



GRILL ROOM

LUNCH MENU

Starters

Soup of the Day 6 cup/10 bowl

Weekly Chilled Soup 6 cup/10 bowl

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



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

ORC Club Sandwich 20

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

19th Hole Fish Tacos 24

choice of grilled, blackened, or fried fish, shredded lettuce, pickled vegetables, Cotija cheese, guacamole, chipotle aioli

Brady Wrap 19

crispy Buffalo chicken, romaine lettuce, Caesar dressing, blue cheese

Fish Sandwich 22

fresh local catch grilled or blackened, lettuce, tomato, onion, tartar sauce, Martin's potato roll

Smash Burger 16

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

½ Sandwich & Soup or Side Salad 19

choice of: ham and cheese, turkey and cheese, chicken salad, tuna salad, grilled cheese with soup of the day, chili, house salad or Caesar salad

Salads

19th Hole Salad (GF) 23

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

Cobb Salad (GF) 23

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

Watermelon Salad (GF) 18

baby heirloom tomatoes, arugula, feta cheese, red onion, crispy quinoa, balsamic vinaigrette

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

Grilled Thai Style Tuna* 36

frisée, carrot, lychee, mandarin, cucumber, arugula, feta cheese, pickled red onion, Thai dressing

Add Protein

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



Sides

House Salad (V) (GF) 8

Caesar Salad 9

Fruit Salad (GF) 8

Shoestring French Fries (GF) (VG) 8

Sweet Potato French Fries (GF) (VG) 8

Creamy Coleslaw (GF) (V) 8

Onion Rings (V) 8

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



*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