



GRILL ROOM

BRUNCH MENU

Small Bites

Croissant Breakfast Sandwich 12

toasted croissant, bacon, farm egg, aged cheddar

Bagel & Lox* 18

smoked salmon, cream cheese, caper, tomato, red onion, toasted bagel

Oatmeal (VG) 8

organic rolled oats, sliced banana, toasted walnut, dried cranberries, oat milk

Avocado Toast (VG) 12

sprouted bread, smashed avocado, blistered grape tomatoes, lime, cilantro, radish, balsamic reduction
add egg 3

Pancake Dogs 14

breakfast sausage link, pancake batter, fried corn dog style w/ maple syrup

Southern Biscuits & Gravy 12

buttermilk biscuits, Tennessee Pride gravy

Yogurt Parfait (V) 14

house made granola, Greek yogurt, house thyme honey, mixed berries

Traditional Breakfast

served with home fries

Two Eggs Any Style (GF) 15

choice of bacon, ham or sausage

Chicken & Waffles 18

buttermilk fried chicken, waffle, honey butter, pecan syrup

Clubhouse Eggs Benedict 16

poached egg, toasted English muffin, griddled ham, spinach, hollandaise

Corned Beef Hash (GF) 18

homemade corned beef hash, two eggs, choice of toast

Create Your Own Omelet (GF) 16

choice of 3 fillings, each additional topping 1.00
bacon • sausage • smoked ham • bell pepper • spinach
onion • tomato • cremini mushroom • feta cheese
cheddar cheese • Swiss cheese • American cheese

Pancakes (V) 12

old fashioned buttermilk pancakes, organic pure maple syrup

French Toast (V) 13

Texas toast, cornflake crust, fresh berries,
organic pure maple syrup

Shrimp 'N Grits 24

Key West pink shrimp, Carolina cheddar grits, southern cream sauce, bell pepper, onion, tomato

Salads

19th Hole Salad (GF) 23

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

Seared Tuna* 29

seared yellowfin tuna, chopped greens, crispy chow mein noodles, miso-toasted sesame dressing

Grill Room Crab Louie (GF) 38

jumbo lump crab, heirloom tomato, bibb lettuce, avocado, hard-boiled egg, citrus vinaigrette

Handhelds

choice of fries, coleslaw, petit green salad, fruit salad
(wraps available upon request)

ORC Club Sandwich 18

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

Clubhouse Burger* 23

ground short rib-brisket blend, caramelized onions, sharp cheddar, tomato, brioche bun

Grill Room Fish Tacos 22

daily fresh catch, cabbage slaw, pickled vegetables, cotija cheese, avocado crema
choice of grilled, blackened, or fried

French Dip 26

oven roasted prime beef, caramelized onions, au jus, baguette

Sides

Breakfast Sausage Link/Patty 8

Nueske's Bacon (GF) (VG) 8

Fresh Bowl of Fruit (GF) (VG) 8

Home Fries (GF) (VG) 8

roasted baby red potatoes, onion,
bell peppers

French Fries (GF) (VG) 8

Small House Salad (GF) (VG) 8

Carolina Cheddar Grits 6

*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 Maria

Tanteo Habanero Tequila, Zing Zang Bloody Mary Juice, Lemon Juice, Baby Tomato, Shishito Pepper, 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

Grey Goose Essences Watermelon & Basil Vodka, St. Germain Elderflower Liqueur, Club Soda

Bunker Bellini

Your Choice of Strawberry, Peach or Passion Fruit with Prosecco

Signature Martinis

15 each

Gimmie

Tito's Vodka, Violet Liqueur, Lavender Syrup, Lemon Juice

Pin-High

X-Rated Vodka, Lemon Juice, Passion Fruit Purée

Worm-Burner

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Lemon Juice, Simple Syrup

Beers on Tap

9 Each

Guinness Irish Stout, Ireland

Harp Lager, Ireland

Sandbar Sunday American Wheat Ale, USA

The Point Indian Pale Ale, USA

Beer Selection

Ocean Reef "The Point" IPA (16-Oz.) 9.00

Domestic 5.50

Budweiser, USA

Budweiser Light, USA

Miller Lite, USA

Michelob Ultra, USA

Import/Craft 6.50

Corona Extra, Mexico

Corona Extra Light, Mexico

Funky Buddha V'bin' Groovable Amber Lager, USA

Heineken, Netherlands

Amstel Light, Netherlands

Athletic Brewing Company "Run Wild" N/A, USA

Seltzer Selection

7 Each

High Noon

Mango, Pineapple, Black Cherry, Grapefruit

Vosa

Cranberry, Lemon, Peach, Watermelon-Lime

Champagne & Sparkling Wine

G B

29 Valdo, Prosecco, Italy, 187 MI 12

904 Moët & Chandon Imperial Brut, 30

23 Nicolas Feuillatte, Rosé, Champagne, France, 187 MI 32

25 Veuve Clicquot "Yellow Label", Champagne, France 110

White Wine

231 Pinot Grigio, Vicolo, Delle Venezie, Italy 5 26

237 Pinot Grigio, Santa Margherita, Alto Adige, Italy 15 48

261 Sauvignon Blanc, Rodney Strong "Charlotte's Home", Sonoma County, California 5 26

270 Sauvignon Blanc, Momo, Marlborough, New Zealand 13 48



267 Sauvignon Blanc, Grgich Hills, Napa Valley, California 20 60

182 Sancerre, Patient Cottat, Sancerre, France 57

145 Chardonnay, Ocean Reef "Private Reserve", California 5 26

76 Chardonnay, Kendall-Jackson, California 10 35

95 Chardonnay, Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California 15 48

159 Chablis, Joseph Drouhin, Chablis, France 60

88 Chardonnay, Frank Family, Carneros, California 20 60

125 Chardonnay, Flowers, Sonoma Coast, California 76

92 Chardonnay, Rombauer, Carneros, California 89

Rosé

732 Rosé, Moulin De Gassac "Guilhem", Languedoc, France 6 26

735 Rosé, Chateau D'esclans "Whispering Angel", Provence, France 15 48

Red Wine

669 Pinot Noir, Oyster Bay, Marlborough, New Zealand 5 26

659 Pinot Noir, King Estate "Inscription", Willamette Valley, Oregon 13 40

661 Pinot Noir, J Vineyards, Sonoma, Monterey, Santa Barbara, California 15 48

687 Pinot Noir, Lange, "Ocean Reef Selection", Willamette Valley, Oregon 25 75

646 Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California 25 85

643 Pinot Noir, Flowers, Sonoma Coast, California 95

567 Merlot, Duckhorn, Napa Valley, California 90

577 Red Blend, Ocean Reef "Private Reserve", California 5 26

633 Red Blend, Locations "Ca", Red Blend, California 15 48

461 Cabernet Sauvignon, Ocean Reef "Private Reserve", California 5 26

790 Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, California 15 48



443 Cabernet Sauvignon, Hess "Allomi", Napa Valley, California 25 75

440 Cabernet Sauvignon, Daou Reserve, Paso Robles, California 75



Members' Choice