BURGEE BAR

Chef de Cuisine Jazzmine King

APPETIZERS

FRENCH ONION SOUP CUP 7 BOWL 14
Gruyère, Seasoned Crouton, Caramelized Onion, Slow-Braised Prime Rib Beef Broth *(GF+) (DF+)*

WARM PRETZEL BITES 12
Burgee Honey Mustard *(VG+)*

POBLANO CHEDDAR QUESO 16
Green Tomato Salsa Verde, Guacamole, Corn Tortilla Chips
Add Seasoned Ground Beef 9, Chicken 10, or Steak 12

SESAME-CRUSTED TUNA TATAKI* 24
Avocado, Green Tomato Chow Chow, Comeback Sauce, Scallion *(GF)*

ROASTED TOMATO & WHITE BEAN DIP 16
Garden Herb Oil, Fresno, Seasonal Crudité, Assorted Crackers *(VG) (GF+) (DF)*

MARYLAND CRAB CAKE 24
Lemon Tarragon Aioli, Charred Sweet Corn and Black-Eyed Pea Succotash, Petite Greens

MOJO CHICKEN TACOS 16
Monterey Jack, Pickled Onion, Shredded Cabbage, Green Tomato Salsa Verde *(GF+) (DF+)*

FIRECRACKER SHRIMP 22
Crunchy Spring Roll, Sweet Chili

BOURBON BRAISED BRISKET SLIDERS 20
Smoked Gouda, Horseradish Crema, Potato Bun, Au Jus *(GF+) (DF+)*

SALADS

SIDE 9 ENTRÉE 16
All salads served dressed, House and Caesar Dressings available

ASIAN CITRUS
Mixed Greens, Cabbage, Carrots, Edamame, Bell Pepper, Onion, Citrus, Toasted Slivered Almonds, Crispy Chow Mein, Carrot-Ginger Vinaigrette *(VG+) (GF+) (DF+)*

GOLDEN BEET & ARUGULA
Crumbled Goat Cheese, Roasted Pumpkin Seed, Shallot, Cherry, Cider-Dijon Vinaigrette *(VG+) (GF+) (DF+)*

SOUTHWEST
Romaine, Tomato, Roasted Corn, Black Beans, Olives, Pickled Red Onion, Cheddar, Avocado, Corn Tortilla, Chipotle Vinaigrette *(VG+) (GF+) (DF+)*

AUTUMN KALE
Bacon, Delicata Squash, Boiled Egg, Tomato, Avocado, Pickled Red Onion, Cornbread Croutons, Buttermilk Ranch *(VG+) (GF+) (DF+)*

SALAD TOPPERS

CHICKEN BREAST *(GF) (DF)* **15**
SHRIMP (6) *(GF) (DF)* **22**
MARINATED STEAK *(GF) (DF)* **22**
DAILY FISH FILLET *(GF+) (DF+)* **MKT**
BLACK-EYED PEA BURGER *(VG) (GF) (DF)* **12**
Lentils, Black-Eyed Pea, Caramelized Vegetables
CRISPY TOFU TEMPURA BITES *(VG) (DF)* **12**

11/02/2026

WINGS

8-COUNT 18 TOFU BITES 14
Carrots, Celery, Ranch and Blue Cheese Available Upon Request

BURGEE BLEND DRY RUB
BUFFALO
SIGNATURE BBQ
SWEET CHILI
GARLIC-PARMESAN
DC MAMBO

HANDHELDS

All handhelds served with fries - Lettuce Wrap, Tortilla Wrap & Gluten-Free Options available

CLASSIC BURGEE CHEESEBURGER 22
8 oz Patty, Lettuce, Tomato, Onion, American, Burgee Special Sauce, Italian Kaiser Bun
Choice of Beef*, Chicken, or Black-Eyed Pea Burger *(V+) (GF+) (DF+)*

RED CHIMICHURRI STEAK 28
Shaved Ribeye, Arugula, Roasted Red Pepper, Pickled Red Onion, Pepper Jack, Mayo, Cuban Roll *(GF+) (DF+)*

HERB CHICKEN PITA 22
Grilled Chicken, Lettuce, Tomato, Onion, Cheddar, Green Goddess, Pita Wrap *(GF+) (DF+)*

MAHI WRAP 27
Avocado, Shredded Lettuce, Red Onion, Tomato, Lemon Aioli, Tortilla Wrap *(GF+) (DF+)*

BURGEE BAR TRADITIONS

SUNDAY: CHICKEN POT PIE 21
Puff Pastry Crust

MONDAY: MEATLOAF 28
Mushroom Gravy, Garlic Confit Mashed Potato, Seasonal Vegetable

TUESDAY: PRIME RIB* 35
Au Jus, Garlic Confit Mashed Potato, Seasonal Vegetable

FLATBREADS

CAPRESE 18
Fresh Mozzarella, Local Heirloom Tomato, Basil, Balsamic Glaze *(GF+) (DF+)*

BBQ CHICKEN 21
Seasoned Chicken, Burgee BBQ, Red Onion, Cheddar, Mozzarella, Cilantro *(GF+) (DF+)*

THYME ROASTED MUSHROOM 21
Italian Sausage, Garlic Cream, Arugula, Smoked Gouda, Caramelized Onion, Truffle Hot Honey *(GF+) (DF+)*

DINNER PLATES

WILD MUSHROOM BOWL 24
Smoked Eggplant, Roasted Tomato, Lentils, Rice, Cracked Bulgur, Green Goddess Tahini, Garden Herbs *(V) (GF+) (DF+)*

NY STRIP STEAK* 50
12 oz Steak, Truffle Herb Butter, Garlic Confit Mashed Potato, Sherry Tomato Jam Green Beans *(GF) (DF+)*

CATCH OF THE DAY MKT
Lentil Herb Rice, Lemon Roasted Broccoli

Seared: Key Lime Butter Sauce (GF)
Blackened: Creole Creamed Corn Sauce (GF)
Cornmeal-Fried: Tartar Sauce (GF+)

ROASTED BRICK CHICKEN 36
Mustard Cider Jus, Roasted Sweet Potato Wedges, Bacon Jam Green Beans *(GF+)*

SIDES

EACH 8

LEMON ROASTED BROCCOLI *(VG) (GF) (DF)*
SHERRY TOMATO JAM GREEN BEANS *(VG) (GF) (DF)*
LENTIL HERB RICE *(GF)*
ROASTED SWEET POTATO WEDGES *(VG) (GF) (DF)*
GARLIC CONFIT MASHED POTATO *(GF)*
TATER TOTS *(VG) (DF)*
ONION RINGS *(VG) (DF)*
SEA SALT SHOE STRING FRIES *(VG) (DF)*

(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten-Free • (DF) = Dairy-Free
(+) = with additional modifications
Prepared in our kitchen that commonly handles wheat products and nuts.

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

SIGNATURE COCKTAILS

15 EACH

LYCHEE LEMON DROP
Grey Goose Le Citron Vodka, St. Germain Elderflower Liqueur, Lychee Purée, Lemon Juice, Lychee, Sugar Rim

SWEET POTATO OLD FASHIONED
Buffalo Trace Bourbon, House Sweet Potato Syrup, Angostura Bitters, Toasted Marshmallow

HARBOR LIGHT
Buffalo Trace Bourbon, Romano Amaro Liqueur, Lemon Juice, Blue Agave Nectar, Angostura Bitters, Luxardo Cherry, Mint

DRAGON FRUIT MOJITO
Bacardí Dragon Berry Rum, Dragon Fruit, Lime Juice, Blue Agave Nectar, Club Soda, Mint

PERSEPHONE'S TEMPTATION
Ilegal Mezcal, PAMA Pomegranate Liqueur, ORC Pinot Noir, Lemon Juice, Blue Agave Nectar

MAI TAI SPRITZ
Everton's Rum, Frangelico Liqueur, Gosling's Black Rum, Prosecco, Pineapple Juice, Orange Juice, Grenadine, Club Soda

PALOMA PICANTE
Lalo Blanco Tequila, House Chili Honey Syrup, Grapefruit Juice, Lime Juice, Club Soda, Tajín

BLACKBERRY DUCHESS
Bombay Gin, Luxardo Liqueur, Grapefruit Juice, Lime Juice, Blue Agave Nectar, Blackberry Purée

PASSIONFRUIT PAINKILLER
Zacapa Rum, Orange Juice, Coconut Purée, Passionfruit Purée

DULCE DE LECHE ESPRESSO MARTINI
Smirnoff Vanilla Vodka, House Dulce de Leche Syrup, Espresso

OAXACA MULE
ORC Patrón Añejo Tequila, House Blood Orange Syrup, Lime Juice, Ginger Beer, Tajín

REEF RELIEF (N/A)
Giffard Pineapple Alternative, Giffard Orgeat Syrup, Lemon Juice

CUCUMBER BASIL REFRESHER (N/A)
Cucumber, Basil, Lime Juice, Blue Agave Nectar, Club Soda

MANGO-CHILI "RITA" (N/A)
Lyre's Agave Blanco, Mango Purée, Jalapeño Syrup, Lime Juice, Club Soda, Tajín

SPARKLING

	Glass	Bottle
Canella Prosecco (187ml), Italy		12
Ramona Sparkling Rose (250ml), Italy (N/A)		15
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
"Ocean Reef Selection", Loire Valley, France	25	75

CHARDONNAY

Ocean Reef "Private Reserve", California	5	26
Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
Missing Thorn, White Blend "N/A", California	15	48
Stags' Leap, Napa Valley California	18	54
Frank Family, Carneros, California	20	60



Members' choice

ROSÉ

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

PINOT NOIR

Moulin de Gassac, Languedoc, France	5	26
J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
Ken Wright, Willamette Valley, Oregon	20	60
Belle Glos "Las Alturas", Santa Lucia Highlands, California		85
Goldeneye, Anderson Valley, California	35	105
White Walnut "Ocean Reef Selection", Willamette Valley, Oregon		105

CABERNET SAUVIGNON

Ocean Reef "Private Reserve", California	5	26
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
"Quest" by Austin Hope, Cabernet Franc, Paso Robles, California	10	35
Missing Thorn, Red Blend "N/A", California	15	48
Decoy Limited, Red Blend, Alexander Valley, California	20	60
Bramare, Malbec, Mendoza, Argentina		66
Orin Swift "Abstract", Red Blend, California	25	75
Stags' Leap "The Investor", Red Blend, Napa Valley, California		102