



GRILL ROOM

BRUNCH MENU

Small Bites

Bagel & Lox* 20

smoked salmon, cream cheese, caper, tomato, red onion, toasted bagel

Avocado Toast (VG) 12

sprouted bread, smashed avocado, blistered grape tomatoes, cilantro, radish, balsamic reduction

Add Two Eggs 6

Pancake Dogs 14

breakfast sausage links, pancake batter, fried corn dog style with maple syrup

Yogurt Parfait (V) 14

house made granola, Greek yogurt, house thyme honey, mixed berries

Quesadilla 12

Mexican cheese, pico de gallo, sour cream

Chicken 6 • Shrimp 8 • Steak 10

Shrimp Basket 22

house made cocktail sauce, Old Bay aioli

Chips & Salsa 14

fried corn tortilla, fire roasted salsa, guacamole



Traditional Breakfast

served with home fries

Steak & Eggs 32

skirt steak, peppers and onions, two eggs any style

Breakfast Burrito 20

sausage, cheddar cheese, scrambled eggs, rice, pico de gallo, avocado wrapped in a warm tortilla with fire roasted salsa

Two Eggs Any Style (GF) 15

choice of bacon, ham or sausage, choice of toast

Clubhouse Eggs Benedict 16

poached egg, toasted English muffin, griddled ham, spinach, hollandaise

Omelets (GF) 18

choice of wheat, white or rye toast

Classic Ham and Cheese Omelet

smoked ham, cheddar cheese

Meat Lover's Omelet

bacon, sausage, smoked ham, cheddar cheese

Garden Delight Omelet

bell pepper, spinach, onion, tomato, cremini mushroom, feta cheese



Brunch Favorites

Pancakes (V) 12

old fashioned buttermilk pancakes, organic maple syrup

French Toast (V) 13

brioche, fresh berries, organic maple syrup

Salads

19th Hole Salad (GF) 23

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

Grill Room Crab Louie (GF) 38

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

Clubhouse Caesar 14

romaine lettuce, Parmigiano Reggiano, herbed croutons, classic dressing

Cobb Salad (GF) 23

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

Soups

Soup of the Day
6 cup/10 bowl

Short Rib Chili (GF)
8 cup/14 bowl

Handhelds

choice of fries, coleslaw, house 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

ORC Club Sandwich 20

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

Grill Room Fish Tacos 24

daily fresh catch, shredded iceberg, pickled vegetables, Cotija cheese, guacamole, chipotle aioli, served with cilantro rice choice of grilled, blackened, or fried

French Dip 26

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

Shrimp Po' Boy 26

classic fried shrimp, Old Bay aioli, pickled vegetables, tomato, shredded lettuce on a hoagie roll



*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**
Reef 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
- Stroke Play Martini**
Smirnoff Vanilla Vodka, Blue Agave Nectar, Coconut Cream, Lime Juice, Graham Cracker
- 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

Beer Selection

- Ocean Reef "The Point" IPA (12-Oz.)** 6.50
- Beers on Tap 9** Import/Craft 6.50
- Guinness, Irish Stout, Ireland** Amstel Light, Netherlands
- Harp, Lager, Ireland** Corona Extra, Mexico
- Modelo Especial, Pilsner, Mexico** Corona Extra Light, Mexico
- The Point, Indian Pale Ale, USA** Funky Buddha Vibin' Groovable Amber Lager, USA
- Domestic 5.50** Sandbar Sunday, America
- Budweiser, USA** Wheat Ale, USA
- Budweiser Light, USA** Lagunitas "Daytime" IPA, USA
- Coors Light, USA** Athletic Brewing Company
- Miller Lite, USA** Run Wild" N/A, USA
- Michelob Ultra, USA** Heineken 0.0 N/A, Netherlands
- Seltzer 7**
- High Noon Mango, Pineapple, Black Cherry, Grapefruit**

Champagne & Sparkling Wine

- 29 Valdo, Prosecco, Italy, 187 MI 12
- 904 Moët & Chandon Imperial Brut, 30
- 23 Nicolas Feuillatte, Rosé, Champagne, France, 187 MI 42
- 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
- 270 Sauvignon Blanc, Frenzy, Marlborough, New Zealand 13 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
- 066 Chardonnay, Stags' Leap, Napa Valley, California 18 54
- 88 Chardonnay, Frank Family, Carneros, California 20 60
- 192 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 26
- 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, White Walnut, "Ocean Reef Selection", Willamette Valley, Oregon 35 105
- 567 Merlot, Duckhorn, Napa Valley, California 75
- 577 Red Blend, Ocean Reef "Private Reserve", California 5 26
- 52 Red Blend "N/A", Missing Thorn, California 15 48
- 617 Red Blend, Decoy Limited, Alexander Valley, California 20 60
- 443 Cabernet Franc, Quest "By Austin Hope", Paso Robles, California 10 35
- 461 Cabernet Sauvignon, Ocean Reef "Private Reserve", California 5 26
- 441 Cabernet Sauvignon, Hess "Maverick Ranches" Paso Robles, California 15 48
- 470 Cabernet Sauvignon, Clos du Val, Napa Valley, California 80
- 480 Cabernet Sauvignon, ALH "Hobbs", Coombsville, California 30 90
- 437 Cabernet Sauvignon, Faust, Napa Valley, California 99
- 433 Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California 165

