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 aiol

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

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

New York Strip* *(GF)* **65**
12oz, 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, pickled red onion, Thai dressing

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

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

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.*

08/25/2026

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, 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)
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, Fluère Spiced Cane, Giffard Orgeat Syrup, Lemon Juice

Spritzers

15 each

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*

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*

Seltzer 7

High Noon *Mango, Pineapple, Black Cherry, Grapefruit*

Champagne & Sparkling Wine

29	Valdo, Prosecco, Italy, 187 Ml	12
904	Moët & Chandon Imperial Brut,	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, 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