

THE SANDHILL GRILL

STARTERS

CAJUN BEEF SLIDERS \$8

Cajun Seasoned Shaved Prime Rib, Blue Cheese, Sautéed Red Onions

TUNA POKE \$13 (GF)

Diced Tuna, Poke Dressing, Guacamole, Wasabi Cream, Corn Chips

SHRIMP TOSTONES \$12 (GF)

Grilled Seasoned Shrimp, House made Guacamole, atop Fried Tostones

CHICKEN FLATBREAD \$13

White Sauce. Blended Cheese, Grilled Chicken, Fresh Spinach, Artichokes, Tomatoes

SOUPS & SALADS

SOUP DU JOUR CUP \$5.50 BOWL

\$7.50

CHEF'S CLAM CHOWDER CUP \$6 BOWL \$8

Cream base Lobster Stock, Clams, Potatoes

TRADITIONAL BAKED FRENCH ONION \$8

Crouton, Melted Swiss Cheese

HOUSE SALAD \$5.50 (GF)

Assorted Mixed Greens, Grape Tomatoes, English Cucumber, Julienne Carrots, Sliced Red Onion

BIBB WEDGE SALAD \$11

Pecanwood Smoked Bacon, Blue Cheese, Grape Tomatoes, Housemade Croutons, Blue Cheese Dressing

"NEW" TPC SALAD \$15 (GF)

Assorted Mix Greens, Grilled Breast of Chicken, Tomatoes, Mango, Dried Cherries, Feta Cheese, Sunflower Seeds, Toasted Almonds, Lemon Truffle Vinaigrette

THE CAESAR \$9 ADD CHICKEN

\$4.50 ADD SHRIMP OR SALMON \$7

ADD STEAK \$7.50 (GF)

Romaine Wedges, Housemade Croutons, shaved Grana Padano Cheese, Caesar Dressing

PLAYERS STEAK SALAD \$18 (GF)

Mixed Greens, Gorgonzola Cheese, Grape Tomatoes, Avocado, Red Onions, Crispy Mushrooms, Grilled Potatoes, Petite Filets, Champagne Vinaigrette

CLUB FAVORITES

TPC NAKED WINGS \$12 (GF)

Choice of 8 Mild, Hot, BBQ, Garlic Parmesan, and choice of Ranch, Blue Cheese dipping sauce.

ALL DAY PIZZA 12"

House Made Sauce and Blended Cheese
CHOICE OF TOPPINGS: ONION, GREEN PEPPERS, MUSHROOMS, OLIVES, ARTICHOKEs, TOMATOES
 \$0.75

PEPPERONI, HAM, BACON, ITALIAN SAUSAGE, CHICKEN \$1

PRESTANCIA BURGER \$12

8 oz of Prime Beef, Cooked to your liking, Lettuce, Tomato, Onion, Pickle.

Choice of Cheese: American, Swiss, Cheddar, Blue Cheese

ADD: BACON, MUSHROOMS, SAUTÉED ONIONS, OLIVES \$1 EACH

ENTREES

*ALL DINNER ENTREES ARE SERVED WITH A CHOICE OF SOUP OR SALAD AND DINNER ROLLS

POLLO CARCIOFI \$18

Sauteed Breast of Chicken, Artichokes, Mushrooms, Chardonnay Sauce, Whipped Yukon Potatoes, Chef's Selected Vegetables

CARIBBEAN STYLE BBQ RIBS \$18 (GF)

Tender Jerk Seasoned, BBQ Citrus Sauce, Cole Slaw, French Fries

12 OZ RIBEYE \$26 (GF)

Grilled Potatoes, Chef's Selected Vegetable Worcestershire Maitre d Butter

FILET MIGNON \$28.50

6oz Prime Beef Tenderloin, Red Wine Demi Glace, Topped with Blue Cheese, Wild Mushrooms, Whipped Yukon Potatoes, Grilled Asparagus

GROUPE FLORENTINE \$30

Pan-Seared, Risotto, Sautéed Spinach, Tomatoes, Lemon Beurre Blanc.

CRAB STUFFED SHRIMP \$26.50

Pink Argentina Shrimp, with Crab Meat Stuffing, Coconut Almond Rice, Sweet Thai Chile Sauce

VEGAN TACOS \$14 (GF)

Taco seasoned Jack Fruit, Island Slaw, Lime Vinaigrette, Avocado, Pico De Gallo, Salsa Verde, Corn Chips

* 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

David Allen