



# GRILL ROOM

## MENU

### Starters

**Soup of the Day** 6 cup/10 bowl

**Weekly Chilled Soup** 6 cup/10 bowl

**Calamari & Shrimp** 24

*crispy calamari & shrimp, lemon, marinara sauce, sweet chili sauce*

**Tuna Nachos\*** 24

*crispy wontons, wakame, kimchi ketchup, wasabi aioli*

**Cheese Quesadilla** 12

*Mexican cheese, pico de gallo, sour cream*

**Chicken 6 • Shrimp 8 • Steak 10**

**Chips and Salsa** 13

*corn tortilla chips, fire roasted salsa, guacamole*

**Grill Room Chicken Wings (8 ea)** 16

*Buffalo, BBQ, sweet chili, ranch, carrots, and celery sticks*

### Handhelds

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

**Chicken Sandwich** 20

*grilled or blackened, Swiss cheese, bacon, chopped greens,  
tomato, spicy aioli, brioche bun*

**ORC Club Sandwich** 16

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

**19th Hole Fish Tacos** 22

*choice of grilled, fried or blackened fish,  
cabbage slaw, pickled vegetables, Cotija cheese,  
guacamole, chipotle aioli*

**Brady's Wrap** 18

*crispy Buffalo chicken, Romaine lettuce,  
Caesar dressing, blue cheese*

**½ Sandwich & Soup or Side Salad** 16

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

**Mahi - Mahi Reuben Sandwich** 22

*sauerkraut, Swiss cheese, thousand island dressing,  
marble rye bread*

**Smash Burger** 16

*caramelized onion, American cheese, shredded iceberg,  
tomato, special sauce, Martin's potato roll*

### 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** 19

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

**Watermelon Salad** 18

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

**House Salad (V) (GF)** 14

*mixed greens, English cucumber, heirloom tomato,  
balsamic vinaigrette*

**Clubhouse Caesar** 14

*Romaine lettuce, Parmigiano Reggiano, herbed croutons,  
classic dressing*

### Add Protein

*chicken or tuna salad 6  
shrimp 22  
mahi 22*

*grilled chicken 8  
grilled steak 18  
salmon 22*

### Sides

8 each

**Small House Salad (GF) (VG)**

**Shoestring French Fries (GF) (VG)**

**Fruit Salad (GF)**

**Coleslaw (GF) (V)**

**Onion Rings**

### Kids

10 each

**Hot Dog**

*toasted bun, fries*

**Grilled Cheese**

*American Cheese*

*Add ham or turkey 3*

**Chicken Tenders**

### Desserts

8 each

**Sticky Toffee Pudding**

*ginger date cake, vanilla ice cream, warm toffee sauce*

**ORC Key Lime Pie**

*graham cracker, candied lime, whipped cream*

\*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.



# 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

Tito's Vodka, 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

Maker's Mark "ORC Private Selection" 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

## 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

### White Peach & Rosemary

White Peach & Rosemary Grey Goose, Rosemary Infused Honey, Peach Purée, Lemon Juice, Prosecco

## Mocktails

10 each

### Mojito

### Spicy Margarita

### Strawberry Daiquiri "Rocks Only"

## Seltzer Selection

7 Each

### High Noon

Mango, Pineapple, Black Cherry, Grapefruit

## Beer Selection

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

9.00

### Beers on Tap 9

Guinness, Irish Stout, Ireland  
Harp Lager, Ireland  
Sandbar Sunday, American  
Wheat Ale, USA  
The Point, Indian Pale Ale, USA

### Domestic 5.50

Coors Light, USA  
Budweiser, USA  
Budweiser Light, USA  
Miller Lite, USA  
Michelob Ultra, USA

### Import/Craft 6.50

Corona Extra, Mexico  
Corona Extra Light, Mexico  
Funky Buddha Vbin'  
Groovable Amber Lager, USA  
Heineken 0.0 N/A, Netherlands  
Amstel Light, Netherlands  
Athletic Brewing Company  
"Run Wild" N/A, USA

## 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		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
258 Sauvignon Blanc, San Simeon, Paso Robles, California	10	35
270 Sauvignon Blanc, Momo, Marlborough, New Zealand	13	48
267 Sauvignon Blanc, Rombauer, Napa Valley, California	20	60
182 Sauvignon Blanc, Domaine Cherrier, Sancerre, France	21	63
145 Chardonnay, Ocean Reef "Private Reserve", California	5	26
114 Chardonnay, Francis Coppola "Diamond Collection", California	10	35
95 Chardonnay, Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
159 Chablis, Joseph Drouhin, Chablis, France		69
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
735 735 Rosé, Chateau D 'Esclans "Whispering Angel", Provence, France	13	48

## Red Wine

669 Pinot Noir, Oyster Bay, Marlborough, New Zealand	5	26
699 Pinot Noir, Highlands Forty One, Monterey, California	10	35
659 Pinot Noir, King Estate "Inscription", Willamette Valley, Oregon	13	40
687 Pinot Noir, Lange, "Ocean Reef Selection", Willamette Valley, Oregon	25	75
646 Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
643 Pinot Noir, Flowers, Sonoma Coast, California		95
567 Merlot, Duckhorn, Napa Valley, California		99
577 Red Blend, Ocean Reef "Private Reserve", California	5	26
467 Red Blend, Beringer "Q", Napa Valley, California	25	75
461 Cabernet Sauvignon, Ocean Reef "Private Reserve", California	5	26
443 Cabernet Sauvignon, Quest "By Austin Hope", Paso Robles, California	10	35
441 Cabernet Sauvignon, Hess "Maverick Ranches" Paso Robles, California	15	48
440 Cabernet Sauvignon, Daou Reserve, Paso Robles, California		75
433 Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California		165
451 Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California		90
437 Cabernet Sauvignon, Faust, Napa Valley, California		99
458 Cabernet Sauvignon, Jordan, Alexander Valley, California		135



Members' Choice