

# RESERVE 22

## SALADS

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- Links Salad - Mixed Greens, Tomatoes, Cucumbers, Croutons and Balsamic Vinaigrette \$7  
Warm Harvest Salad - Butternut Squash, Farro, Goat Cheese, Spinach and Candied Walnuts \$16  
Cobb Salad (GF)- Romaine, Egg, Blue Cheese, Bacon, Avocado, Tomatoes, Chicken Breast, Buttermilk Dressing \$16  
Nicoise Salad (GF) - Mixed Greens, Seared Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Egg and Lemon Garlic Vinaigrette \$18  
BBQ Chicken - Mixed Greens, Roasted Corn, Black Beans, Blended Cheese, Avocado, BBQ Chicken Breast and BBQ Ranch \$16

## APPETIZERS

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- Nachos - Tortillas with Blended Cheese, Nacho Cheese, Tomatoes, Green Onion, Jalapenos, Sour Cream, Ground Beef, Guacamole and Homemade Salsa \$15  
Wings (GF) - Classic Buffalo or BBQ Sauce with Ranch or Blue Cheese \$14  
R22 Quesadilla - Flour Tortilla, Spicy Cheese Blend, Tomatoes, Green Onions and Cilantro with your choice of Buffalo Chicken \$15, Steak \$16, or Vegetables \$13  
Maryland Crab Cakes - Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette \$19  
Giant Bavarian Pretzel - Served with Beer Cheese and Honey Mustard \$13

## SANDWICHES

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*All Sandwiches served with your choice of Fries, Tots, Chips or Cole Slaw*

Reserve 22 Burger - 8 oz. Black Angus Burger on Brioche \$14

BUILD IT UP:

Add \$1 for American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Fried Egg or Caramelized Onions

Add \$2 for Guacamole, Sliced Avocado or Bacon

Reuben Sandwich - Corned Beef, Swiss Cheese, and Sauerkraut on Marble Rye \$14

Crispy Chicken Sandwich - Panko Crusted Chicken Breast, Bacon, Green Onion Thyme Cream Cheese, Lettuce and Tomato on a Parmesan Crusted Baguette \$14

Steak Sliders - Three Mini Beef Tenderloin Medallions topped with Cheddar Cheese, Grilled Onions and Horseradish Cream \$17

## ENTREES

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Chef Tom's Pork Chops - Brined Boneless 6 oz. Pork Chops, Andouille/Panko Crust with Creole Mayo, served with Rice, Black Beans and Grilled Broccoli \$22

Poke Bowl (GF) - Citrus Marinated Ahi Tuna, Carrots, Bell Peppers, Cucumbers, Radishes, Avocado, Rice and Thai Chili Sesame Soy Dressing \$21

Ginger Sesame Salmon - Grilled Atlantic Salmon served with Peapods, Bell Peppers, Mushrooms and Shredded Wontons \$24

Filet of Sirloin (GF) - 8 oz. Beef Sirloin with Cabernet Demi, Asparagus and Mashed Potatoes \$26

Mediterranean Chicken (GF) - Grilled Chicken Breast, Quinoa, Tomatoes, Bell Peppers, Kalamatas, Mushrooms and Grecian Vinaigrette \$18

Wild Mushroom Fettuccine - Wild Mushroom blend with Goat Cheese, Scallions and Wild Mushroom Cream Sauce \$19

12 oz. New York Steak (GF) - Garlic Herb Butter, Onion Straws, Green Beans and Fried Potatoes \$29

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## DESSERTS

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Sandbagger Parfait, Peanut Butter Cheesecake Layered with Chocolate Chip Cookies, Whipped Cream, Chocolate Sauce and topped with Fresh Strawberries \$8

New York Cheesecake - Served with Seasonal Berries \$7

Chocolate Mousse Cake - Dark Chocolate Cake  
with a Milk Chocolate Mousse \$8

Homemade Key Lime Pie \$7

## KIDS MENU \$8

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### Choice of One:

Chicken Lollipops

Cheese Pizza

Grilled Cheese

Mac and Cheese

Hot Dog

Cheese Quesadilla

Includes A Side: French Fries, Cole Slaw, Fruit Cup, Mixed Vegetables or Tots

## DAILY SPECIALS

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### THURSDAY

Tom's Fried Chicken - Homemade Buttermilk Fried Chicken, Leg, Breast, Wing and Thigh.  
Served with Coleslaw and Mashed Potatoes & Gravy \$11

### FRIDAY

Chef Tom's Hand-Dipped, Beer Battered Fresh Atlantic Cod with French Fries and Coleslaw \$15

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Reserve 22 is a Village-owned amenity that strives to do the right thing for all guests. Reserve 22 is a member of the Audubon International dedicated to the conservation of birds, other wildlife and healthy ecosystems. We help promote this with our own Apiary and Greenhouse that produce the honey, herbs and vegetables we incorporate in our menu. We hope you share in our enjoyment in the community retreat we have created and we welcome you back soon.

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