GRILL ROOM

BRUNCH MENU

Small Bites

Bagel & Lox* **20**
smoked salmon, cream cheese, capers, tomato, red onion, toasted bagel

Avocado Toast *(VG)* **12**
sprouted bread, smashed avocado, blistered grape tomatoes, cilantro, radish, balsamic reduction
Add Two Eggs **5**

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

Conch Fritters **18**
Scotch bonnet aioli

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

Jumbo Lump Blue Crab Louie *(GF)* **38**
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 **7 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)

Brady Wrap **19**
crispy Buffalo chicken, romaine lettuce, Caesar dressing, blue cheese

Smash Burger **16**
short rib 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

Fresh Catch Fish Tacos **24**
daily fresh catch, shredded iceberg pickled vegetables, Cotija cheese, guacamole, chipotle aïoli
choice of grilled, blackened, or fried - served with cilantro rice

French Dip **26**
oven-roasted prime beef, caramelized onions, Swiss cheese, au jus, baguette

JJ Burger **26**
All Charities Auction-Winning Specialty Burger
short rib blend, Haitian pickliz, Scotch bonnet aioli, cheddar cheese, brioche bun

**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 products and other grains.

10/27/2026

GRILL ROOM

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, Tajin

Tee Time Transfusion
Tito's Vodka, Ginger Ale, Grape Juice

Azalea
Buffalo Trace Bourbon, Honey Syrup, Bitters, Luxardo Cherry, Orange

Gimmie Martini
Grey Goose Vodka, Passion Fruit Purée, Lime Juice, Blue Agave Nectar, Jalapeño Oil

Watermelon Basil
Grey Goose, Fresh Watermelon, Fresh Basil, Lemon Juice, Blue Agave Nectar, Club Soda

Desert Heat
Tanteo Jalapeño Tequila, Aperol Liqueur, Lime Juice, Blue Agave Nectar, Fee Foam, Dehydrated Lime

The Bag Room Rescue
Jameson Irish Whiskey, Lime Juice, Ginger Beer, Jalapeño, Mint

Teed Up Scot
Dewar's White Label Scotch, Honey Syrup, Lemon Juice, Blackberries, Fee Foam

Smoking Iron
Ilegal Mezcal, Pineapple Juice, Honey Syrup, Lime Juice, Jalapeño, Tajin

Sand Trap (N/A)
Giffard Pineapple Alternative, Fluère Spiced Cane, Giffard Orgeat Syrup, Lemon Juice

Cucumber Oasis (N/A)
Lyre's White Cane, Elderflower Syrup, Lemon Juice, Simple Syrup, Cucumbers

Lychee Velvet (N/A)
Lyre's White Cane, Elderflower Syrup, Lychee Purée, Fee Foam, Lychee

Beer Selection

Ocean Reef "The Point" IPA *(12-Oz.)* **6.50**

Beers on Tap 9

Guinness, *Irish Stout, Ireland*
Harp, *Lager, Ireland*
Michelob Ultra, *Lager, USA*
The Point, *Indian Pale Ale, USA*

Domestic 5.50

Budweiser, *USA*
Budweiser Light, *USA*
Coors Light, *USA*
Miller Lite, *USA*

Import/Craft 6.50

Corona Extra, *Mexico*
Corona Extra Light, *Mexico*
Funky Buddha Vibin' *Groovable Amber Lager, USA*
Sandbar Sunday, *America Wheat Ale, USA*
Guinness 0.0 N/A, *Ireland*
Athletic Brewing Company "Run Wild" N/A, *USA*
Heineken 0.0 N/A, *Netherlands*

High Noon Seltzer 7
Mango, Pineapple, Black Cherry, Grapefruit

Champagne & Sparkling Wine

29	Valdo, Prosecco, Italy, 187 ML	12
010	Ramona, Sparkling Rose, Abruzzo, Italy (N/A)	15
904	Moët & Chandon Imperial Brut, Champagne, France 187 ML	30
23	Nicolas Feuillatte, Rosé, Champagne, France, 187 ML	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
069	Chardonnay, Domaine Talmard, Mâconnais, France	10	30
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	Rosé, Chateau D 'Esclans "Whispering Angel", Provence, France	13	48

Red Wine

669	Pinot Noir, Moulin De Gassac, Languedoc, France	5	26
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
647	Pinot Noir, Williams Selyem, "Ocean Reef Selection", Russian River Valley, California	40	120
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
467	Cabernet Sauvignon, Hour Glass "Ocean Reef Selection, Napa Valley, California	40	120
477	Cabernet Sauvignon, Gamble Estates, "Ocean Reef Selection", Napa Valley, California		150

Members' Choice