



Dinner

STARTERS

- Shrimp Bisque..... 9
- Five Onion French Onion Soup..... 8
- Rich Old Fashioned Tomato Soup ^{SuperFoodsRx}..... 8
- *Steak Tartare..... 16
Fried Capers & Toasted Bread
- Crispy Fried Calamari..... 13
Hot Cherry Peppers & Spicy Aioli
- Blue Crab Cake..... 15
Fresh lump blue crabmeat served with Organic Greens & Remoulade Sauce
- Burrata Cheese..... 15
Prosciutto, Aged Balsamic & Tomato Jam
- Smoked Salmon Trio..... 14
Cold & Hot Smoked and a Tartare, Lemon Zest Goat Cheese, Red Onion Jam & Fried Capers
- Crispy Chicken Livers..... 12
Port Balsamic Glaze, Glass Spinach & Toasted Pine Nuts

All pasta dishes are available as appetizers

PASTAS

- *Fettuccini • Fresh Basil, San Marzano Tomatoes..... 19 / 14
- *Tagliatelle Bolognese • Braised Veal, Beef, Pork, Tomato Sauce 24 / 18
- *Rigatoni • Sweet Sausage, Broccoli Rabe, Olive Oil..... 24 / 18
- *Spaghetti • Shrimp, Hot Cherry Peppers, Arugula, Lemon Oil..... 24 / 18
- *Chorizo Ricotta Ravioli • Sweet Corn, Green Onion, Romesco .. 24 / 18
- *Penne • Applewood Smoked Chicken, Sundried Tomatoes, Toasted Cashews, and Cream Sauce..... 22 /15
- Quinoa Paella ^{SuperFoodsRx} • Artichoke, Bell Pepper, Kidney Beans, Zucchini with Saffron, Cumin & cayenne..... 19 /14

STEAKS

All of our steak selections are center cut Certified Angus Beef® aged for a minimum of 21 days

wasabi and a sweet & spicy plum sauce

- ** 8 oz. Flat Iron Steak.....26
- ** 8 oz. Prime Center Cut Filet Mignon.....37

S A U C E S

- | | |
|-------------------|-----------------------|
| Gorgonzola Cream | Steak Butter |
| Horseradish Cream | Port Wine Demi Glaze |
| Béarnaise | Citrus Aioli |
| The Reserve's own | Au Poivre Steak Sauce |

SIDES

- * Grilled Center Cut Swordfish..... 34
Can be prepared, Grilled, Sautéed or pan seared.
- Sautéed Haricot Vert (Green Bean) Almondine..... 7
- Sautéed Spinach alla Romano..... 7
- Georgia Sweet Vidalia Crispy Onion Straws..... 6
- Cobb Cut Sweet Buttered Corn..... 6
- Tarragon Roasted Potatoes..... 7
- Match Stick Potato Fries..... 6
- Baked Macaroni & Cheese with Lobster..... 14
- Buttered Brussels sprouts, Smoked Applewood Bacon..... 7

SALADS

- Duo Garden Salad ^{SuperFoodsRx}..... 9
Almonds & Cranberry Honey
- The Reserve Caesar..... 10
Romaine, Parmigianino Crisps & White Anchovy
- Roasted Beets..... 10
Crumbled Goat Cheese, Toasted Pistachios & Aged Balsamic Drizzle
- Micro Chopped Grilled Chicken Salad ^{SuperFoodsRx}..... 14
Chopped Romaine, kale, Broccoli, Beets with Bacon, Chicken & Avocado in Italian Vinaigrette
- Warm Spinach Salad..... 12
Wood Roasted Peppers, Portobello Mushrooms, Goat Cheese, Garlic & Olive Oil
- Waldorf Steak Salad..... 15
Traditional Waldorf salad topped with grilled sliced Certified Angus Beef® tenderloin

RESERVE SPECIALTIES

- Roasted Chicken Breast ^{SuperFoodsRx}..... 24
With Pumpkin mash, braised Endive, Blueberry and dark Cherry sauce
- * Crispy Salmon fillet ^{SuperFoodsRx}..... 29
With blueberry Honey & Walnut Chutney
- * Pan Roasted Maine Lobster..... 39
Roasted Garlic Yukon whipped Potatoes, Haricot Vert & Lemon Tarragon Sauce
- * Pan Seared Sea Scallops..... 31
Sweet Creamy Corn & Match Stick Potato Fries
- * Grilled Flat Iron Steak..... 32
Truffle Fries, Baby Chard & Brandy Shallot Sauce
- * Southern Style Shrimp & Grits..... 35
with Italian Spicy Sausage & Tarragon
- * Grilled Center Cut Swordfish..... 34
Shrimp-Tarragon Mushroom Risotto, Heirloom Tomato Cucumber Salad
- * North Atlantic Cod..... 29
Little Neck Clams, Chorizo, Baby Potatoes, Cannellini Beans & Lobster Broth
- * Porterhouse Lamb Chops..... 34
Potato Puree, Spinach, Crumbled Goat Cheese & Balsamic Glaze
- * Blue Crab Cakes..... 25
Fresh lump blue crabmeat served with Organic Greens, Grain Mustard,

SEA FOOD

- ** 14 oz. Prime Aged New York Sirloin.....39
- * Atlantic Salmon..... 23
- * Atlantic Coast Grouper..... 24
- * Pan Seared Sea Scallops..... 28
- * Sautéed Jumbo Shrimp..... 28

Before placing your order, please inform your server if a person in your party has a food allergy. Please note that not all ingredients are listed.

* These items are served raw or may be cooked to order. The Board of Health suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.