

SANDHILL GRILL

Sunset Menu

@ TPC Prestancia



STARTERS

CRISPY CHICKEN WINGS

Eight breaded jumbo wings, tossed in hot sauce and served with carrots, celery and bleu cheese. 12

KOBE BEEF SLIDERS

Two, grilled Kobe beef patties, Tillamook cheddar on toasted brioche roll. Served with parmesan french fries. 9

AHI TUNA

Seared rare and served with Wakame and Napa slaw salad. 12

GONCH FRITTERS

Fresh conch meat, crispy cornmeal, served with Joe's mustard sauce. 8

SALADS

served with a warm rolls

TPC SALAD

Spring mixed greens, candied walnuts, dried cranberries, shaved red onion, bleu cheese crumbles, carrots slivers and tossed in our house made raspberry vinaigrette. Half 6 Whole 9

ARUGULA BEET SALAD

Roasted golden beets, toasted pine nuts, quinoa, arugula & brie croutons, tossed with lemon thyme vinaigrette dressing. 11

CAPRESE INSALATA

Vine ripened tomatoes slices and Buffalo Mozzarella topped with house made basil pesto. 10

COBB SALAD

Romaine lettuce topped with avocado, tomatoes, onion, hard eggs, bleu cheese crumbles and choice of dressing 10

CAESAR SALAD

Crisp romaine, fresh parmesan, seasoned croutons & black pepper with house-made dressing. Half 5 Whole 8

Available dressings

Lemon thyme vinaigrette, balsamic vinaigrette, chili lime vinaigrette, bleu cheese, ranch, raspberry vinaigrette, caesar dressing, oil & vinegar.

Add to any salad:

Grilled chicken \$4 Grilled salmon \$6 Fish of the day \$9

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SANDWICHES AND ENTREES

*All sandwiches served with choice of crispy french fries, sweet potato fries, creamy coleslaw, club chips.
-add fruit, house salad or cup of soup for \$1.50*

SIGNATURE STEAK BURGER

Half pound of brisket, short rib & sirloin blend, lightly seasoned and grilled over an open flame, served on a toasted bun with pickles, onion, tomato and lettuce. 11

FISH SANDWICH

Fresh Catch of the Day, served blackened or grilled with Key lime tartar sauce. 14

NEW YORK FRITTE

Open faced bagette eight ounce grilled New York strip, caramelized onion & blue cheese, bistro fries, mixed greens salad with lemon thyme vinaigrette 18

SALMON

Lightly seasoned and seared on our hot flat top griddle, served with cucumber salad. 18

ITALIAN PANINI

Sliced capicola, salami, Black Forest sweet ham, provolone cheese, chili relish on a toasted Ciabatta bread. 11

CHEF'S SPECIAL

Options change daily, please ask your server for Today's Chef specials.