



PRESTANCIA

TAKE AWAY MENU

CALL US 941-922-2800 X3241

STARTERS

SOUP OF THE DAY \$5.50/CUP

FAJITA CHICKEN QUESADILLA \$12

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

FLATBREAD OF THE DAY \$10

Crisp flatbread topped with Chef's daily creation.

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 ranch, blue cheese or honey mustard dipping sauce.

SALADS



TPC SALAD \$9.25

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

SUNBURST SALAD \$13

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

CLASSIC CAESAR \$9

Chopped hearts of romaine and herbed croutons tossed in our Caesar dressing and finished with parmesan cheese.

SANDWICHES

RUSTIC RUEBEN \$11

Sliced corned beef piled high on marble rye with sauerkraut, swiss cheese and thousand island dressing.

TPC BURGER \$12

8 oz prime steak burger with your choice of assorted cheese and toppings: caramelized onion, sautéed mushrooms, bacon, avocado, or pineapple on a brioche bun.

VEGGIE BURGER \$11

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

VEGGIE BLACK BEAN BURGER \$11

Grilled bean protein patty on a bakery fresh gluten free bun with lettuce, tomato and onion

THE CLUBHOUSE \$11

Triple stacked with roasted turkey, honey smoked ham, Swiss and cheddar cheese, bacon, lettuce, tomato and mayonnaise marbled rye, multigrain wheat bread or in a wrap.

CHICKEN BACON AVOCADO \$10

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

ENTREES

GRILLED CHICKEN TERIYAKI STIR FRY \$15

Teriyaki glazed chicken over stir fried carrots, broccoli, red bell peppers, onions, shitake mushrooms, and water chestnuts

FILET MIGNON \$27.50

6 oz filet mignon, garlic potato wedges, sautéed asparagus, carrots and tomatoes finished with a boursin cheese butter.

BRUSCHETTA SALMON \$18

Pan seared Atlantic salmon served over basmati rice, finished with tomato basil bruschetta.



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**TAKE AWAY MENU
WEEKLY SPECIALS**

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MONDAY - BEEF STEW \$18

Tender Braised Beef simmered with Potatoes and Baby Carrots in a rich gravy accompanied by a Garden salad, Dinner Rolls and Butter.

**TUESDAY- PASTA BOLOGNESE OR
MARINARA \$19**

Fresh cooked Pasta topped with a rich Meat sauce or Marinara and topped with Parmesan Cheese. Served with Fresh Vegetables, Caesar Salad, Dinner Rolls and Butter

WEDNESDAY-SHRIMP SCAMPI \$21

Sautéed Shrimp in a delectable Garlic and White Wine sauce. Served with Steamed White Rice and Fresh Vegetables, TPC Salad, Dinner Rolls and Butter.

**THURSDAY-SLICED BEEF TENDERLOIN
\$24**

Tender carved Beef Tenderloin served with Roasted Potatoes and Fresh Vegetables. Finished with a Red Wine Demi Glaze. accompanied by a Garden Salad, Dinner Rolls, and Butter.

**FRIDAY - 1/2 SLAB BBQ PORK SPARE
RIBS \$19**

Slow roasted Ribs grilled, and smothered in BBQ sauce served with a Baked Potato and Corn on the Cob, Caesar Salad, Dinner Rolls, and Butter.

**SATURDAY- PASTA PRIMAVERA WITH
CHICKEN \$19**

Fresh cooked Pasta tossed with Vegetables in a light Garlic wine sauce. Served with a Garden Salad, Dinner Rolls, and Butter.

**SUNDAY - ROASTED PORK
TENDERLOIN \$21**

Carved Roasted Pork Tenderloin served on top of Parmesan Polenta. Served with fresh Vegetables and finished with a Cherry Demi Glaze, TPC Salad, Dinner Rolls, and Butter.

*Eating raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk

*Please be aware we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely allergy free