



Appetizers

Shrimp Cocktail \$16

Jumbo Shrimp served on ice with Bloody Mary Cocktail Sauce

Chilled Seafood Cocktail \$20

*Jumbo Shrimp, Alaskan King Crab, Lump Crab and Oysters on the half shell
Bloody Mary Cocktail Sauce & Grated Horseradish*

Jumbo Lump Crab Cakes \$16

Roasted Red Pepper Coulis & Mustard Aioli

Alaskan King Crab Tacos \$16

Napa Slaw, Tomatillo Choron & Avocado

Wagyu Beef Carpaccio \$14

Marinated Tomatoes, Extra Virgin Olive Oil, Micro Greens & Reggiano Cheese

Shrimp Three Ways \$18

Cocktail, Pancetta Wrapped, Sautéed with Garlic & Herb

Scallops \$16

Avocado, Radish, Lime Zest

Oysters Rockefeller \$10

Fried and Served on Flat Bread

Oysters \$10

½ dozen Delaware Bay

Served Raw with Bloody Mary Cocktail

Flat Bread Pizza \$12

Heirloom Tomatoes, Arugula, Fresh Mozzarella

Soups & Salads

Lobster Bisque \$8

Shrimp, Crab & Lobster w/ Dry Sack Sherry Cream

Onion Soup \$6

Emmenthal Cheese and Garlic Crostini

Soup Du Jour \$6

Inquire about today's Selection

Caprese Salad \$7

Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic & Extra Virgin Olive Oil

Steakhouse Steak Salad \$7

Kobe Steak, Mixed Field Greens, Blue Cheese, Steak Sauce Vinaigrette, Crispy Onions

House Salad \$7

Fresh Berries, Manchego Crostini, Candied Pecans, Honey-Raspberry Vinaigrette

Caesar Salad \$7

Romaine Hearts, Grana Padano Cheese, White Anchovies

Steakhouse Wedge Salad \$7

Blue Cheese Dressing, Tomatoes, Cucumbers and Shaved Onions



Steaks & Chops

All of our tender steaks and chops are seasoned and seared under a high temperature broiler to seal in all of its wonderful juices & flavors.

Slow Roasted Prime Rib

16 oz Cut \$32 12 oz Cut \$28

New York Strip
\$30

Bone-In Rib Eye
\$36

Porterhouse
\$38

8 oz Filet Mignon
\$34

Twin Veal T-Bones
\$36

Pork Chop
\$28

Specialty Entrees

Filet "Oscar" \$42

King Crab, Asparagus & Hollandaise

Trio of Crusted Filets \$38

Blue Cheese, Garlic Parmesan, Horseradish

Domestic Rack of Lamb \$42

Lady Apple Slaw, Fig Barbeque

Seafood Cappeline \$29

*Shrimp, Scallops, Lobster, Lump Crab Meat
Fresh Basil & Saffron-Tomato Sauce*

Alaskan King Crab Legs \$40

Drawn Butter

Roasted Lobster Tail \$42

Risotto Primavera, Chive Buerre Blanc

Chicken Pappardelle \$26

Asparagus Tips, Tomato Vodka Sauce

Five Cheese Lasagna \$22

*Wilted Greens, Sautéed Squash
Charred Tomato Marinara*

Salmon \$29

*Grilled Asparagus, Wild Rice Pilaf
Warm Berry Vinaigrette*

Chef's Catch of the Day

Ask your server about today's selection

Sides

\$5

Truffled Steak Fries

Extra Thick Onion Rings

Steamed Asparagus

Garlic & Parmesan Mac & Cheese

Haricot Verts Amandine

Honey Glazed Baby Carrots

Artichokes & Spinach Gratin

Baked Idaho Potatoes

Sautéed Mushrooms

Au Gratin Potatoes



Prix Fixe Menu \$35

Soup or Salad

(Choose One)

Chef's Soup of the Day

Inquire about today's Selection

Traditional Caesar Salad

*Romaine Hearts, Crostini,
Grana Padano Cheese*

Iceberg Wedge Salad

*Blue Cheese Dressing, Tomatoes,
Cucumbers and Shaved Onions*

Entrée

(Choose One)

Tilapia Florentine

*Wild Rice Pilaf,
Lump Crab Buerre Blanc*

Chicken Parpadelle

Asparagus Tips, Tomato Vodka Sauce

12oz Prime Rib

Sherry Au Jus

Dessert

(Choose One)

Warm Flourless Chocolate Tart

Vanilla Gelato

Banana Raisin Bread Pudding

Banana Foster Sauce, Vanilla Gelato

Tye Nielsen ~ Chef de Cuisine



Desserts

\$7

Baked Apple "Streusel"
Maple Pastry Cream, Bourbon Carmel

Hazelnut Cheesecake
Crème Anglaise

Warm Flourless Tort
Vanilla Bean Gelato

Banana-Raisin Bread Pudding
Vanilla Gelato, Banana Foster Sauce

Tiramisu
The Reserve's version of the Italian favorite

Crème Brulée
Vanilla Custard with Caramelized Sugar

Sorbets or Gelatos
Choose Three Scoops of your Favorite Flavors

Selection of Artisan Cheeses \$10
Fresh Fruit, Marmalade

Dessert Wines

Osborne 20 Year Tawny Port
\$9

EOS Moscato, "Tears of Dew" Ice Wine, Paso Robles, CA
\$14

Osborne Late Bottle Vintage
\$8

Hardy Botrytis de Semillon, Australia
\$10

Schmitt & Sohne, Ice Wine
2004 Germany
\$12