



STARTERS

Chilled Shrimp Cocktail horseradish cocktail sauce, lemon	16
Jumbo Lump Crab Cakes fresh lump crab, twin sauces, petit salad	15
Caesar Salad romaine hearts, parma crisps, garlic croutons, anchovies	10
Reserve Salad farmers mix topped with fresh berries, candied, pecans, manchego cheese, raspberry vinaigrette	10

BOTTLES OF WINES

Luccio, Moscato, Italy	32
Reisling, The Seeker. Mosel, Germany	33
Loveblock, Sauvignon Blanc, N Z	44
Storypoint, Chardonnay, California	36
Meiomi, California	48
Merlot, Red Rock, California	32
Cabernet, William Hill, California	36
Cabernet, Joel Gott, 815, California	55

STEAKS

Chicago Cut Prime Bone In Ribeye	24 oz - 61
Reserve Filet Mignon	6 oz - 35 12 oz - 70
Prime Porterhouse	24 oz - 61
New York Strip	16 oz - 45
T - Bone	16 oz - 38
Boneless Ribeye	16 oz - 44
Bleu Cheese Crust	3
Garlic Crust	3
Horseradish Crust	3
Au Poivre Crust	3

ENTREES

Center Cut Pork Chop marinated with garlic rosemary, forest mushrooms, honey mustard sauce	33
½ Brick Chicken pressed & roasted, herb infused, carrots, parsley crumbs	26
Blackened Salmon fresh salmon filet, warm berry salad, wild rice	39
Crispy Whitefish parmesan herb crusted, sautéed spinach, red pepper cream sauce	31

SIDES

Sautéed Garlic Spinach	8
Grilled Asparagus	8
Creamed Spinach	8
Loaded Baked Potato	8
Mushroom Ragout	6
Parmesan Potato Wedges	6
Crispy Brussels Sprouts	8

SWEETS

Double Fudge Chocolate Cake	9	Grand Reserve Carrot Cake	9
Tiramisu	9	American Cheesecake	10