



GRILL ROOM

BRUNCH MENU

Small Bites

Bagel & Lox* 18

smoked salmon, cream cheese, caper, tomato, red onion, toasted bagel

Avocado Toast (VG) 12

sprouted bread, smashed avocado, blistered grape tomatoes, lime, cilantro, radish, balsamic reduction

Add Egg 6

Pancake Dogs 14

breakfast sausage links, pancake batter, fried corn dog style w/ maple syrup

Yogurt Parfait (V) 14

house made granola, Greek yogurt, house thyme honey, mixed berries

Salted Codfish Fritters 18

lime aioli with a hint of spice

Quesadilla 12

Mexican cheese, pico de gallo, sour cream

Chicken 6 • Shrimp 8 • Steak 10

Fire Pop Shrimp 22

dynamite sauce, sesame seeds



Traditional Breakfast

served with home fries

Steak & Eggs 34

skirt steak, peppers and onions, two eggs any style

Breakfast Burrito 20

sausage, cheddar cheese, scrambled eggs, rice, pico de gallo, avocado wrapped

in a warm tortilla with fire roasted salsa

Two Eggs Any Style (GF) 15

choice of bacon, ham or sausage, choice of toast

Chicken & Waffle 18

buttermilk fried chicken, Belgian waffle, honey butter, pecan syrup

Clubhouse Eggs Benedict 16

poached egg, toasted English muffin, griddled ham, spinach, hollandaise

Create Your Own Omelet (GF) 16

choice of 3 fillings, each additional filling 1
choice of toast

bacon • sausage • smoked ham • bell pepper • spinach
onion • tomato • cremini mushroom • feta cheese
cheddar cheese • Swiss cheese • American cheese



Brunch Favorites

Pancakes (V) 12

old fashioned buttermilk pancakes, organic maple syrup

French Toast (V) 13

brioche, fresh berries, organic maple syrup

Belgian Waffle 12

fresh berries, organic maple syrup

Salads

19th Hole Salad (GF) 23

chilled grilled chicken, mixed greens, dried cranberries & cherries, candied walnuts, blue cheese crumbles, baby heirloom tomatoes, balsamic vinaigrette

Grill Room Crab Louie (GF) 38

jumbo lump crab, heirloom tomato, Bibb lettuce, avocado, hard-boiled egg, onion, olives, citrus vinaigrette

Clubhouse Caesar 14

romaine lettuce, parmigiano reggiano, herbed croutons, classic dressing

Cobb Salad (GF) 23

romaine lettuce, chopped ham, turkey, avocado, egg, blue cheese, baby tomato, bacon, ranch dressing

Soups

Soup of the Day
6 cup/10 bowl

Short Rib Chili (GF)
8 cup/14 bowl

Handhelds

choice of fries, coleslaw, petit green salad,
Caesar salad or fruit salad
(wraps available upon request)

Smash Burger 16

Allen Brothers shortrib blend, American cheese, lettuce, tomato, caramelized onion, GR special sauce, Martin's potato roll

ORC Club Sandwich 18

fresh turkey breast, bacon, avocado, Swiss cheese, tomato, Bibb lettuce, mayo, toasted bread

Clubhouse Burger* 19

cheddar cheese, caramelized onion, lettuce, tomato, onion, pickle, brioche bun

Grill Room Fish Tacos 22

daily fresh catch, cabbage slaw, pickled vegetables, Cotija cheese, guacamole, chipotle aioli, served with cilantro rice
choice of grilled, blackened, or fried

French Dip 26

oven roasted prime beef, caramelized onions, Swiss cheese, au jus, baguette

Crab Cake Sandwich 26

house-made crab cake, lettuce, tomato, onion, pickle, Key lime mustard, brioche bun



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Signature Cocktails

15 each

Hole In One Lemonade

Grey Goose Le Citron Vodka, Lavender Syrup, Lemon Juice, Club Soda

Hammock Spritz

Aperol Liqueur, Prosecco, Club Soda

Best Ball Bloody Mary

Tito's Vodka, Zing Zang Bloody Mary Juice, Lemon Juice, Baby Tomato, Shishito Pepper, Olives

Mulligan Mojito

Bacardi Superior Rum, Lime Juice, Blue Agave Nectar, Mint

Match Play Margarita

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

Tee Time Transfusion

Tito's Vodka, Ginger Ale, Grape Juice

Azalea

Maker's Mark "ORC Private Selection" Bourbon, Honey Syrup, Bitters, Luxardo Cherry, Orange

Bunker Bellini

Your Choice of Strawberry, Peach or Passion Fruit with Prosecco

Gimmie Martini

Grey Goose Vodka, Passion Fruit Purée, Lime Juice, Blue Agave Nectar, Jalapeño Oil

Three Putt (N/A)

Flèure Smoked Agave, Flèure Bitter, Lime Juice, Simple Syrup, Fee Foam

Pin High Martini (N/A)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry Juice

Sand Trap (N/A)

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

Spritzers

15 each

Cucumber Watermelon Basil

Watermelon Basil Grey Goose, Fresh Watermelon, Fresh Basil, Lemon Juice, Blue Agave Nectar, Club Soda

Strawberry & Lemongrass

Strawberry & Lemongrass Grey Goose, Fresh Strawberries, Mint, Lime Juice, Blue Agave Nectar, Ginger Beer

White Peach & Rosemary

White Peach & Rosemary Grey Goose, Rosemary Infused Honey, Peach Purée, Lemon Juice, Prosecco

Beer Selection

Ocean Reef "The Point" IPA (16-Oz.)

9.00

Beers on Tap 9

Guinness, Irish Stout, Ireland

Harp Lager, Ireland

Sandbar Sunday, American

Wheat Ale, USA

The Point, Indian Pale Ale, USA

Domestic 5.50

Budweiser, USA

Budweiser Light, USA

Coors Light, USA

Miller Lite, USA

Michelob Ultra, USA

Import/Craft 6.50

Amstel Light, Netherlands

Athletic Brewing Company

"Run Wild" N/A, USA

Corona Extra, Mexico

Corona Extra Light, Mexico

Funky Buddha Vibin'

Groovable Amber Lager, USA

Heineken 0.0 N/A,

Netherlands

Seltzer 7

High Noon Mango,

Pineapple, Black Cherry,

Grapefruit

Champagne & Sparkling Wine

29	Valdo, Prosecco, Italy, 187 MI	12
904	Moët & Chandon Imperial Brut	30
23	Nicolas Feuillatte, Rosé, Champagne, France, 187 MI	32
25	Veuve Clicquot "Yellow Label", Champagne, France	120

White Wine

		G	B
231	Pinot Grigio, Vicolo, Delle Venezie, Italy	5	26
237	Pinot Grigio, Santa Margherita, Alto Adige, Italy	15	48
261	Sauvignon Blanc, Rodney Strong "Charlotte's Home", Sonoma County, California	5	26
258	Sauvignon Blanc, San Simeon, Paso Robles, California	10	35
270	Sauvignon Blanc, Frenzy, Marlborough, New Zealand	13	48
267	Sauvignon Blanc, Rombauer, Napa Valley, California	20	60
271	Sauvignon Blanc, "Ocean Reef Selection", Loire Valley, France	25	75
145	Chardonnay, Ocean Reef "Private Reserve", California	5	26
114	Chardonnay, Francis Coppola "Diamond Collection", California	10	35
069	Chardonnay, Domaine Talmard, Mâconnais, France	13	40
95	Chardonnay, Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
88	Chardonnay, Frank Family, Carneros, California	20	60
159	Chablis, Joseph Drouhin, Chablis, France		69
125	Chardonnay, Flowers, Sonoma Coast, California		76
92	Chardonnay, Rombauer, Carneros, California	25	89
51	White Blend "N/A", Missing Thorn, California	15	48

Rosé

732	Rosé, Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Rosé, Chateau D 'Esclans "Whispering Angel", Provence, France	13	48

Red Wine

669	Pinot Noir, Oyster Bay, Marlborough, New Zealand	5	26
699	Pinot Noir, Highlands Forty One, Monterey, California	10	35
405	Pinot Noir, Albert Bichot "Passetougrain", Burgundy, France	22	66
646	Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
687	Pinot Noir, Lange, "Ocean Reef Selection", Willamette Valley, Oregon	25	75
643	Pinot Noir, Flowers, Sonoma Coast, California		95
567	Merlot, Duckhorn, Napa Valley, California		99
577	Red Blend, Ocean Reef "Private Reserve", California	5	26
52	Red Blend "N/A", Missing Thorn, California	15	48
467	Red Blend, Beringer "Q", Napa Valley, California	25	75
461	Cabernet Sauvignon, Ocean Reef "Private Reserve", California	5	26
443	Cabernet Sauvignon, Quest "By Austin Hope", Paso Robles, California	10	35
441	Cabernet Sauvignon, Hess "Maverick Ranches" Paso Robles, California	15	48
440	Cabernet Sauvignon, Daou Reserve, Paso Robles, California		75
451	Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California		90
437	Cabernet Sauvignon, Faust, Napa Valley, California		99
458	Cabernet Sauvignon, Jordan, Alexander Valley, California		135
433	Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California		165



Members' Choice