

## APPETIZERS

### CARAMELIZED FRENCH ONION SOUP CUP 7 BOWL 14

Gruyere, Seasoned Crouton, Caramelized Onion,  
Slow-Braised Prime Rib Beef Broth (GF+) (DF+)

### MIDWEST PRETZEL BITES 12

Burgee Honey Mustard (VG+)

### POBLANO QUESO 16

Salsa, Guacamole, Corn Tortilla Chips

Add Seasoned Ground Beef 9, Chicken 10, or Steak 12

### COASTAL TUNA TOSTADA\* 24

Sushi Grade Tuna, Blue Corn Tortilla, Citrus, Radish,  
Avocado, Furikake, Aromatic Herb (VG+) (GF+) (DF)

### HARISSA HONEY CAULIFLOWER BITES 16

Whipped Feta, Harissa Honey Glaze, Sesame, Herbs (VG+) (DF+) (GF+)

### CHESAPEAKE CRAB CAKE 24

Lemon Tarragon Aioli, Charred Sweet Corn & Black Eye Pea Succotash,  
Petite Greens

### FIRE SHRIMP 22

Spring Roll Crust, Siracha Mayo

### APPLE-BRAISED BRISKET SLIDERS 20

Smoked Gouda, Pickled Apple Slaw, Whole Grain Mustard Aioli,  
Potato Bun, Au Jus (DF+) (GF+)

## SALADS

### SIDE 9 ENTRÉE 16

All salads served dressed, House and Caesar Dressings available

### ASIAN CITRUS

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

### ROASTED BEET & ARUGULA

Bleu Cheese Crumbles, Candied Spiced Pecans,  
Apricot, Raspberry Vinaigrette (VG+) (GF) (DF+)

### SOUTHWEST

Little Gem, Tomato, Roasted Corn, Black Beans, Olives, Red Onion,  
Cheddar, Avocado, Corn Tortilla, Buttermilk Vinaigrette (GF+) (DF+) (VG+)

### SPRING COBB

Spinach, Prosciutto, Egg, Radish, Asparagus, Sugar Snap Peas, Pepitas,  
Goat Cheese, Balsamic Dressing (GF) (DF+) (VG)

## SALAD TOPPERS

### CHICKEN BREAST (GF) (DF) 15

### SHRIMP (6) (GF) (DF) 22

### DAILY FISH FILLET (GF+) (DF+) MKT

### MARINATED FLANK STEAK (GF) (DF) 22

### VEGAN BEAN BURGER (GF) (DF) (VG) 12

Lentils, Chickpea, Caramelized Vegetables

### CRISPY TOFU TEMPURA BITES (VG) (DF) 12

# BURGEE BAR

Chef De Cuisine Jazzmine King



## 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

### SIRACHA HONEY LIME

## HANDHELDS

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

### CLASSIC BURGEE CHEESEBURGER 22

8 oz Patty, Lettuce, Tomato, Onion, American, Burgee Special Sauce, Italian Kaiser Bun  
Choice of Beef\*, Chicken, or Vegan Patty (GF+) (DF+) (V+)

### RED CHIMICHURRI STEAK 28

Shaved Ribeye, Arugula, Roasted Red Pepper, Red Onion,  
Pepper Jack, Cilantro Mayo, Cuban Roll (GF+) (DF+)

### ZA'TAAR CHICKEN 22

Shredded Lettuce, Tomato, Onion, Feta, Tzatziki, Pita (GF+) (DF+)

### MAHI WRAP 27

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

## BURGEE BAR TRADITIONS

### SUNDAY: CHICKEN POT PIE 21

### MONDAY: MEATLOAF 28

Mushroom Gravy, Parmesan Mashed Potato, Seasonal Vegetable

### TUESDAY: PRIME RIB\* 35

Au Ju, Parmesan Mashed Potato, Seasonal Vegetable

## WEEKLY CHEF SPECIALS

## FLATBREADS

### CAPRESE 18

Basil Pistou, Fresh Mozzarella, Local Heirloom Tomato,  
Balsamic Glaze, Petite Basil (GF+) (DF+)

### BBQ CHICKEN 21

Seasoned Chicken, Burgee BBQ, Red Onion, Cheddar,  
Mozzarella, Petit Cilantro (GF+) (DF+)

### ROASTED MUSHROOM 20

Whipped Ricotta, Mozzarella, Lemon, Spinach,  
Caramelized Onion, Nueske's Bacon (GF+) (DF+)

## DINNER PLATES

### GARDEN GEMELLI PRIMAVERA 30

Asparagus, English Peas, Zucchini, Carrots, Tomato, Lemon Ricotta,  
Basil Pistou, Pecorino Breadcrumbs (VG+) (V+) (GF+) (DF+)

### NY STRIP STEAK\* 50

12 oz, Truffle Herb Butter, Parmesan Mashed Potato,  
Red Wine Glazed Brussel Sprouts (GF) (DF+)

### DAILY FISH FILLET MKT

Rotating Fillet of Fish Selection with Citrus Herb Grains, Roasted Broccoli

Seared: Key Lime Butter Sauce (GF)

Blackened: Creole Cream Sauce (GF+)

Cornmeal-Fried: Remoulade (GF+)

### ROASTED BRICK CHICKEN 36

Mustard Tarragon Velouté with Roasted Sweet Potato Wedges,  
Bacon Jam Green Bean (GF+)

## SIDES

### EACH 8

### ROASTED LEMON BROCCOLI (VG) (GF) (DF)

### BACON JAM GREEN BEANS (GF) (DF)

### RED WINE GLAZED BRUSSEL SPROUTS (VG) (DF)

### CITRUS HERB GRAINS

### ROASTED SWEET POTATO WEDGES (GF) (DF) (VG)

### PARMESAN MASHED POTATO (GF)

### TATER TOTS (VG) (DF)

### ONION RINGS (VG) (DF)

### SEA SALT SHOE STRING FRIES (VG) (DF)

### SEASONAL FRUIT (VG) (GF) (DF)

(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten-Free • (DF) = Dairy-Free  
(+) = with additional modifications

Prepared in our kitchen that commonly handles wheat product and other 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

### 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

### CUCUMBER BASIL REFRESHER

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

### SPICY MARGARITA

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

### 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

### ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlúa Coffee Liqueur, Espresso

### LYCHEE LEMON DROP

Ketel One Vodka, St. Germain Liqueur, Lychee Purée, Lemon Juice

### KIWI-RASPBERRY REFRESHER

Grey Goose Vodka, Kiwi Purée, Raspberry Purée, Lime Juice, Ginger Ale, Raspberry & Mint

### JALISCO MULE

Patron Silver Tequila, Lime Juice, Pineapple Purée, Ginger Beer, Tajin

### MEZCAL MOCKINGBIRD

Ilegal Mezcal, Patron Silver Tequila, Cointreau Liqueur, Watermelon Juice, Blue Agave Nectar, Mint, Club Soda

### ZACAPA NEGRONI

Zacapa Rum, Aperol Liqueur, Sweet Vermouth, Orange Peel

### STRAWBERRY 75

Islamorada Gin, Pink Peppercorn Syrup, Strawberry, Lemon Juice, Prosecco

### SWEET POTATO OLD FASHIONED

Buffalo Trace Bourbon, Sweet Potato Purée, Toasted Marshmallow

### 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

	Glass	Bottle
Canella Prosecco (187mL), Italy	12	
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

Bouchard Aîné & Fils, Burgundy, France	5	26
J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
King Estate "Inscription", Willamette Valley, Oregon	16	48
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
"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
Decoy Limited, 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	90	