

# THE SANDHILL GRILL

## STARTERS

### LOBSTER DEVEILED EGGS \$14

Creamy Egg and Lobster Filling

### AHI TUNA \$15

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

### DUCK CONFIT EGG ROLLS \$14

Napa Cabbage, Bean Sprouts, Carrots, Feta, Apricot Dipping Sauce

### CHICKEN FLATBREAD \$13

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

### TOFU CAPRESE \$10 (VEGAN)

Heirloom Cherry Tomatoes, Fresh Basil, Balsamic Glaze

## SOUPS & SALADS

### SOUP DU JOUR CUP \$5.50 BOWL

\$7.50

### CRAB BISQUE CUP \$6 BOWL \$8

A light and Delicate Sherry Cream Bisque, and wild caught Crab

### TRADITIONAL BAKED FRENCH ONION

#### SOUP \$8

Crouton, Melted Swiss Cheese

#### HOUSE SALAD \$5.50 (GF)

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

#### STEAK & BIBB SALAD \$18

Grilled Sirloin to your liking, Bibb Wedge, 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 (GF)

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

#### GRILLED SALMON SALAD \$17

Fresh Spinach, Granny Smith Apples, Feta Cheese, Candied Pecans, Champagne Vinaigrette

#### AVAILABLE PROTEIN:

Chicken \$4.50

Shrimp or Salmon \$7

Steak \$7.50

Tofu \$5

Available Grilled or Blackened

## CLUB FAVORITES

### TPC NAKED WINGS \$12 (GF)

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

### ALL DAY PIZZA 12" \$8

House Made Sauce and Blended Cheese  
**CHOICE OF TOPPINGS: ONION, GREEN PEPPERS, MUSHROOMS, OLIVES, ARTICHOKE, 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

### ST. ARMAND'S CHICKEN \$22

Breaded Breast of Chicken, Garlic Herb Cheese, Roasted Red Peppers, Chive Yukon Whipped Potatoes, Grilled Asparagus, Red Pepper Cream Sauce

### CARIBBEAN STYLE BBQ RIBS \$18 (GF)

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

### 12 OZ RIBEYE \$26 (GF)

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

### FILET MIGNON \$28.50

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

### MEDITERRANEAN GROUPER \$32

Seasoned, Baked Fillet, Mediterranean Relish (Kalamata olives, tomatoes, feta, capers Garlic, lemon juice, tarragon), Lyonnais Potatoes

### SANDHILL GRILL SCALLOPS \$30

Pan-Seared, Wild Mushroom & Green Pea Risotto, Asparagus Saffron Sauce

### COCONUT CRUSTED SNAPPER \$28

Pan Seared Snapper, Drunken Rice with Mango, Papaya, Cilantro, Coconut Rum, Lime Butter

### SPAGHETTI SQUASH \$16 (VEG)

Fresh Mozzarella, Marinara Sauce, Roasted Red Peppers, Chiffonade Basil

### CRISPY QUINOA CAKES \$18 (VEGAN)

Heirloom Cherry Tomatoes, English Cucumbers, Chick Peas, Garlic, White Balsamic Dressing

