

SOUPS

BURGEE FRENCH ONION SOUP CUP 9 BOWL 14

Gruyère, Provolone, Seasoned Ciabatta Crouton, Caramelized Onion, Beef Broth

GREAT PLAINS BISON CHILI CUP 9 BOWL 14

Colorado Bison, Grafton Village Cheddar, Vidalia Onion (GF)

APPETIZERS

LOADED TATER TOT 12

Bacon, Cheddar Queso, Green Onion, Ranch

FRIED GREEN TOMATOES 15

Whipped Goat Cheese, Bourbon Tomato Jam, Arugula, Balsamic Glaze

GEORGIA ONION PETAL 10

Lightly Battered Onion, Horseradish Cream Sauce

WHITE BEAN HUMMUS 14

Cucumber, Tomato, Celery, Carrots, Fattoush Vinaigrette, Pita Bread (VG)

PENNSYLVANIA SOFT PRETZEL 16

Cheddar Queso, Kentucky Beer Cheese Dip, Honey Mustard

SANTA FE NACHOS 15

ADD CHILLI 5 ADD CHICKEN 8

Cheddar Queso, Black Bean Pico de Gallo, Jalapeño, Guacamole, Salsa, Crema

FLORIDA SHRIMP EGG ROLLS 17

Bean Sprouts, Cabbage, Carrots, Onions,
Watermelon Sweet & Sour Sauce, Soy Sauce

CRAB BEIGNETS 20

Scallions, Old Bay, Lemon, Green Goddess Dressing

SALADS

Caesar & House salad available

SAN FRANCISCO ORIENTAL CRUNCH HALF 10 FULL 18

Artisan lettuce, Almonds, Shaved Cabbage, Carrots, Edamame, Florida Oranges,
Bell Peppers, Wonton Strips, Sesame Vinaigrette (DF)

CALIFORNIA COBB HALF 10 FULL 18

Tender Romaine, Avocado, Bacon, Cheddar, Egg, Tomato, Honey Dijon Vinaigrette (GF)

CHIOGGIA BEET & PEAR HALF 10 FULL 18

Baby Arugula, Feta, Cranberries, Walnut Granola, Poached Pear,
Roasted Beets, Balsamic Vinaigrette (GF)

WEDGE BOWL HALF 9 FULL 17

Baby Iceberg Lettuce, Tomato, Blue Cheese, Red Onion,
Bacon, Blue Cheese Dressing (GF)

FIG AND KALE HARVEST HALF 10 FULL 18

Baby Kale, Roasted Spiced Sweet Potato, Goat Cheese, Farro, Pumpkin Seeds,
Mission Figs, Creamy Wisconsin Maple-Balsamic Dressing (GF)

SALAD TOPPERS

CHICKEN BREAST 12

SHRIMP (5) 18

FRESH CATCH* 21

ORC VEGAN 10

Himalayan Red Rice, Chickpea,
Caramelized Vegetable Falafel

TOFU 10

BURGEE BAR

Chef De Cuisine Jazzmine King



WINGS

Carrots, Celery, Ranch and Blue Cheese Available upon Request

WET: Buffalo, Burgee BBQ, Sweet Chili, Garlic-Parmesan, Mango Habanero

DRY: Burgee Blend, Spicy BBQ Rub, Ranch

HALF DOZEN 13 DOZEN 24

HANDHELDS

All handhelds served with fries - Lettuce Wrap & Gluten Free Bun available

BURGEE CHEESEBURGER* 19

Lettuce, Tomato, Onion, American Cheese, Italian Kaiser Roll, Burgee Special Sauce
Choice of Bison, Beef, ORC Vegan Patty

FRENCH QUARTER OYSTER PO' BOY* MKT

Cornmeal crusted, Lettuce, Tomato, Remoulade, Toasted Hoagie

PHILLY CHEESESTEAK* 27

Shaved Prime Rib, Caramelized Onions, Roasted Mushroom,
Blistered Peppers, Provolone, Toasted Hoagie

HULI-HULI CHICKEN SANDWICH 20

Seared Chicken, Lettuce, Tomato, Onion, Pepper Jack,
Hawaiian Pineapple BBQ, Italian Wheat Kaiser Bun

TEXAS BRISKET GRILL CHEESE 28

House-Smoked, Cheddar, Pickled Red Onion,
Chipotle Aioli, Texas Toast

FLORIDA CITRUS SNAPPER WRAP 26

Arugula, Avocado, Mojo Purple Cabbage Slaw, Tomato, Tortilla Wrap

BURGEE BAR TRADITIONS

SUNDAY: CHICKEN POTPIE

MONDAY: MEATLOAF

TUESDAY: PRIME RIB

**WEEKLY CHEF SPECIALS
DAILY FISH SPECIAL**

FLATBREADS

Gluten-Free crust available

MARGHERITA 15

Marinara, Fresh Mozzarella, Local Heirloom Tomato, Petit Basil

BBQ CHICKEN 18

Burgee Signature BBQ, Seasoned Chicken, Mozzarella, Red Onion, Petit Cilantro

GREEK CHICKEN 18

Basil Pesto, Heirloom Tomato, Red Onion, Artichoke, Black Olives, Roasted Peppers

WILD MUSHROOM 20

Garlic Parmesan Cream, Spinach, Pine nuts, Caramelized Onion,
Goat Cheese, Balsamic Glaze

SUPREME 21

Bacon, Pepperoni, Ham, Sausage, Red Onion, Black Olives, Roasted Peppers

DINNER PLATES

ROASTED CHICKEN 30

Jasmine Rice, Glazed Baby Carrots & Broccoli, Lemon-Dijon Chicken Jus (GF)

NY STRIP STEAK 48

Garlic Yukon Potato Confit, Green Beans, Herb Butter (GF)

ST. LOUIS RIBS HALF 24 FULL 34

House-Smoked, Burgee BBQ Sauce, Boston Baked Beans, Potato Salad (GF)

CHINATOWN NOODLE BOWL 25

Miso Broth, Marinated Tofu, Broccoli, Cabbage, Mushrooms, Peppers,
Edamame, Micro Cilantro (V) (VG) (GF) (DF)

SOUTHERN SEARED SCALLOP MKT

Local Black-Eyed Pea Succotash, Tomato Butter (GF)

SWEETS

KEY LIME TART 10

Graham Cracker, Whipped Cream, Strawberry Mint Coulis

CHOCOLATE CHIP COOKIE COBBLER 12

Chocolate Chip Cookie Crust, Warm Fudge, Vanilla Ice Cream,
Whipped Cream

(DF) = Dairy Free (V) = Vegetarian (VG) = Vegan (GF) = Gluten-free*
*Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase
Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

SIGNATURE COCKTAILS

\$15 EACH

REEF CUP

THE ORC SIGNATURE COCKTAIL

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Triple Sec, Orange & Pineapple Juice, Grenadine

LAGOON LEMONADE

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

MEZCAL MULE

Illegal Mezcal, Passion Fruit Purée, Lime Juice, Ginger Beer, Muddled Cucumber, Tajin

BLACKBERRY BASIL SMASH

Buffalo Trace Bourbon, Simple Syrup, Lemon Juice, Blackberry Purée, Basil

CUCUMBER BASIL REFRESHER

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

SPICY MARGARITA

Tanteo Jalapeño Tequila, Blue Agave Nectar, Lime Juice, Jalapeño 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

KENTUCKY YACHTSMAN

Buffalo Trace Bourbon, Peach Schnapps, Lemon Juice, Passion Fruit Puree, Mint

KIWI SMASH MARTINI

Islamorada Hibiscus Gin, Lemon Juice, Simple Syrup, Kiwi Puree, Mint

HIBISCUS FLOWER MARTINI

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Lime Juice

BLUE OCEAN MARTINI

Stoli Blueberry Vodka, St. Germain Elderflower Liqueur, Lime Juice, Rosemary Simple Syrup, Cranberry Juice

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlúa Coffee Liqueur, Espresso

PEANUT BUTTER CUP MARTINI

Skrewball Peanut Butter Whiskey, Crème de Cacao Dark, Cream

SPARKLING

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

PINOT GRIGIO

Vicolo, Delle Venezie, Italy	5	26
Santa Margherita, Alto-Adige, Italy	17	51

SAUVIGNON BLANC

Rodney Strong "Charlotte's Home", Sonoma County, California	5	26
Momo, Marlborough, New Zealand	13	48
✦ Long Meadow Ranch, Napa Valley, California	15	48
Patient Cottat Sancerre, France		63
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

	Glass	Bottle
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 Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
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
Daou "Reserve", Paso Robles, California		105
Duckhorn, Napa Valley, California		95
Heitz, Napa Valley, California		140

INTERESTING REDS

Ocean Reef Club "Private Reserve", Red Blend, California	5	26
Locations "CA", Red Blend, California	15	48
Felino "Vina Cobos", Malbec, Mendoza, Argentina	15	48
✦ Orin Swift "Abstract", Red Blend, California	25	75
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		99