



GRILL ROOM

MENU

Starters

Soup of the Day 6 cup/10 bowl

Short Rib Chili (GF) 8 cup/14 bowl
braised beef short rib, aged cheddar, onion, warm corn muffin

Smoked Fish Dip 16
smoked fish, cream cheese, capers, saltine crackers

Spinach & Artichoke Dip 14
garlic-parmesan gratin, mozzarella, crispy pita bread

Crispy Calamari 24
fried calamari, banana peppers, sweet chili sauce

Quesadilla 18
mexican cheese, pico de gallo, sour cream
Chicken 6 • Shrimp 8 • Steak 10

Tuna Nachos* 25
crispy wontons, wakame, kimchi ketchup, wasabi aioli

Fire Pop Shrimp 22
dynamite sauce, sesame seeds

Salted Codfish Fritters 18
lime aioli with a hint of spice



Handhelds & Salads

Smash Burger* 16
allen Brothers short rib blend, American cheese, lettuce, tomato, caramelized onion, GR special sauce, Martin's potato roll

French Dip 26
oven roasted prime beef, caramelized onions, Swiss cheese, au jus, baguette

Clubhouse Burger 19
cheddar cheese, caramelized onion, lettuce, tomato, onion, pickle, brioche bun

19th Hole Fish Tacos 22
daily fresh catch, cabbage slaw, pickled vegetables, Cojita cheese, guacamole, chipotle aioli
Choice of grilled, blackened, or fried - served with cilantro rice

Petit Greens Salad (V) (GF) 12
mixed greens, English cucumber, heirloom tomato, champagne vinaigrette

Clubhouse Caesar 14
romaine lettuce, parmigiano reggiano, herbed croutons

19th Hole Salad (GF) 23
chilled pulled chicken, mixed greens, dried cranberries & cherries, candied walnuts, blue cheese crumbles, baby heirloom tomatoes, balsamic vinaigrette

Add Protein

chicken or tuna salad 11 grilled chicken breast 15
grilled shrimp 22 grilled steak 22
yellowfin tuna steak* 25 salmon 25
fresh catch MP

Dinner Entrees

Catch of the Day (GF) MP
blackened or grilled, cilantro-poblano rice, fresh vegetables, tropical pico de gallo, orange beurre blanc

Grilled Salmon* (GF) 32
rice pilaf, vegetables, caper-butter sauce

Blackened Tuna * (GF) 36
farro and sweet corn succotash, paprika aioli

Braised Lamb Shank * 56
potato purée, green beans, mint yogurt

Half Roasted Chicken 34
potato purée, roasted vegetables, natural jus

Steak Kabobs* 34
marinated filet mignon, seasonal vegetables, lime-cilantro rice, red mole sauce, mojo onions

19th Hole Liver & Onions 32
calves liver, smoked bacon, caramelized onion, mashed potato, natural jus



Sides

Cilantro Rice (V) 6

Petit Green Salad (V) (GF) 8

Caesar Salad 9

Fruit Salad (GF) 8

Creamy Coleslaw (GF) (V) 8

Onion Rings (V) 8

Shoestring French Fries (GF) (VG) 8



Desserts

Sticky Toffee Pudding (V) 10

House Made Chocolate Chip Cookie (V) 4

Rotating Seasonal Pie (V) 8



*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.



GRILL ROOM

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, Bacon, Cornichons, Lime, 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

Buffalo Trace 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, Flèure 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
Modelo, Lager, Mexico
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 Vubin'
Groovable Amber Lager, USA
Heineken 0.0 N/A, Netherlands

Seltzer 7

High Noon Mango,
Pineapple, Black Cherry,
Grapefruit

Champagne & Sparkling Wine

		G	B
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

231	Pinot Grigio, Vicolo, Delle Venezie, Italy	5	26
237	Pinot Grigio, Santa Margherita, Alto Adige, Italy	15	51
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, Whitehall Lane, Napa Valley, California	15	48
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	2
735	735 Rosé, Chateau D 'Esclans "Whispering Angel", Provence, France	13	48

Red Wine

669	Pinot Noir, Bouchard Aine & Fils, Burgundy, France	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
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
467	Cabernet Sauvignon, Smith & Hook, Paso Robles, California	17	51
440	Cabernet Sauvignon, Daou Reserve, Paso Robles, California		75
451	Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California	30	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