The Grille at Sand Hollow Resort

Dinner Menu

Starters

Chips and Salsa - 8

Chips, Salsa and Guacamole - 10

Deviled Eggs-10

Eggs Filled with Creamy Egg Filling and Topped with Applewood Bacon and Green Onions.

Loaded Nachos- 15

Tri-Colored Tortilla Chips topped with Melted Jack Cheeses, House Made Chili, Pico de Gallo, Guacamole and Sour Cream.

*Add Grilled Chicken- 6, Pulled Pork- 8, Grilled Sirloin-12, Garlic Shrimp-10

Trio of Sliders - 15

Choose any 3 of the following:

- Cheddar- Cheddar Cheese
- Blue Bacon- Bacon and Blue Cheese Sauce
- Devil's Throat- Bacon, Jalapeno and Pepper Jack
- Cajun- Cajun Sausage and Pepper Jack
- Chicken Slider- Chicken Salad
- Pork Slider- Slow Cooked Pork and BBQ Sauce

Coconut Shrimp - 15

Butterflied Shrimp in a Coconut Batter. Served with Sweet Chili Sauce.

Chicken Wings - 15

Tossed in Your Choice of Sweet Chili, Homemade Barbeque or Honey Sriracha Sauce. Served with Homemade Point Reyes Blue Cheese Sauce.

Loaded Fries - 12

Cajun Sidewinder Fries Topped with Monterey Jack Cheese, Crispy Bacon and Green Onions. Served with Chipotle Ranch.

Chili Cheese Fries - 12

Cajun Sidewinder Fries Topped with Homemade Chili and Jack Cheeses.

Italian Pita Pizza - 10

7" Pita Topped with Homemade Pizza Sauce, Pepperoni, Salami and Italian Cheeses.

Caprese Pita Pizza - 10

7" Pita Topped with Homemade Basil Pesto, Roma Tomatoes, Mozzarella Cheese, Fresh Basil and Balsamic Glaze.

Seafood

All Seafood Plates Come with a Choice of Two Sides.

Mahi Mahi - 35

Grilled Mahi Mahi with Balsamic Tomato Salsa.

Ahi Steak - 35

Pan Seared Blackened Ahi Steak with Mango Bell Pepper Salsa.

Pan Seared Salmon -32

Grilled Atlantic Salmon with Lemon Dill Caper Sauce.

Steaks

All Steak Plates Come with a Choice of Two Sides.

Sand Hollow Filet- 35

6 oz Filet Seared with Garlic Butter and Topped with Sauteed Herbed Mushrooms and Sundried Tomatoes.

Surf and Turf- 38

6 oz Filet with Garlic Jumbo Shrimp Served with

Pastas

All Pastas Come with Parmesan Garlic Bread.

Black and Blue Steak Alfredo - 32

Grilled Sirloin topped with Blue Cheese Served on a bed of Penne Pasta and Steamed Broccoli Tossed with Creamy Blackened Alfredo Sauce.

Pasta del Mar- 36

Jumbo Shrimp, Baby Scallops, Clams, Mussels, Zucchini and Yellow Squash, in a Creamy Lemon Dill Caper Sauce with Penne Pasta

Pasta Primavera - 25

Zucchini, Yellow Squash, Broccoli, Herbed Mushrooms, Bell Peppers, Onions in a Creamy Pesto Sauce with Penne Pasta

*Add Chicken- 6, Steak-12, Shrimp-10, Salmon -12

Spicy Cajun Pasta - 32

Chicken Breast, Shrimp, Andouille Sausage, Herbed Mushrooms, Bell Peppers, Onions in a Spicy Alfredo Sauce with Penne Pasta

Tuscan Chicken Pasta - 28

Chicken Breast, Applewood Bacon, Sun Dried Tomatoes, Artichokes and Spinach in a Tomato Alfredo Sauce with Penne Pasta.

The Grille at Sand Hollow Resort

Dinner Menu

Burgers

Burgers Come with Choice of One Side
Vegetarian Burger Patties and Gluten Free Buns
Available Upon Request
Burgers are cooked to Medium Well
Unless Requested Otherwise.

Links - 18

Half Pound Burger, Aged Cheddar Cheese, Onions, Tomatoes and Romaine on a Brioche Bun.

Championship - 18

Half Pound Burger, Aged Cheddar Cheese, Thick Sliced Applewood Bacon, Grilled Onions, Tomatoes and Romaine on a Brioche Bun.

Cajun - 18

Half Pound Burger, Andouille Sausage, Herbed Mushrooms, Bell Peppers, Onions, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche Bun.

Mushroom Swiss - 18

Half Pound Burger, Herbed Mushrooms, Grilled Onions, Swiss Cheese, Tomatoes and Romaine on a Brioche Bun.

Blue Bacon - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Point Reyes Blue Cheese Sauce, Tomatoes and Romaine on a Brioche Bun.

Devil's Throat - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Jalapeno Peppers, Onions, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche Bun.

Avocado Bacon - 18

Half Pound Burger, Thick Sliced Applewood Bacon, Guacamole, Pepper Jack Cheese, Chipotle Ranch, Tomatoes and Romaine on a Brioche Bun.

<u>Sides</u>

Crispy French Fries
Cajun Sidewinder Fries
Sweet Potato Fries
House Chips
Truffle Fries
Rosemary Mashed Potatoes
Sauteed Seasonal Veggies
Garden Salad

Salads

*Add Grilled Chicken- 6, Grilled Sirloin-10, Garlic Shrimp-10, Grilled Salmon -10

Basil Berry Salad - 16

Mixed Greens, Raspberries, Blueberries, Strawberries, Feta Cheese, Candied Pecans, Fresh Basil and Homemade Herbed Balsamic Vinaigrette.

"On the Green" Salad -15

Organic Greens, Shredded Jack Cheese, Cucumbers, Avocado, Cherry Tomatoes and Red Onions Tossed in Ranch Dressing.

Santa Fe Salad -15

Organic Greens, Shredded Jack Cheeses, Sweet Corn, Black Beans, Guacamole, Pico de Gallo and Red Onions Tossed in Chipotle Ranch Dressing.

Classic Wedge Salad -15

Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Bacon, Tomatoes, Cucumbers, and Homemade Ranch Dressing

Classic Caesar Salad -15

Romaine Lettuce, Homemade Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese.

Plates

All Plates Come with Choice of One Side

Chicken Fajita Quesadilla- 18

Chicken Breast, Mixed Jack Cheeses, Bell Peppers and Onions in a Crispy Tortilla.

Steak and Mushroom Quesadilla - 18

Lemon Pepper Steak, Mixed Jack Cheeses and Herbed Mushrooms in a Crispy Tortilla.

Breaded Fried Cod - 18

Breaded Cod Fried and served with Homemade Tartar Sauce.

Chicken Tenders - 18

Breaded Chicken Fingers Served with Homemade Honey Mustard.