

APPETIZERS

OAK SMOKED CHICKEN QUESADILLA 15.75

Monterey Jack Cheese, Cheddar, Bell Peppers, Onions, Bacon, Sour Cream, Salsa

DYNAMITE SHRIMP 17.50

Crispy Shrimp, House Boom Boom Sauce, Sweet Soy, Sesame, Scallion, Napa Slaw

NACHOS SM 11.00 / LG 22.00

Pulled Pork or Pulled Chicken, Five-Cheese Sauce, Mozzarella, Charred Tomato & Corn Salsa, Guacamole, House Pickled Jalapeños, Corn Tortilla Chips, Chipotle Crema

ONION RINGS 12.00

Beer-Battered, Parmesan, Parsley, Mississippi Comeback Sauce

GIANT PRETZEL 14.75

Five-Cheese Sauce, Stone Mustard

SOUP OF THE DAY 8.50

BRUSSELS SPROUTS 12.00

WITH CRISPY PULLED PORK 17.00

Kimchi Butter, Thai Chili, Sesame Seeds

TRUFFLE TOTS 15.00

Tater Tots, Truffle Oil, Parmesan Cheese, Parsley

*TUNA POKE 22.00

Sesame Oil, Scallions, Avocado, Soy Glaze, Pickled Ginger, Spicy Mayo, Choice of Lettuce Cups or Wonton Chips

SHISHITO PEPPERS 12.00

Wok Seared, Sriracha Salt, Furikake, Tamari

*TUNA NACHOS 22.00

Masago, Scallions, Avocado, Wakame, Wonton Chips, Kimchi, Spicy Aioli, Wasabi Tobiko

FLATBREADS

MARGHERITA 16.50

Tomatoes, Mozzarella, Basil

BUFFALO CHICKEN 16.50

Crispy Chicken Tenders, Mozzarella, Blue Cheese, Buffalo Sauce, Ranch, Red Onions, Scallions

PHILLY CHEESESTEAK 16.50

Provolone Bechamel, Shaved Prime Rib, Caramelized Onions, Bell Peppers, Oregano

FUNGHI 16.50

Wild Mushrooms, Truffles, Mozzarella Cheese, Arugula, Roasted Garlic, Truffle Oil

BUILD YOUR OWN FLATBREAD 15.00

ADDITIONAL TOPPINGS 1.50 EACH

Onions • Bacon • Sausage • Olives • Mushrooms • Peppers • Jalapeño • Pepperoni

BURGEE BAR

Cody Evesque - Chef de Cuisine | Kelly Ford - Manager

DINNER MENU

EVERY THURSDAY: CHEF CODY’S BBQ SPECIAL

Ask your server for details.

HANDHELDS

All handhelds are served with fries • Lettuce wrap available

PULLED PORK SANDWICH 17.25

Smoked, Braised & Pulled Pork Shoulder, Coleslaw, BBQ Sauce, Brioche Bun

GRILLED CHICKEN SANDWICH 15.75

Chicken Breast, Avocado, Lettuce, Tomato, Onion, Bacon, Garlic Pickle Aioli, Brioche Bun

*THE BURGEE BURGER 17.75

Half-Pound All-Beef Patty, American Cheese, Lettuce, Onion, Tomato, Brioche Bun

*BISON BURGER 20.75

Bacon, Pepper Jack Cheese, Crispy Onions, BBQ Sauce, Pretzel Bun

HOUSE-MADE VEGGIE BURGER 18.50

Black Bean-Corn-Quinoa Patty, Pepper Jack Cheese, Avocado, Tomato, Arugula, Brioche Bun

CITRUS MAHI TACOS 20.00

Mahi Fingers, Mango Salsa, Avocado

MAHI OR BRISKET REUBEN 20.75

Choice of Mahi or Smoked Brisket, Sauerkraut, Swiss Cheese, House Dressing, Marbled Rye

FRENCH DIP 20.00

Shaved Prime Rib, Onion, Mushroom, Baguette, Au Jus

NEW • PLANT-BASED

MEATLESS CALIFORNIA CHEESEBURGER 18.50

6oz. Impossible Patty, Roasted Garlic Soy Mayo, Arugula, Guacamole, Sweet Onion, Tomato, Monterey Jack, Brioche Bun

WINGS

Dry: Ranch, Lemon Pepper, Jerk

Wet: BBQ, Buffalo, Thai Chili

HALF DOZEN 13.75

DOZEN 19.50

Fit & Sound Selection

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

SALADS

BLACKENED CHICKEN CAESAR 18.50

Chicken Breast, Romaine Hearts, Shaved Parmesan, Anchovies, Croutons, Caesar Dressing

*SALMON OR TUNA BOWL 22.00

Choice of Sushi Grade Salmon or Tuna, Edamame, Scallion, Avocado, Sesame Seed, Sprouts, Radish, Tamari, Cucumber, Furikake, Quinoa, Ponzu Sauce

COBB 24.00

Romaine Lettuce, Chopped Bacon, Diced Avocado, Baby Heirloom Tomatoes, Red Onion, Blue Cheese Crumbles, Grilled Chicken, Egg Wedges

CAPRESE 13.25

Roma Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Reduction, Olive Oil, Cracked Black Pepper

WEDGE 15.50

Baby Iceburg Lettuce, Baby Heirloom Tomatoes, House Bacon, Shaved Red Onion, Blue Cheese Crumbles, Blue Cheese Dressing

SALAD TOPPERS

TIGER SHRIMP (5) 15.00 – CHICKEN BREAST 11.00

MAHI 17.00 – *TUNA 15.00 – IMPOSSIBLE PATTY 15.00

DINNER PLATES

BABY BACK RIBS

HALF RACK 21.00

FULL RACK 30.00

Dry-Rubbed, Slow-Smoked, Mashed Potatoes, Seasonal Vegetables

*HANGER STEAK 35.00

House Seasoned, Cast Iron Seared, Chimichurri, Mashed Potatoes, Seasonal Vegetables

YELLOWTAIL CLASSIC 32.00

Sherry-Caper Butter Sauce, Mashed Potatoes, Seasonal Vegetables

FISH OF THE DAY MKT.

Mashed Potatoes, Seasonal Vegetables

GUINNESS BRAISED SHORT RIB 28.00

Mashed Potatoes, Seasonal Vegetables, Pickled Mustard Seeds, Tobacco Onions, Sour Cream

DESSERTS

STICKY TOFFEE PUDDING 9.00

Toffee Sauce, Brown Butter Ice Cream

ORC CLASSIC KEY LIME PIE 9.00

Whipped Cream, Graham Cracker Crumbles

COOKIE PIE 14.50

Giant Chocolate Chip Cookie, Three Scoops of Vanilla Ice Cream, Hot Fudge

100419

SIGNATURE COCKTAILS

FLAVOR YOUR OWN MOJITO

Bacardi Superior Rum, Fresh Lime Juice, Blue Agave Nectar, Club Soda
Your Choice of: Strawberry, Mango, Peach, Passion Fruit,
Black Cherry, Blueberry, Pineapple, Raspberry

PROSECCO SPRITZERS

Prosecco with Club Soda and Your Choice of Flavor:
Strawberry, Mango, Peach, Passion Fruit, Black Cherry, Blueberry,
Pineapple, Raspberry

BLACKBERRY BASIL SMASH

Old Forester Bourbon, Blackberry Syrup, Basil,
Fresh Lime Juice, Blue Agave Nectar

SPICY MARGARITA

Cazadores Blanco Tequila, Fresh Lime Juice,
Jalapeño & Serrano-Infused Blue Agave Nectar

CUCUMBER & BASIL REFRESHER

Stolichnaya Cucumber Vodka, Basil, Fresh Lime Juice, Blue Agave Nectar

RED RASPBERRY SUNSHINE

Parrot Bay Coconut Rum, Pama Liqueur, Razzmatazz Liqueur, Pineapple Juice

THE ST. HENDRICK’S COOLER

Hendrick’s Gin, St. Germain Liqueur, Fresh Lime Juice,
Blue Agave Nectar, Mint, Cucumber

STRAWBERRY PINEAPPLE SANGRIA

Parrot Bay Pineapple Rum, Pinot Grigio, Pineapple Juice,
Blue Agave Nectar, Fresh Strawberries

PASSION FRUIT MARTINI

Tito’s Handmade Vodka, Passion Fruit Syrup, Fresh Lime Juice, Blue Agave Nectar

PEANUT BUTTER CUP MARTINI

Screwball Peanut Butter Whiskey, Crème de Cacao Dark, Cream, Chocolate Rim

TOASTED MARSHMALLOW MARTINI

Smirnoff Whipped Vodka, Crème de Cacao Dark, Cream,
Graham Cracker Rim, Toasted Marshmallow

THE SAUCY APPLE MARTINI

Fireball Cinnamon Whisky, Apple Pucker, Pineapple Juice

PEANUT BUTTER & JELLY MARTINI

Screwball Peanut Butter Whiskey, Razzmatazz Liqueur, Cream



SPECIALTY WINES

Sauvignon Blanc, Duckhorn, Napa Valley, California
Chardonnay, Duckhorn, Napa Valley, California
Pinot Noir, Belle Glos “Las Alturas”, Santa Lucia Highlands, California
Cabernet Sauvignon, Daou Reserve, Paso Robles, California

SPARKLING SPLIT (187 ML)

Canella Prosecco, Treviso, Italy
Domaine Chandon Brut, California
Moët & Chandon Imperial, Champagne, France

WINES BY THE GLASS

WHITE

	Glass	Bottle
Sauvignon Blanc, Rodney Strong, Sonoma County, California	5	26
Sauvignon Blanc, Momo, Marlborough, New Zealand	13	48
Chardonnay, Ocean Reef Club Private Reserve, California	5	26
Chardonnay, Kendall-Jackson, California	9	35
Chardonnay, Sonoma-Cutrer, Sonoma Coast, California	13	48
✦ Chardonnay, Frank Family, Carneros, California	20	60
Pinot Grigio, Vicolo, delle Venezie, Italy	5	26
✦ Pinot Grigio, Gradis’Ciutta, Collio, Italy	15	48

RED

Pinot Noir, Oyster Bay, New Zealand	5	26
Pinot Noir, Lyric, Santa Barbara, California	10	36
Pinot Noir, J Vineyards, Sonoma, Santa Barbara, Monterey, California	15	48
Merlot, Ocean Reef Club Private Reserve, California	5	26
Cabernet Sauvignon, Ocean Reef Club Private Reserve, California	5	26
Cabernet Sauvignon, Hahn, Central Coast, California	10	40
Cabernet Sauvignon, Decoy, Sonoma County, California	15	48
✦ Red Blend, Penfolds Max’s, South Australia	15	48
Malbec, Felino Vina Cobos, Mendoza, Argentina	15	48

ROSÉ

Moulin de Gassac, France	6	38
Whispering Angel, Cotes de Provence, France	15	48

WINES BY THE BOTTLE

SAUVIGNON BLANC

Justin, Paso Robles, California	32
Patient Cottat, Sancerre, France	57
Cakebread, Napa Valley, California	75

CHARDONNAY

Heitz, Napa Valley, California	48
Walt, Sonoma Coast, California	54
Duckhorn “Migration”, Russian River Valley, California	73
Rombauer, Carneros, California	89
Joseph Phelps “Freestone Vineyard”, Sonoma Coast, California	90
Far Niente, Napa Valley, California	125

CHAMPAGNE

Moët & Chandon Imperial, Champagne, France	95
Veuve Clicquot, Champagne, France	110
Billecart-Salmon Rosé NV, Champagne, France	180
Dom Perignon, Champagne, France	296

PINOT NOIR

J Vineyards, Sonoma, Monterey, Santa Barbara, California	48
Lange “Ocean Reef Single Vineyard”, Willamette Valley, Oregon	65
Duckhorn “Migration”, Russian River Valley, California	72
Patz & Hall, Sonoma Coast, California	90
Flowers, Sonoma Coast, California	95

CABERNET SAUVIGNON

Justin, Paso Robles, California	48
Robert Mondavi, Napa Valley, California	60
Duckhorn, Napa Valley, California	90
Heitz, Napa Valley, California	110
Silver Oak, Alexander Valley, California	171
Caymus, Napa Valley, California	192
“Checkerboard” Ocean Reef Club, Napa Valley, California	195
Plumpjack Estate, Oakville, California	260

INTERESTING REDS

Tenuta Dell’Ornellaia “Le Volte”, Super Tuscan, Tuscany, Italy	65
Merlot, Hall, Napa Valley, California	72
Malbec, Catena, Mendoza, Argentina	80
Zinfandel, Orin Swift “8 Years in the Desert”, California	82
Meritage, Stags’ Leap “The Investor”, Napa, California	87
Merlot, Duckhorn, Napa Valley, California	115
Banfi, Brunello di Montalcino, Tuscany, Italy	154