



# 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*

**Cheese 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

*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*

**Clubhouse Crispy Chicken Sandwich 20**

*Swiss cheese, bacon, spicy chopped salad, tomato, brioche bun*

**ORC Club Sandwich 18**

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

**Fish Sandwich 22**

*fresh local catch grilled or blackened, lettuce, tomato, onion, tartar sauce, toasted brioche bun*

**French Dip 26**

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

**Housemade Vegetarian Burger (V) 18**

*chickpea-mushroom blend, lettuce, tomato, onion, GR special sauce, Martin's potato roll*

**½ Sandwich & Soup or Side Salad 18**

*choice of: ham and cheese, turkey and cheese, chicken salad, tuna salad, grilled cheese with soup of the day, chili, house salad or Caesar salad*

### Desserts

**Sticky Toffee Pudding (V) 10**

**House Made Chocolate Chip Cookie (V) 4**

**Rotating Seasonal Pie (V) 8**

### Grill Room Specialties

**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*

**Grill Room Crab Louie (GF) 38**

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

**Crab Cake Sandwich 26**

*lettuce, tomato, onion, pickle, Key lime mustard, brioche bun, fries*

**Grill Room Hot Dog 9**

*New England bun, fries*

*Loaded \$5*



### Salads

**Cobb Salad 23**

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

**19th Hole Salad (GF) 23**

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

**Seared Tuna\* 29**

*ahi tuna, chopped greens, crispy chow mein noodles, miso-toasted sesame dressing*

**Marinated Beet & Farro (V) 18**

*diced celery, shaved fennel, arugula, pickled onion, cranberry, fresh goat cheese, champagne vinaigrette*

**Petit Greens Salad (V) (GF) 12**

*mixed greens, English cucumber, heirloom tomato, champagne vinaigrette*

**Clubhouse Caesar 14**

*romaine lettuce, parmigiano reggiano, herbed croutons, classic dressing*

#### Add Protein

<i>chicken or tuna salad 11</i>	<i>grilled chicken breast 15</i>
<i>grilled shrimp 22</i>	<i>grilled steak 22</i>
<i>yellowfin tuna steak* 25</i>	<i>salmon 25</i>
<i>fresh catch 25</i>	

### 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**



\*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, 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  
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

		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, 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	2
735	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

