

## THE RESERVE

### DINNER

#### - SMALL PLATES -

##### ONION SOUP GRATINEE

gruyere cheese *12*

##### DUCK CONFIT

frisee, lardons, poached egg, sourdough croutons,  
truffle & sherry vinaigrette *24*

##### COLOSSAL SHRIMP COCKTAIL *gf*

horseradish cocktail sauce *24*

##### BLUE CRAB CAKE

sweet corn, bell peppers, frisee, basil, lemon *21*

##### ESCARGOT BOURGUIGNONNE

baked escargot, herb lemon garlic butter, puff pastry *19*

#### - SALADS -

##### HEIRLOOM TOMATO & BURRATA

creamy burrata, farmhouse tomatoes,  
marinated grilled onions, baby arugula,  
aged balsamic focaccia croutons, basil vinaigrette *21*

##### SCOTTISH SALMON SALAD *gf\**

chopped greens, avocado, heart of palm, grapefruit, roasted  
corn, red onion, lemon vinaigrette *34*

##### THE RESERVE SALAD *gf*

artisan greens, frisee, candied walnuts, blue cheese,  
cherry tomato, shaved red onion asian pear,  
balsamic vinaigrette *16*

#### - HANDHELDS -

##### THE RESERVE BURGER \*

prime beef, short rib bacon jam, heirloom tomato,  
butter lettuce, shaved onion, special sauce,  
sharp cheddar, toasted sesame seed bun,  
waffle fries & pickle *22*

##### LOBSTER ROLL

butter poached maine lobster,  
old bay celery seed aioli, toasted brioche bun,  
waffle fries & pickle *36*

#### - ENTRÉES -

##### GULF BLACK GROUPER *gf*

smoked eggplant caviar, roasted fennel,  
garlic spinach, sauce vierge *48*

##### ROCKY MOUNTAIN COLORADO LAMB CHOPS *gf\**

herb crusted, yukon pomme puree, roasted maitake  
mushrooms, petite carrots, sauce bordelaise *58*

##### ROHAN DUCK BREAST *gf\**

creamy truffle parmesan polenta, sautéed spinach,  
frisee, sweet cherry duck jus *39*

##### SEAFOOD LINGUINI

fresh linguini, p.e.i. mussels, blue crab, lobster,  
jumbo shrimp, fennel, esplette, grilled baguette,  
saffron tomato sauce *46*

##### 18OZ WAGYU RIBEYE *gf\**

truffle & blue cheese waffle fries, sautéed asparagus,  
marinated tomatoes, roasted garlic black truffle butter *65*

##### DUO OF BEEF *gf\**

burgundy braised beef short rib, pan roasted center cut filet,  
yukon pomme puree, roasted maitake mushrooms,  
petite carrots, red wine jus *59*

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (gf) Gluten Free