

APPETIZERS

BURGEE FRENCH ONION SOUP CUP 7 BOWL 14

Gruyère, Provolone, Seasoned Crouton, Caramelized Onion, Prime Rib Beef Broth

LOADED BRISKET CHILI NACHOS 18

Brisket Chili, Aged Cheddar Queso, Guacamole, Chives, Jalapeño, Sour Cream

CLASSIC ONION RINGS 12

Lightly Battered Onion, Horseradish Cream Aioli

BUTTER BEAN HUMMUS 15

Cucumber, Baby Heirloom Tomato, Chickpea, Celery, Carrots, Olives, Feta, Pesto Vinaigrette, Seasoned Pita Bread

SOFT PRETZEL BITES 12

Aged Cheddar Queso

DAVE'S BUFFALO CHICKEN EGG ROLLS 17

Blue Cheese, Ranch

CHESAPEAKE CRAB CAKE 22

Lemon Tarragon Aioli, Corn, Petit Green Salad

LOADED TATER TOTS 14

Bacon, Aged Cheddar Queso, Old Bay Aioli

CALI TUNA TOWER 22

Sushi Grade Tuna, Sushi Rice Cake, Spicy Mayo, Avocado, Cucumber, Sesame, Eel Sauce, Wontons, Nori Flakes

BUTTERMILK ANGEL BISCUITS 12

Aged Cheddar Cheese, Garlic Chive Butter, Apple-Pear Chutney

SALADS

All salads served dressed

SAN FRANCISCO CRUNCH SIDE 9 ENTREE 16

Baby Oak Lettuce, Slivered Almonds, Shaved Cabbage, Carrots, Edamame, Florida Oranges, Tricolor Bell Pepper, Wonton Strips, Citrus Sesame Vinaigrette

CALIFORNIA COBB WEDGE SIDE 9 ENTREE 16

Iceberg Lettuce, Avocado, Nueske's Bacon, Blue Cheese, Egg, Tomato, Balsamic Vinaigrette

ROASTED BEET & BLUEBERRY SIDE 9 ENTREE 16

Baby Arugula, Roasted Red Beets, Dried Blueberries, Whipped Herb Goat Cheese, Spiced Pecan, Honey Italian Vinaigrette

SALAD TOPPERS

CHICKEN BREAST 15

SHRIMP (6) 22

DAILY FISH FILLET MKT

BURGEE VEGAN FALAFEL 12

Butter Beans, Rice, Chickpea, Caramelized Vegetable, Crispy

CRISPY TOFU BITES 12

FLANK STEAK 22

BURGEE BAR

Chef De Cuisine Jazzmine King



WINGS

Carrots, Celery, Ranch and Blue Cheese Available upon Request

WET: Buffalo, Signature BBQ, Sweet Chili, Garlic-Parmesan, Mango Habanero
DRY: Burgee Blend, Spicy BBQ Rub, Ranch Rub, Pink Peppercorn Lemon Thyme

8 COUNT 16 TOFU BITES 12

HANDHELDS

All handhelds served with fries - Lettuce Wrap & Gluten Free Bun available

BURGEE CHEESEBURGER 22

Lettuce, Tomato, Red Onion, American Cheese, Burgee Special Sauce, Italian Kaiser Roll. Choice of Beef or Vegan Falafel

PRIME STEAK SUB 27

Shaved Lettuce, Tomato, Caramelized Onion Marmalade, Blistered Peppers, Pepper Jack, Toasted Hoagie

HOT HONEY CHICKEN 22

Seared Marinated Chicken, Lettuce, Tomato, Red Onion, Swiss, Hot Honey Aioli, Italian Wheat Kaiser Bun

MEATBALL & BURRATA 26

House-Made Meatball, Fresh Burrata, Tuscan Kale, Basil, Pecorino Toasted Garlic Hoagie

MUSHROOM UMAMI MELT 22

Braised Portobello, Garlic Chickpea Aioli, Feta, Arugula, Heirloom Tomato, Toasted Sourdough (V) (VG)

FLORIDA SNAPPER WRAP 27

Shaved Lettuce, Tomato, Cucumber, Red Onion, Lemon Dill Vinaigrette

BURGEE BAR TRADITIONS

SUNDAY: CHICKEN POT PIE 20

MONDAY: MEATLOAF 28

Mushroom Gravy, Sour Cream and Chive Mashed Potato, Seasonal Vegetable

TUESDAY: PRIME RIB 34

Au Ju, Sour Cream and Chive Mashed Potato, Seasonal Vegetable

WEEKLY CHEF SPECIALS

(DF) = Dairy Free (V) = Vegetarian (VG) = Vegan (GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

FLATBREADS

Gluten-free crust available

CAPRESE 18

Olive Oil, Fresh Mozzarella, Local Heirloom Tomato, Basil, Balsamic Glaze

STEAK & BLUE 21

Herb Pesto, Confit Garlic, Blue Cheese, Tomato, Ribeye Steak, Chives

BBQ CHICKEN 21

Burgee BBQ, Seasoned Chicken, Red Onion, Aged Cheddar, Mozzarella, Petit Cilantro

TRUFFLE CREMINI 21

Parmesan Cream, Confit Garlic, Cremini Mushroom, Shaved Brussels, Arugula, Mozzarella, Truffle Oil

DINNER PLATES

Available daily from 5pm-10pm

ROASTED BRICK CHICKEN 30

Mustard Tarragon Velouté - served with two sides

NY STRIP STEAK 48

12 oz, Cowboy Crunch Butter - served with two sides

TEXAS STICKY BABY BACK RIBS 32

House-Smoked, Guajillo Glaze Sauce - served with two sides

DAILY FISH FILLET MKT

Rotating Fillet of Fish Selection - served with two sides

Burgee Daily Season Specialty

Seared: Key Lime Chermoula (DF) (GF)

Blackened: Cajun Crawfish Cream Sauce (GF)

Cornmeal Fried: Tartar and Cocktail Sauce

HARISSA CAULIFLOWER STEAK 25

Wild Mushroom, Chick Pea, Kale, Hazelnuts, Butternut Squash Brulee (V) (VG)

PORK SOBA NOODLE 32

Char Siu Pork, Asian Stir-Fry Sauce, Edamame, Carrots, Soba Noodle, Cabbage, Onion, Bell Peppers, Aromatic Herbs

SIDES 8 EACH

Turmeric Golden Raisin Rice Pilaf (V) (VG) (GF)

Sour Cream & Chive Mashed Potatoes (GF)

Honey Nut Squash Brulee (V) (VG) (GF)

Steamed Green Beans with Caramelized Shallot

Dressing (V) (VG) (DF) (GF)

Cacio E Pepe Brussel Sprouts (V) (VG) (GF)

Onion Rings

Crispy Shoe String Fries (DF)

Coleslaw (GF)

House Salad with Balsamic Vinaigrette (V) (VG)

(DF) (GF)

Caesar Salad

Seasonal Cup of Fruit (V) (VG) (DF) (GF)

SWEETS

KEY LIME POUND CAKE 14

Graham Cracker, Key Lime Mousse, Seasonal Fresh Berries

CHOCOLATE CHIP COOKIE COBBLER 12

Chocolate Chip Cookie Crust, Warm Fudge, Vanilla Ice Cream

SIGNATURE COCKTAILS

\$15 EACH

REEF CUP

THE ORC SIGNATURE COCKTAIL

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Triple Sec, Orange & Pineapple Juices, Grenadine

LAGOON LEMONADE

Grey Goose Vodka, Triple Sec, Sour Mix, Cranberry Juice

MEZCAL MULE

Illegal Mezcal, Passion Fruit Purée, Lime Juice, Ginger Beer, Muddled Cucumber, Tajin

BLACKBERRY BASIL SMASH

Old Forester Bourbon, Simple Syrup, Lemon Juice, Blackberry Purée, Basil

RASPBERRY BERET

Empress Elderflower Rose Gin, Raspberry Syrup, Lime Juice, Fee Foam

CUCUMBER BASIL REFRESHER

Stoli Cucumber Vodka, Blue Agave Nectar, Lime Juice, Basil

SPICY MARGARITA

Tanteo Jalapeño Tequila, Blue Agave Nectar, Lime Juice, Jalapeño Salt

SPICY & SMOKY MEZCALITA

Illegal Mezcal, ORC Patron Reposado Tequila, Jalapeño Infused Simple Syrup, Lime Juice

FLAVOR YOUR MOJITO

Bacardi Superior Rum, Blue Agave Nectar, Lime Juice, Club Soda, Mint
Your Choice of: Strawberry, Mango, Peach, Passion Fruit, Blueberry, Pineapple, Raspberry, Coconut, Kiwi

KENTUCKY YACHTSMAN

Old Forester Bourbon, Peach Schnapps, Lemon Juice, Passion Fruit Purée, Mint

HOT HONEY STRAWBERRY SMASH

Old Forester Bourbon, Strawberry Purée, Hot Honey, Basil

L'ORANGE MARTINI

Grey Goose L'Orange Vodka, Aperol Liqueur, Amaretto Disaronno Liqueur, Pineapple Juice, Orange Juice

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlúa Coffee Liqueur, Espresso

PEANUT BUTTER CUP MARTINI

Skrewball Peanut Butter Whiskey, Crème de Cacao Dark, Cream

REEF RELIEF (N/A)

Giffard Pineapple Alternative, Fluère Spiced Cane, Giffard Orgeat Syrup, Lemon Juice

SOMETHING'S MISSING (N/A)

Lyre's Agave Blanco, Lime Juice, Jalapeño Simple Syrup, Orange Juice, Club Soda, Tajin

MINDFUL MARTINI (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

SPARKLING

Canella Prosecco (187mL), Italy	12	Glass Bottle
Chandon Sparkling Brut (187mL), California	16	
Moët & Chandon Brut Champagne (187ML), France	30	
Veuve Clicquot "Yellow Label" Champagne, France	120	

PINOT GRIGIO

Vicolo, Delle Venezie, Italy	5	26
Santa Margherita, Alto-Adige, Italy	15	51

SAUVIGNON BLANC

Rodney Strong "Charlotte's Home", Sonoma County, California	5	26
San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
Frenzy, Marlborough, New Zealand	13	48
✦ Rombauer, Napa Valley, California	20	60
Cakebread, Napa Valley, California		75

CHARDONNAY

Ocean Reef "Private Reserve", California	5	26
Francis Coppola "Diamond Collection", California	10	35
Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
Missing Thorn, White Blend "N/A", California	15	48
Frank Family, Carneros, California	20	60
Rombauer, Carneros, California		89



✦ Members' choice

ROSÉ

Moulin de Gassac "Guilhem", Languedoc, France	6	26
Château d'Esclans "Whispering Angel", Provence, France	13	48

PINOT NOIR

Oyster Bay, Marlborough, New Zealand	5	26
Highlands Forty One, Monterey, California	10	35
King Estate "Inscription", Willamette Valley, Oregon	13	40
J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
Goldeneye, Anderson Valley, California	35	105

CABERNET SAUVIGNON

Ocean Reef "Private Reserve", California	5	26
"Quest" by Austin Hope, Paso Robles, California	10	35
Decoy, Sonoma County, California	15	48
Daou "Reserve", Paso Robles, California		75
Duckhorn, Napa Valley, California		120

INTERESTING REDS

Ocean Reef Club "Private Reserve", Red Blend, California	5	26
Missing Thorn, Red Blend "N/A", California	15	48
Bramare, Malbec, Mendoza, Argentina	20	60
✦ Beringer "Q", Red Blend, Napa Valley, California	25	75
Orin Swift "Abstract", Red Blend, California	25	75
Stags' Leap "The Investor", Red Blend, Napa Valley, California		87
Duckhorn, Merlot, Napa Valley, California		99