

# APPETIZERS

## RESERVE 22 QUESADILLA

Flour Tortilla, Spicy Cheese Blend, Tomatoes, Green Onions and Cilantro with your choice of Buffalo Chicken 14, Steak 15 or Vegetables 12

## AVOCADO TOAST

Crushed Avocado, Black Smoked Sea Salt, Fried Egg on Wheat Crostini 13

## NACHOS

Homemade Tortilla Chips, Blended Cheese, Tomatoes, Green Onion, Jalapenos, Sour Cream, Ground Beef, House Seasoned Nacho Cheese, Guacamole and Salsa Fresca 12

## MARGHERITA FLATBREAD

Roasted Garlic, Charred Vine Ripe Tomatoes, Fresh Buffalo Mozzarella and Basil 12

## BBQ CHICKEN FLATBREAD

R22 BBQ Sauce, Applewood Bacon, Blended Cheese, Red Onions and Fresh Cilantro 13

## STEAK SLIDERS

Three Mini Beef Tenderloin Medallions, Crispy Onion Hay, Horseradish Cream, Cheddar Cheese on Brioche 15

## MARYLAND CRAB CAKE

Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette 15

## TUNA TARTARE

Sushi Grade Tuna, Avocado, Sesame Seeds, Citrus, Ginger with Papaya Puree and Cilantro Oil 15

## CALAMARI

Buttermilk Marinated, Battered and served with Old Bay Ranch, Marinara and Grilled Lemon 13

## WINGS

8 Jumbo Fried Wings with your choice of Buffalo or BBQ, Ranch or Blue Cheese 12

## BAKED KALE & ARTICHOKE DIP

Roasted Peppers, Asiago & Cream Cheese with Tortilla Chips 10

## SEAFOOD/FISH

### ★ MISO SALMON ★

Atlantic Salmon with Miso Glaze, Carrots and a Green Tea Rice Cake 23

### AHI TUNA

Seared Yellow Fin Tuna with Lime Cilantro Glaze, Quinoa Corn Salad and Chipotle Cream 25

### SEAFOOD FETTUCINE

Shrimp, Bay Scallops, Asparagus, Mushrooms and Lobster Broth 23

# SALADS

## CLASSIC COBB SALAD

Iceberg & Romaine, Egg, Blue Cheese, Applewood Bacon, Avocado, Grape Tomatoes, Chicken Breast and Buttermilk Dressing 13

## GRILLED ROMAINE

Twin Hearts of Romaine, Balsamic Reduction, Caesar and a Parmesan Crisp 10  
Add Chicken 4, Shrimp 6  
Salmon 8, Steak 8

## SPINACH AND BERRIES

Baby Spinach, Fresh Berries, Goat Cheese, Toasted Walnuts and Raspberry Vinaigrette 14

## NICOISE SALAD

Mixed Greens, Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette 16

## BBQ CHICKEN

Mixed Greens, Roasted Corn, Black Beans, Blended Cheese, Avocado, BBQ Chicken Breast and BBQ Ranch 14

## LINKS SIDE SALAD

Mixed Greens, Tomatoes, Cucumbers, Croutons and Balsamic Vinaigrette 6

# SANDWICHES

*Your choice of Fries, Cole Slaw, Sweet Potato Tots or Homemade Potato Chips  
Burgers come with Lettuce, Red Onion, Tomato and Pickle*

## EGGCELLENT BURGER

8 oz. Black Angus Burger, Cheddar Cheese, Fried Egg, Bacon, Truffle Mayo on a Brioche Bun 14

## TURKEY BURGER

7 oz. Turkey Burger with Brie, Grilled Peaches and Pickled Onions served on a Pretzel Bun 13

## CRISPY CHICKEN SANDWICH

Panko Crusted Chicken Breast, Bacon, Green Onion Thyme Cream Cheese, Lettuce and Tomato on a Parmesan Crusted Baguette 14

## RESERVE 22 CLUB

Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils, Truffle Mayo on Sourdough Toast 13

## RESERVE 22 BURGER

8 oz. Black Angus Burger on Brioche 12

### BUILD IT UP

**ADD \$1** for American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Fried Egg, Bacon, Caramelized Onions or Fried Onions  
**ADD \$2** for Guacamole, Sliced Avocado, Tex Mex Ground Beef, Corn Black Bean Relish

## MARYLAND CRAB CAKE CROISSANT

Jumbo Lump Crab Cake, Old Bay Ranch, Lettuce and Pickled Onion on a Fresh Croissant 16

## PRIME SIRLOIN STEAK SANDWICH

Grilled 6 oz. Prime Sirloin, Smoked Mozzarella, Oven Roasted Tomatoes, Roasted Garlic Aioli, Shredded Lettuce on a Parmesan Crusted Baguette 15

# ENTREES

## CHICKEN

### ★ SPRING CHICKEN ★

Grilled Chicken Breast, Chilled Rice Noodle Rolls, Pea Pods, Red Peppers, Mushrooms and an Orange Ginger Vinaigrette 18

### ORANGE ROUGHY

Sautéed Orange Roughy with Coconut Rice and Mango Relish 21

## PORK/BEEF

### ★ 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 19

### FILET MIGNON

6 oz. Beef Tenderloin with Cabernet Butter, Crispy Onion Hay, Loaded Mashed Potatoes and Asparagus 27

RESERVE

— 22 —

TWENTY-TWO



RESERVE  
— 22 —  
TWENTY-TWO

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 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.

== **HOST YOUR NEXT GATHERING IN OUR BANQUET SPACE!** ==

485 WINCHELL WAY | GLEN ELLYN, IL | 60137 | 630-469-5550

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