



# THE RESERVE STEAKHOUSE



## FOR THE TABLE

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>Beef Tallow Candle</b>                                                  | 10 |
| Warm Artisan Bread, Whipped Butter, Slow-Melted Beef Tallow                |    |
| <b>Truffle Fries</b>                                                       | 17 |
| Crispy Fries, Truffle, Parmesan, Garlic Aioli                              |    |
| <b>Crispy Brussels Sprouts</b>                                             | 16 |
| Honey Soy Glaze, Garlic Aioli, Sesame Seeds                                |    |
| <b>Pork Belly</b>                                                          | 19 |
| Slow-Roasted, Bourbon Glaze, Sweet & Savory                                |    |
| <b>Beef Wellington Bites</b>                                               | 24 |
| Filet, Mushroom Duxelle, Prosciutto, Flaky Pastry, Zip Sauce               |    |
| <b>Ahi Tuna Tower</b>                                                      | 22 |
| Avocado, Ginger Ponzu, Sesame, Crispy Wontons                              |    |
| <b>Oysters on the Half Shell</b>                                           | 25 |
| Half Dozen, East or West Coast, Champagne Mignonette, House Cocktail Sauce |    |
| <b>Colossal Shrimp Cocktail</b>                                            | 24 |
| Five Jumbo Shrimp, Lemon, House Cocktail Sauce                             |    |
| <b>Crispy Lobster Popcorn</b>                                              | 28 |
| Tempura Lobster, Sesame Seeds, Sweet Thai Chili Aioli, Scallions           |    |
| <b>Maryland Crab Cake</b>                                                  | 26 |
| Jumbo Lump Crab, Dijon Aioli, Arugula, Sweet Corn Relish                   |    |

## SOUPS & SALADS

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>French Onion Soup</b>                                                                                          | 14 |
| Caramelized Onion Broth, Gruyere, Puff Pastry Crust                                                               |    |
| <b>Morel Mushroom Bisque</b>                                                                                      | 13 |
| Michigan Morels, Sherry Cream, Crispy Shallots                                                                    |    |
| <b>Steakhouse Wedge</b>                                                                                           | 14 |
| Baby Gem, Pork Belly Lardons, Tomato, Red Onion, Bleu Cheese                                                      |    |
| <b>Classic Caesar</b>                                                                                             | 14 |
| Romaine, Traditional Caesar, Parmesan, Buttered Breadcrumbs                                                       |    |
| <b>Reserve House Salad</b>                                                                                        | 13 |
| Romaine, Bartlett Pears, Goat Cheese, Candied Pecans, Champagne Vinaigrette                                       |    |
| <b>Salmon Entree Salad</b>                                                                                        | 28 |
| Salmon, Arugula, Avocado, Orange Segments, Strawberries, Goat Cheese, Roasted Pistachios, Champagne Vinaigrette   |    |
| <b>Seafood Cobb</b>                                                                                               | 28 |
| Jumbo Lump Crab, Shrimp, Avocado, Tomato, Soft Egg, Mixed Greens, Bacon, Blue Cheese Crumbles, Citrus Vinaigrette |    |

## PRIME CUTS

Our Prime Steaks are sourced from the top tier of American Beef, prized for exceptional marbling, buttery tenderness, and rich unmatched flavor.

### Filet Mignon

7 oz | 68

### Ribeye

16 oz | 73

### NY Strip

14 oz | 89

45 Day Dry-Aged

### Tomahawk Ribeye

40 oz | 150

## ENHANCEMENTS

### Millionaire Pork Belly 12

Crispy Pork Belly, Bleu Cheese Crumbles, Bourbon Glaze, Demi-Glace

### Lobster Gratin 25

Gruyere, White Cheddar, Mornay Sauce, Demi-Glace

Zip Sauce 3

Red Wine Demi 3

## SIDES

for the table

### Gruyere Potatoes Au Gratin

15

### Loaded Baked Potato

14

### Whipped Potatoes

13

### Truffle Mac & Cheese

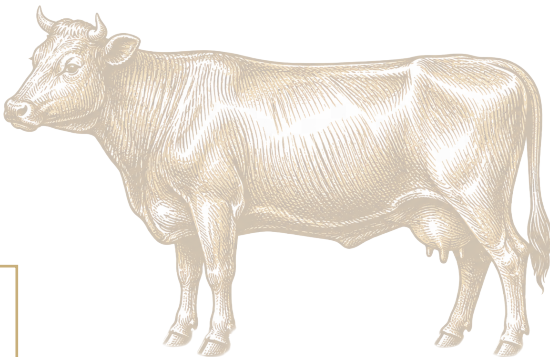
15

### Chili Crisp Broccolini

14

### Roasted Wild Mushrooms

14



## RESERVE FAVORITES

### Rigatoni Vodka 28

Creamy Vodka Sauce, Calabrian Chile, Burrata, Basil

ADD CHICKEN 10    ADD SHRIMP 14

### Crispy Chicken Cutlet 28

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

### Braised Short Rib 44

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

### Pan Seared Salmon 36

Sticky Wild Rice, Confit Carrots, Preserved Lemon, Herb Salad

### Chilean Sea Bass 58

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

### Jumbo Lump Crab Ravioli 38

House Ravioli Filled with Jumbo Lump Crab, Sweet Corn, Cream, Parmesan, Fresh Herbs, Chive Oil

### Reserve Smash Burger 24

Two Patties, Lettuce, Tomato, House Pickle, Caramelized Onion, American Cheese, Garlic Aioli, Fries    ADD BACON 3



## PRIVATE MEMBERSHIPS

Exclusive benefits. Limited memberships.

### WINE LOCKERS

### KNIFE CLUB

ASK YOUR SERVER FOR DETAILS

## CHEF'S FEATURES

### Steakhouse Plate

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

58

### Marinated Steak & Potatoes

Prime Hanger Steak, Chimichurri, Roasted Fingerling Potatoes, Red Pepper Vinaigrette

54

WE PROUDLY SERVE

USDA PRIME BEEF

ADD CHICKEN 10    ADD SHRIMP 14  
ADD SALMON 13    ADD STEAK 18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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