

RESERVE — 22 —

TEE IT UP

AVOCADO TOAST

Crushed avocado, black smoked sea salt and fried egg on a cracked wheat crostini 14

MARGHERITA FLATBREAD V

Roasted garlic, charred vine ripe tomatoes, fresh buffalo mozzarella and basil 14

BBQ CHICKEN FLATBREAD

R22 BBQ sauce, chicken breast, applewood smoked bacon, blended cheeses, red onions and fresh cilantro 15

NACHOS

Tortillas with blended cheese, nacho cheese, tomatoes, green onion, jalapenos, sour cream, ground beef, guacamole, cilantro and homemade salsa 16

WINGS GF

Classic buffalo or BBQ sauce with ranch or blue cheese 15

R22 QUESADILLA

Flour tortilla, blended cheese, tomatoes, green onions and cilantro | Buffalo Chicken 15 | Steak 16 | Vegetables 14

MARYLAND CRAB CAKES

Jumbo lump crab cakes with citrus dijon vinaigrette 19

GIANT BAVARIAN PRETZEL V

Served with beer cheese and honey mustard 13

SALADS

LINKS SALAD V GF

Mixed greens, tomatoes, cucumbers, croutons and balsamic vinaigrette 8

WARM HARVEST SALAD GF

Toasted farro, butternut squash, spinach, walnuts and goat cheese 18

COBB SALAD GF

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast and buttermilk dressing 17

NIÇOISE SALAD GF

Mixed greens, seared ahi tuna, red potatoes, black olives, green beans, grape tomatoes, hard boiled egg and lemon garlic vinaigrette 20

BBQ CHICKEN

Mixed greens, roasted corn, black beans, blended cheese, tomatoes, avocado, BBQ chicken breast and BBQ ranch 17

GF GLUTEN-FRIENDLY V VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

All sandwiches served with your choice of fries, tots, chips or coleslaw.

CRISPY CHICKEN SANDWICH

Panko crusted chicken breast, bacon, green onion thyme cream cheese, lettuce and tomato on a parmesan crusted baguette 16

REUBEN SANDWICH

Corned beef, Swiss cheese and sauerkraut on marble rye 15

RESERVE 22 BURGER

8 oz. Black Angus burger on brioche 16

Build It Up:

+1 each: American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Fried Egg, Caramelized Onions

+2 each: Guacamole, Sliced Avocado, Bacon

STEAK SLIDERS

Three mini beef tenderloin medallions topped with cheddar cheese, grilled onions and horseradish cream on a brioche bun 19

ENTRÉES

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 23

PENNE BOLOGNESE

Penne pasta served with a mixture of pork and beef, tomato, fresh herbs and white wine 20

GINGER SESAME SALMON

Grilled Atlantic salmon served with peapods, bell peppers, ginger, mushrooms, shredded wontons and sesame aioli served medium rare 25

CHICKEN PICCATA

Sauteed chicken breast, lemon white wine garlic sauce with capers, garlic mashed potatoes and sautéed spinach 20

MEDITERRANEAN CHICKEN GF

Grilled chicken breast, tomatoes, bell peppers, mushrooms, kalamata olives and a Grecian vinaigrette served with garlic mashed potatoes 20

FILET OF SIRLOIN GF

8 oz. beef sirloin with cabernet demi, grilled asparagus and mashed potatoes 26

WILD MUSHROOM FETTUCCHINE

Wild mushroom blend with goat cheese, scallions and wild mushroom cream sauce 21

12 OZ. NEW YORK STEAK GF

Garlic herb butter, onion straws, green beans and fried potatoes 29



HOST YOUR NEXT GATHERING IN OUR BEAUTIFUL BANQUET SPACE



DAILY SPECIALS

(October-March)

WEDNESDAY

Half-Priced Reserve 22 Burger

(Add-ons not included)

THURSDAY

Tom's Fried Chicken

Homemade buttermilk fried chicken - leg, breast, wing and thigh.
Served with coleslaw, mashed potatoes and gravy 15

FRIDAY

All-You-Can-Eat Chef Tom's Hand-Dipped, Beer-Battered Fresh Atlantic Cod

with French fries, tarter sauce and coleslaw 17

SATURDAY

Herb-Roasted Prime Rib Au Jus

12 oz. prime rib served with garlic mashed potatoes and green beans 27

SUNDAY

Kids Eat Free

(One free kid's meal with one adult entrée)

DESSERTS

NEW YORK CHEESECAKE

Served with seasonal berries 7

HOMEMADE KEY LIME PIE 7

CHOCOLATE MOUSSE CAKE

Dark chocolate cake with a milk chocolate
mousse 8

ASSORTED GELATO 4

Reserve 22 is a self-sufficient Village-owned amenity that strives to do the right thing for all guests. Reserve 22 is a member of the Audubon International. We help promote this with our very own Greenhouse that produces the herbs and vegetables we incorporate into our menu.

We hope you share in our enjoyment of the community retreat we have created.