

# THE RESERVE

## For The Table

### Beef Tallow Candle 10

Warm Artisan Bread, Whipped Butter, Slow-melted Beef Tallow

### Truffle Fries 16

Crispy Fries, Parmesan, White Truffle, Garlic Aioli

### Maryland Crab Cake 25

Jumbo Lump Crab, Dijon Aioli, Arugula, Sweet Corn Relish

### Pork Belly 19

Slow-roasted, Bourbon Glaze, Sweet & Savory

### Beef Wellington Bites 24

Filet, Mushroom Duxelle, Prosciutto, Flaky Pastry, Zip Sauce

### Crispy Lobster Popcorn 28

Tempura Lobster, Sweet Thai Chili Aioli, Sesame Seeds, Scallions

### Ahi Tuna Tower 25

Avocado, Ginger Ponzu, Sesame, Crispy Wontons

### Oysters On The Half Shell 25

Half Dozen, Champagne Mignonette, House Cocktail Sauce

### Colossal Shrimp Cocktail 24

Five Jumbo Shrimp, House Cocktail Sauce, Lemon

### Steak Tartare 25

Hand-cut Filet, Dijon, Capers, Cornichon, Quail Egg, Grilled Bread

### Short Rib Ravioli 18

Braised Short Rib, Blackberry Demi, Goat Cheese, Wild Mushrooms, Pickled Red Onion

## Soups & Salads

Add Chicken 10 / Add Hanger Steak 18 / Add Shrimp 14

### French Onion Soup 14

Caramelized Onion Broth, Gruyère, Puff Pastry Crust

### Morel Mushroom Bisque 13

Michigan Morels, Sherry Cream, Chive Oil

### Steakhouse Wedge 15

Baby Gem, Pork Belly Lardons, Tomato, Red Onion, Bleu Cheese

### Classic Caesar 14

Romaine, Traditional Caesar, Parmesan, Buttered Breadcrumbs

### Reserve House Salad 12

Romaine, Bartlett Pears, Candied Pecans, Goat Cheese, Champagne Vinaigrette

### Burrata & Summer Tomato 20

Marinated Tomatoes, Strawberries, Pickled Red Onion, Basil, Lemon Vinaigrette, Hot Honey, Grilled Bread

## Butcher's Box

### USDA Prime

Exceptional Marbling - Bold Flavor - Unmatched Tenderness

Prime Filet Mignon (7 oz) 74

Dry-Aged New York Strip (14 oz, 45 Day) 89

Tomahawk Ribeye for Two (40 oz) 150

### Classic Cuts

Chef-Selected Cuts - Quality Sourced - Precise Butchery

Center Cut Filet (8 oz) 48

Ribeye (16 oz) 71

New York Strip (14 oz) 67

### Enhancements

Bleu Cheese Crust 5

Truffle Butter 5

Crab Béarnaise 14

Lobster Tail 36

Zip Sauce 3

Red Wine Demi 3

## Chef Specialties

### Steak Frites 48

Hanger Steak, Crispy Fries, Zip Sauce, Garlic Aioli

### Crispy Chicken Cutlet 26

Burrata, Arugula, Parmesan, Marinated Tomatoes, Champagne Cream, Lemon

### Rigatoni Vodka 28

Rigatoni, Calabrian Chili Vodka Sauce, Burrata, Fresh Basil  
Add Chicken 10 / Add Shrimp 14

### Braised Short Rib 44

Red Wine Braised, Steakhouse Hashbrown, Wild Mushrooms, Port Demi-Glace

### Chilean Sea Bass 56

Miso Glazed, Roasted Mushrooms, Baby Bok Choy, Umami Broth

### Pan Seared Salmon 36

Sticky Wild Rice, Confit Carrots, Preserved Lemon, Maple Dijon Glaze, Herb Salad

### Wagyu Cheeseburger 24

Cheddar, Caramelized Onion, House Pickle, Lettuce, Tomato, Garlic Aioli, Fries  
Add Bacon 3

### Steakhouse Plate 56

Center Cut Filet, Whipped Potatoes, Broccolini, Red Wine Demi-glace

## Sides For The Table

Gruyère Potatoes Au Gratin 15

Loaded Baked Potato 14

Whipped Potatoes 13

Truffle Mac & Cheese 15

Lobster Mac & Cheese 37

Crispy Brussels Sprouts 15

Chili Crisp Broccolini 14

Roasted Wild Mushrooms 14