



GRILL ROOM

STEAKHOUSE NIGHTS

Starters

Jumbo Prawn Cocktail 21
horseradish, CH cocktail sauce, lemon

Crispy Calamari 24
fried calamari, banana peppers, sweet chili sauce

Quesadilla 12
Mexican cheese, pico de gallo, sour cream
Chicken 6 • Shrimp 8 • Steak 10

Crispy Fried Chicken Wings (8 count) 16
Buffalo, BBQ, sweet chili, lemon pepper ranch, carrots, and celery sticks

Tuna Nachos* 25
crispy wontons, wakame, kimchi ketchup, wasabi aioli

Soups and Salad

Steakhouse Onion Soup 12
sweet sherry, caramelized onion, cave aged gruyère, brioche

Soup of the Day 6 cup/10 bowl

Iceberg Wedge Salad (GF) 14
bacon lardons, heirloom tomato, red onion, buttermilk-blue cheese

House Salad (VG) (GF) 12
mixed greens, English cucumber, heirloom tomato, balsamic vinaigrette

Clubhouse Caesar 14
romaine lettuce, Parmigiano Reggiano, herbed croutons, classic Caesar dressing

Cobb Salad (GF) 23
romaine lettuce, chopped ham and turkey, bacon, tomato, avocado, egg, blue cheese, ranch dressing

Add Protein

chicken or tuna salad 11 grilled chicken breast 15
grilled shrimp 22 grilled steak* 22
yellowfin tuna steak* 25 salmon* 25
fresh catch MP

Handhelds

*choice of fries, coleslaw, house salad, fruit salad
(wraps available upon request)*

Chicken Sandwich 22
grilled or blackened, Swiss cheese, bacon, chopped greens, tomato, spicy aioli, brioche bun

19th Hole Fish Tacos 24
choice of grilled, blackened, or fried fish, shredded lettuce, pickled vegetables, Cotija cheese, guacamole, chipotle aioli

Smash Burger* 16
caramelized onion, American cheese, shredded iceberg lettuce, tomato, Grill Room sauce, Martin's potato roll

Grill Room Burger* 26
crispy onions, sharp cheddar, red onion, tomato, lettuce, Au Poivre sauce, brioche bun

Entrées

Petit Filet Mignon* (GF) 54
6oz, Greater Omaha, aged 30 days

New York Strip* (GF) 65
12oz, Greater Omaha prime, aged 30 days

Bone-In Cowboy Ribeye* (GF) 95
22oz, Greater Omaha prime, aged 30 days

Rack of Lamb* (GF) 75
Thomas Family Farms, Australia

Crispy Skin Ora King Salmon* 36
citrus miso-dijon broth, shaved fennel mandarin frisée slaw, muscatel vinegar

Grilled Thai Style Tuna* 36
frisée, carrot, lychee, mandarin, cucumber, arugula, feta cheese, pickled red onion, Thai dressing

Butcher's Block*
Chef's daily selections

Sides

Jumbo Asparagus (V) (GF) 12
grilled jumbo asparagus, hollandaise

Creamed Spinach (V) 12
garlic confit, parmesan mornay, toasted nutmeg

Potato Purée (V) (GF) 12
French butter, cream, sea salt

Shoestring Black Truffle Fries 12
black truffle, parsley, chive, garlic aioli

Complementary Enhancements

Yuzu Hollandaise (GF)
white wine, peppercorn, tarragon

Prime Steak Sauce (GF)
tomato, aged vinegar, golden raisin, spices

Herb Butter (GF)
parsley, thyme, shallot, lemon zest

Truffle Butter
black truffle, Himalayan sea salt

Au Poivre
black peppercorn, cognac, shallot



Desserts

Sticky Toffee Pudding (V) 10
ginger date cake, vanilla ice cream, warm toffee sauce

ORC Key Lime Pie 8
graham cracker, candied lime, whipped cream

Vanilla Ice Cream 5

Strawberry Shortcake 12
fresh strawberry basil-infused syrup

Warm Chocolate Brownie 12
Baileys Irish cream ice cream, warm toffee sauce

*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

Old Course Mule

Dewar's 12 Year Scotch, St. Germain Elderflower Liqueur, Lime Juice, Blue Agave Nectar, Bitters, Mint

Frosé Fairway

Moulin De Gassac Rosé, Simple Syrup, Lemon Juice, Strawberry Purée

Three Putt (N/A)

Flèvre Smoked Agave, Flèvre 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, Fluère 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

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

Seltzer 7

High Noon Mango, Pineapple, Black Cherry, Grapefruit

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

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

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, Bouchard Aine & Fils, Burgundy, France 5 26

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

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

480 Cabernet Sauvignon, ALH "Hobbs", Coombsville, California 30 90

Captain's List

1205 Pinot Noir, Kosta Browne, Sonoma Coast, California 2020 240

466 Red Blend, The Mascot, Napa Valley, California 2017 300

798 Red Blend, Quintessa, Rutherford, Napa Valley, California 2015 412

470 Cabernet Sauvignon, Honig, Napa Valley, California 2019 125

1009 Cabernet Sauvignon, Heitz "Lot C-91", Napa Valley, California 2016 150

477 Cabernet Sauvignon, Beringer "Private Reserve", Napa Valley, California 2018 175

1010 Cabernet Sauvignon, Caymus, Special Selection, Napa Valley, California 2017 387



Members' Choice