLASSIC GRILLED CHEESE 7

Classic favorite, made with your choice of bread and cheese and grilled on our flat top griddle until golden.

THE CLUB HOUSE 11

Triple stacked with roasted turkey breast, honey smoked ham, swiss and cheddar 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.

RUSTIC REUBEN 11

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

BAJA FISH TACOS 14

Blackened snapper, roasted Pablano aioli, cilantro lime slaw, and pico de gallo topped with cheddar jack & queso fresco.

SPLIT DOG 8

Quarter pound Hebrew National all beef frank, split and grilled on a warm frankfurter roll with your choice of toppings;chili, cheese, sauerkraut, caramelized or diced onions, chopped bacon, sweet pickle relish, sport peppers and jalapenos.

BURGERS

TPC BURGER 12

Charbroiled eight ounce Prime steak burger with your choice of assorted cheeses and toppings; caramelized onions, grilled mushrooms, bacon, chili, avocado, or pineapple on a brioche bun.

SALMON BURGER 14

Griddle & seared herbed Atlantic salmon patty on a buttered brioche bun topped with lettuce, tomato and onion served with lemon dill aioli.

VEGGIE BURGER 11

Grilled bean protein patty on a bakery fresh bun with lettuce, tomato, onion and pickle.

FEATURES

FILET MIGNON 20

Six ounce grilled filet mignon, garlic potato wedges, sautéed asparagus, baby carrots and roasted tomatoes finished with roasted garlic shallot butter.

ROASTED HALF CHICKEN 17

Herb roasted half chicken served with garlic potato wedges and sautéed asparagus.

BRUSCHETTA SALMON 18

Herb seared wild caught Atlantic salmon over basmati rice, finished with tomato basil bruschetta.

GRILLED CHICKEN TERIYAKI STIR FRY 15

Teriyaki glazed grilled chicken over stir fried carrots, baby corn, broccoli, red bell peppers, Shitake mushrooms, edamame, pearl onions and water chestnuts.

DESSERTS

TUXEDO BOMB 7

Chocolate overload! Devils food cake with a fluffy center covered in dark chocolate.

RED VELVET CAKE 6

Red cherry chocolate cake. Frosted and layered with cream cheese.

KEY LIME PIE 6

A Florida staple, made with the juice of Key limes, and baked in a graham cracker crust.

WARM SKILLET COOKIE A LA MODE 6

Freshly baked chocolate chip cookie topped with vanilla bean ice cream.

CHEESE CAKE OF THE DAY 7

Chef's choice of the day.

BROWNIE A LA MODE 6

Warm chocolate brownie topped with a scoop of vanilla bean ice cream.