

APPETIZERS

CHEF'S DAILY SOUP CUP 9 BOWL 12

BISON CHILI CUP 9 BOWL 12
Italian Sausage, Red Beans, Shredded Cheddar, Diced Onion

FRENCH ONION SOUP 8
Sweet Onion, Croutons, Gruyere Cheese

GIANT PRETZEL 15
Cheese Sauce, House Honey Mustard

HOMEMADE FRENCH ONION DIP 14
House Cut Potato Chips, Carrots, Celery

TUNA NACHOS * 18
Crispy Wontons, Seared Tuna, Kimchee Aioli, Wakame, Sesame Seeds, Micro Cilantro

LOADED TATOR "KEGS" 14
Bacon Cheddar Cheese, Scallions, Chipotle Aioli

CRISPY CAULIFLOWER BITES 12
Buffalo Sauce, Buttermilk Ranch

HOUSE SMOKED FISH DIP 18
"Everything" Lavosh, Ritz Crackers

TORTILLA CHIPS AND DIPS 14
House Cut Tortilla Chips, Guacamole, Salsa Roja

MAHI TACOS (2) 18
White Corn Tortilla, Cabbage, Avocado, Chipotle Mayo, Pickled Onion

HANDHELDS

All handhelds are served with shoestring fries • Lettuce wrap available

SOUTHERN STYLE FRIED CHICKEN SANDWICH 16
House Pickles, Cabbage Slaw, Whole Grain Mustard Aioli
Have it tossed, choice of: BBQ, Buffalo, Garlic Parmesan, Asian Honey Lime, Maple Chipotle, Nashville Hot, Jerk, Mango Habanero, Spicy Garlic

BURGEE BURGER* 18
Half Pound All Beef Patty, American Cheese, Lettuce, Tomato, Onion, Special Sauce, Brioche Bun

BISON BURGER* 21
Half Pound Bison Patty, Bacon, Pepper Jack Cheese, Crispy Onions, Smoky BBQ Sauce, Pretzel Bun

REUBEN 18
House Corned Brisket, Sauerkraut, 1000 Island, Marble Rye

CRISPY GROUPER 24
Lettuce, Tomato, Remoulade, Brioche Bun

MEATLESS CALIFORNIA BURGER 19
6oz Impossible Patty, Roasted Garlic Soy Mayo, Arugula, Guacamole, Sweet Onion, Tomato, Swiss Cheese, Brioche Bun

FRENCH DIP 21
Shaved Ribeye, Caramelized Onions, Provolone Cheese, Au Jus

BURGEE BAR

Chef De Cuisine Christopher Durham



SALADS

CAESAR 11
Romaine Lettuce, Parmesan Cheese, Garlic & Herb Croutons, Creamy Caesar Dressing

MEXICAN STREET CORN 15
Artisanal Greens, Street Corn, Pickled Onions, Avocado, Cotija Cheese, Tortilla Crumble, Chimichurri Ranch

CALIFORNIA COBB 15
Romaine Lettuce, Smoked Bacon, Tomato, Avocado, Blue Cheese Crumbles, Hard Boiled Egg, Green Goddess Dressing

FIG AND ARUGULA SALAD 15
Walnuts, Goat Cheese, Bacon, Honey Balsamic Dressing, Citrus Supremes

STRAWBERRY FIELDS 16
Field Greens, Fresh Strawberries, Feta Cheese, Toasted Walnuts, Champagne Vinaigrette, Strawberry Gastrique

BABY BEET SALAD 17
Whipped Goat Cheese, Shaved Pecorino, Bacon Lardons, Brown Butter Vinaigrette

ROASTED GRAPE AND KALE SALAD 15
Farro, Spiced Candied Pecans, Feta Cheese, Balsamic Glaze, Green Apples

MEDITERRANEAN SALAD 17
Baby Lettuce, Quinoa, Feta Cheese, Shaved Red Onion, Olives, Chick Peas, Cucumber, Oregano Vinaigrette

NICOISE SALAD 20
Artisanal Greens, Seared Yellowfin, Haricot Verts, Hard Boiled Egg, Bell Peppers, Radish, Olives, Baby Tomatoes, Dijon Vinaigrette

SALAD TOPPERS

CHICKEN BREAST 11.00 HANGER STEAK* 18.00
SHRIMP (5) 15.00 IMPOSSIBLE PATTY 15.00
MAHI 17.00

WINGS

Wet: BBQ, Buffalo, Garlic Parmesan, Asian Honey Lime, Maple Chipotle, Nashville Hot, Jerk, Mango Habanero, Spicy Garlic
Dry: Ranch, Burgee Blend
Served with Celery and Carrot Sticks, Ranch or Blue Cheese
HALF DOZEN 14 DOZEN 19

FLATBREADS

MARGHERITA 14
Heirloom Tomatoes, Mozzarella, Basil, Olive Oil

BBQ CHICKEN 17
Pulled Chicken Mozzarella, Sharp Cheddar, Cilantro Red Onion, Smoky BBQ Sauce

CUBANO 18
Pulled Pork, Ham, Bacon, Swiss Cheese, Pickles, Mustard Aioli

SPICY PEPPERONI 17
Pepperoni, Mozzarella, Parmesan, Chili Flakes

BLANCO 16
Sundried Tomatoes, Mozzarella, Parmesan, Caramelized Onion, Arugula, Garlic Confit

"SUPREME" 18
Pepperoni, Sausage, Ham, Chicken, Caramelized Onions, Bell Peppers

SUMMER VEGETABLE 16
Zucchini, Yellow Squash, Heirloom Tomato, Fresh Mozzarella, Pecorino, Basil Pesto

BUFFALO CHICKEN 17
Garlic Cream Sauce, Pulled Chicken, Mozzarella Cheese, Blue Cheese Crumbles, Buffalo Sauce, Ranch Drizzle, Micro Celery Leaves

WILD MUSHROOM 18
Roasted Garlic, Mozzarella Cheese, Shaved Manchego, Truffle Oil, Arugula

DINNER PLATES

AVAILABLE AFTER 5PM

DAILY FRESH CATCH M/P
Pan Seared or Blackened, Baked Potato, Seasonal Veggies

BABY BACK RIBS HALF RACK 21 / FULL RACK 30
Slow Smoked, Brown Butter Corn Bread, Cabbage Slaw

STEAK FRITES* 45
12oz PRIME Ribeye, House Cut Fries, Garlic Herb Butter, Chefs Steak Sauce

FISH & CHIPS 32
Beer Battered Mahi, House Fries, Cabbage Slaw, Tartar Sauce

ROASTED HARVEST BOWL 18
Warm Farro, Roasted Brussel Sprouts, Sweet Potatoes, Marinated Kale, Toasted Pepitas, Sundried Tomato Vinaigrette

BUTTERMILK FRIED CHICKEN 28
Half Chicken, Cabbage Slaw, House Made Biscuit, Honey Butter
SERVED FROM 5PM UNTIL IT RUNS OUT!

NIGHTLY SPECIALS

Sunday • Potpie
Monday • Meatloaf
Tuesday • Prime Rib
Thursday • Chophouse Night

SIGNATURE COCKTAILS

\$12 EACH

REEF CUP

THE ORC SIGNATURE COCKTAIL

Vodka, Gin, Rum, Triple Sec, Orange & Pineapple Juice, Grenadine

LAGOON LEMONADE

Grey Goose Vodka, Triple Sec, Sour Mix, Cranberry Juice

BLACKBERRY BASIL SMASH

Old Forester Bourbon, Blackberry Syrup, Blue Agave Nectar, Lime Juice, Mint

CUCUMBER BASIL REFRESHER

Stolichnaya Cucumber Vodka, Blue Agave Nectar, Lime Juice, Basil

SPICY MARGARITA

Tanteo Jalapeno Tequila, Blue Agave Nectar, Lime Juice, Jalapeno Salt

FLAVOR YOUR MOJITO

Bacardi Superior Rum, Blue Agave Nectar, Lime Juice, Club Soda, Mint
Your Choice of: Strawberry, Mango, Peach, Passion Fruit, Blueberry, Pineapple, Raspberry

PINEAPPLE MULE

Skyy Pineapple Vodka, Lime Juice, Pineapple Juice, Ginger Beer

PRICKLY PEAR MARGARITA

Cazadores Blanco Tequila, Triple Sec, Prickly Pear Syrup, Lime Juice

PASSION FRUIT MARTINI

Tito's Vodka, Passion Fruit Syrup, Blue Agave Nectar, Lime Juice

LAVENDER PATCH MARTINI

Tito's Vodka, Lavender Syrup, Pineapple Juice, Lemon Juice, Mint

ESPRESSO MARTINI

Tito's Vodka, Finest Call Espresso, Cream

PEANUT BUTTER CUP MARTINI

Skrewball Peanut Butter Whiskey, Crème de Cacao Dark, Cream

SPARKLING

Canella Prosecco (187ML), Italy	12	Glass Bottle
Chandon Brut (187ML), California	16	
Moët & Chandon Brut (187ML), France	30	
Veuve Clicquot "Yellow Label", France	110	

PINOT GRIGIO

Vicolo, Delle Venzie, Italy	5	26
Santa Margherita, Alto-Aidge, Italy	15	48

SAUVIGNON BLANC

Rodney Strong "Charlotte's Home", Sonoma County, California	5	26
Momo, Marlborough, New Zealand	13	48
✦ Twomey by Silver Oak, Napa & Sonoma County, California	17	51
Patient Cottat, Sancerre, France	57	
Cakebread, Napa Valley, California	75	

CHARDONNAY

Ocean Reef "Private Reserve", California	5	26
Decoy, Sonoma County, California	10	35
Sonoma Cutrer "Russian River Ranches", Sonoma Coast, California	15	48
Frank Family, Carneros, California	20	60
Rombauer, Carneros, California	89	
Far Niente, Napa Valley, California	125	



✦ Members' choice

ROSÉ

Moulin de Gassac "Guilhem", Languedoc, France	5	26
Chateau d' Esclans Whispering Angel, Provence, France	15	48

PINOT NOIR

Oyster Bay, Marlborough, New Zealand	5	26
King Estate "Inscription", Willamette Valley, Oregon	13	40
"J", Sonoma, Monterey, Santa Barbara, California	15	48
Belle Glos "Las Alturas", Santa Lucia Highlands, California	25	85
Flowers, Sonoma Coast, California	95	

CABERNET SAUVIGNON

Ocean Reef "Private Reserve", California	5	26
Decoy, Sonoma County, California	15	48
✦ Truchard, Napa Valley, California	20	60
Daou "Reserve", Paso Robles, California	25	75
Duckhorn, Napa Valley, California	95	
Heitz, Napa Valley, California	115	
Checkerboard "Ocean Reef Club", Napa Valley, California	195	

INTERESTING REDS

Locations CA, Red Blend, California	15	48
Felino "Vina Cobos", Malbec, Mendoza, Argentina	15	48
Orin Swift "8 Years in the Desert", Zinfandel Blend, California	82	
Stags' Leap "The Investor", Red Blend, Napa Valley, California	87	
Duckhorn, Merlot, Napa Valley, California	90	

BURGEE BAR

DESSERT SELECTION

COOKIE/BROWNIE PIE 15

Giant Cookie, Three Scoops of Vanilla Ice Cream,
Hot Fudge, Rainbow Sprinkles

OLD FASHION ROOT BEER FLOAT 10

House Made Sassafras Ice Cream, Burgee Root Beer

MUDSLIDE SUNDAE 10

Godiva Chocolate Liquor, Bailey's Kalua Caramel,
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Contains alcohol. Must be 21+ to order.

KEY LIME PIE 9

