GRILL ROOM

# DINNER MENU

## Starters

**Soup of the Day** 7 cup | 10 bowl

**Short Rib Chili** *(GF)* 8 cup | 14 bowl
*braised beef short rib, aged cheddar, onion, corn muffin*

**Spinach & Artichoke Dip** 14
*garlic-parmesan gratin, mozzarella, crispy pita bread*

**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***

**Tuna Nachos*** 26
*crispy wontons, wakame, kimchi ketchup, wasabi aioli*

**Shrimp Basket** 22
*house-made cocktail sauce, Old Bay aioli*

**Chips & Salsa** 14
*fried corn tortilla chips, fire-roasted salsa, guacamole*

**Conch Fritters** 18
*Scotch bonnet aioli*

## Salads

**Jumbo Lump Blue Crab Louie** *(GF)* 38
*heirloom tomato, Bibb lettuce, avocado, hard-boiled egg, onion, olives, citrus vinaigrette*

**House Salad** *(GF) (V)* 12
*mixed greens, English cucumber, heirloom tomato, champagne vinaigrette*

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

**19th Hole Salad** *(GF)* 23
*chilled pulled chicken, mixed greens, dried cranberries & cherries, candied walnuts, blue cheese crumbles, heirloom tomatoes, balsamic vinaigrette*

**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, Caesar salad or fruit salad (wraps available upon request)*

**Smash Burger*** 16
*short rib blend, American cheese, lettuce, tomato, caramelized onion, GR special sauce, Martin's potato roll*

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

**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*

**House-Made Vegetarian Burger** *(V)* 18
*chickpea-herb blend, lettuce, tomato, onion GR special sauce, Martin's potato roll*

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

## Dinner Entrées

**Catch of the Day** *(GF)* MP
*blackened or grilled, cilantro-poblano rice, fresh vegetables, tropical pico de gallo, orange beurre blanc*

**Grilled Salmon*** *(GF)* 32
*cilantro rice, vegetables, caper-butter sauce*

**Jamaican Half Jerk Chicken** 36
*coconut rice & beans, sweet plantains, Caribbean pineapple slaw*

**Short Ribs** *(GF)* 48
*slow-braised 8oz short ribs, creamy potato, green beans, rich red wine jus*

**Liver & Onions** 32
*calf's liver, smoked bacon, caramelized onion, mashed potato, roasted vegetables*

## Sides

**Cilantro Rice** *(V)* 6
**House Salad** *(GF) (V)* 8
**Caesar Salad** 9
**Fruit Salad** *(GF)* 8
**Creamy Coleslaw** *(GF) (V)* 8
**Onion Rings** *(V)* 8
**Shoestring French Fries** *(GF) (VG)* 8
**Sweet Potato French Fries** *(GF) (VG)* 8

## Desserts

**Sticky Toffee Pudding** *(V)* 10
**Brownie with Baileys Ice Cream** 12
**House-Made Chocolate Chip Cookie** *(V)* 4
**Rotating Seasonal Pie** *(V)* 8
**Vanilla or Chocolate Ice Cream** 5

## Weekly Dinner Traditions

30 Each

**Monday: Orange Glazed Chicken**
*mixed bell peppers, red onion, green onion, jasmine rice, steamed broccoli*

**Tuesday: Salisbury Steak**
*creamy whipped potato, sauteed broccolini, mushroom-onion Bordelaise*

**Wednesday: Fajita Night**
*sizzling fajitas with grilled peppers, onions, and your choice of protein*

**Thursday: Thanksgiving**
*mashed potato, cornbread stuffing, green beans, cranberry sauce, gravy, choice of white or dark meat*

**Friday: BBQ**
*½ rack smoked BBQ ribs, creamy coleslaw, jalapeño cornbread, smoky baked beans*

*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*