



PRESTANCIA

SARASOTA'S PRIVATE GOLF & SOCIAL CLUB

SANDHILL GRILL

MENU

STARTERS

BURGER SLIDERS (2)

Prime Beef, American Cheese, Lettuce, Tomato, Onion, Garlic Aioli on a Brioche Bun
\$8

TPC NAKED WINGS

Choice of Mild, Hot, BBQ, Garlic Parmesan Sauce, and choice of Ranch, or Blue Cheese dipping sauce.
\$12

AHI TUNA (GF)

Sesame Crusted, Lightly Seared, Napa Cabbage Slaw, Cilantro Vinaigrette, Wakame, Pickled Ginger, Wasabi Avocado Cream
\$15

GRILLED CHICKEN FLATBREAD

White Sauce, Blended Mozzarella Cheese, Fresh Spinach, Artichokes, Tomatoes, Grilled Chicken
\$13

VEGAN

TOFU CAPRESE

Heirloom Cherry Tomatoes, Fresh Basil, Balsamic Glaze
\$10

VEGAN WRAP

Spinach Tortilla, Grilled King Trumpet Mushrooms, Black Beans, White Rice, Tomato, Avocado, Spinach, Chipotle Cilantro Vinaigrette
\$13

SOUPS

SOUP DU JOUR

Chef's Daily Creation
Cup \$5.50 Bowl \$7.50

CRAB BISQUE

A light and Delicate Sherry Cream Bisque, and wild caught Crab
Cup \$6 Bowl \$8

TRADITIONAL BAKED FRENCH ONION

Crostini & Melted Swiss Cheese
\$8

BOWL OF CHILI

onions and Cheese
\$7

SALADS

HOUSE SALAD (GF)

Mixed Greens, Grape Tomatoes, English Cucumbers, Carrots, Red Onion, Choice of Dressing
\$6

THE PAR THREE (GF)

Fresh Sliced Seasonal Fruit, Assorted Berries, House made Chicken, Tuna, and Egg Salad on a bed of Lettuce.
\$13

BIBB WEDGE SALAD

Pecanwood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Croutons, Blue Cheese Dressing
\$11

"NEW" TPC SALAD (GF)

Mixed Greens, Mangos, Tomatoes, Dried Cherries, Feta Cheese, Sunflower Seeds, Toasted Almonds, Tossed in a Lemon Truffle Vinaigrette, Finished with a Grilled Chicken Breast
\$15

THE CAESAR

Romaine Lettuce, Garlic Croutons, Grana Padano Cheese, Classic Caesar Dressing
\$9

Add Chicken: \$5

Salmon or Shrimp: \$7

QUINOA SALAD (GF)

Arugula, Edamames, Radishes, Cucumbers, Heirloom Tomatoes, Chick Peas, Avocado, Scallions, Green Goddess Dressing
\$12

Best with Grilled Chicken, or Tofu

Add \$5

CHOICE OF DRESSINGS:

Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Maple Vinaigrette, Caesar, Lemon Truffle Vinaigrette, Champagne Vinaigrette

AVAILABLE PROTEINS FOR SALADS:

Grilled Chicken Breast, Salmon, Beef, Tofu, Shrimp
Grilled or Blackened



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SANDHILL GRILL
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SANDWICHES

19TH HOLE DELI SANDWICH

choice of Turkey, Ham, Roast Beef, Corned Beef, Patrami, Chicken Salad, Tuna Salad, or Egg Salad

Choice of White Wheat, Marble Rye Bread or a Flour Tortilla

\$10

CUP OF SOUP AND HALF A SANDWICH **\$10**

**GRILLED QUARTER POUNDER
HOT DOG**

1/4 Pound Hebrew National Hot Dog, on a Brioche Bun

\$8

Add Sauerkraut or Cheese

SIESTA CHICKEN SANDWICH

Grilled Chicken Breast, Fresh Spinach, Muenster Cheese, Red Onion, Sun-Dried Tomato Aioli, Served on a Pretzel Roll

\$12

THE CLUBHOUSE

Traditional, Toasted, Triple Decker, Roasted Turkey, American Cheese, Pecanwood Smoked Bacon, Lettuce, Tomato, Mayo, Choice of White, Wheat, or Marble Rye Bread

\$11

SANDWICHES

CLASSIC REUBEN

Shaved Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Marbled Rye Bread

\$13

LIDO LOBSTER ROLL

House Recipe Lobster Salad, Shredded Lettuce, Soft Brioche Lobster Bun

\$17

TPC PRESTANCIA BURGER

8 oz of Prime Beef, Cooked to your liking, on a Brioche Bun with Lettuce, Tomato, Onion, Pickle.

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

\$12

Add: Bacon, Mushrooms, Sautéed Onions, Olives \$1 each

GROUPER TACOS

Cajun Spice Seasoned Grouper, Island Slaw, Tomato Relish, Avocado, Chipotle Aioli, Lime Sour Cream, Corn Chips

\$17

MANGO BBQ PORK SANDWICH

Tender Pulled Pork, Mango BBQ Sauce, Island Slaw, Tobacco Onions, Brioche Bun

\$13

ALL DAY PIZZA 12"

House Made Sauce and Blended Cheese

\$8

Choice Of Toppings: Onion, Green Peppers

Mushrooms, Olives, Artichokes, Tomatoes \$0.75

Pepperoni, Ham, Bacon, Italian Sausage, Chicken, or

Extra Cheese

\$1

SANDWICH SIDES

French Fries, Sweet Potato Fries, Chips, Cole Slaw, Fruit, Side Caesar or House Salad

*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

03/15/21