

**SANDWICHES**

All sandwiches served with your choice of french fries, tater tots, chips, fruit or coleslaw  
+2 for sweet potato fries, Athenian fries, truffle fries, Link's house salad +2.50 onion rings

**Crispy Chicken Sandwich**- Panko crusted chicken breast, bacon, green onion, thyme and cream cheese spread, lettuce, and tomato on a parmesan crusted baguette 17

**Reserve 22 Burger** \*- 8 oz. black Angus burger on brioche bun 17

**Build it up:**

**+1 Each** : American, cheddar, pepper jack, Swiss, blue cheese, mushrooms, caramelized onions, gluten-free bun

**+2 Each** : guacamole, sliced avocado, bacon, fried egg

**Turkey Croissant**- Sliced roasted turkey, Applewood smoked bacon, lettuce, beefsteak tomatoes and truffle mayo on a flaky croissant 17

**Steak Sliders** \*- Three mini beef tenderloin medallions topped with cheddar cheese, grilled onions, and horseradish cream on a brioche bun 21

**Philly Cheese Steak Wrap** \*- sliced roast sirloin of beef, grilled peppers, onions and mushrooms, demi-glace, and mozzarella cheese in a giant flour tortilla 17

**Turkey Panini**- Sliced roasted turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing on grilled sourdough bread 17

**ENTREES**

**Grilled Jumbo Shrimp**- Six grilled marinated jumbo shrimp, with angel hair pasta, sweet peppers, spinach, and scampi butter 27

**Chicken Disaronno**- Sautéed chicken breast, bucatini pasta, amaretto cream, shiitake mushrooms, grilled asparagus, toasted almonds, and green onions 24

**Quiche Lorraine**- Applewood smoked bacon, gruyere cheese, caramelized onions and rich custard in pastry served with a side of fresh seasonal berries and zucchini bread 18

**Sedona Chicken**- Grilled chicken breast, roasted pineapple vinaigrette, with grilled asparagus and jicama slaw 23

**Chef Tom's Pork Chops**- Two brined boneless 6 oz. pork chops with a creole mayo and andouille-panko crust, served with rice and black bean pilaf and grilled broccoli 24

**Filet of Sirloin** \*- 8 oz. Prime beef sirloin with cabernet demi-glace, served with grilled asparagus, and garlic mashed potatoes 29

**Steak & Gorgonzola Fettuccine**\*- Grilled beef tenderloin medallions, creamy gorgonzola cheese sauce, sautéed mushrooms, roasted tomatoes, and fettuccine pasta 29

**Whitefish Piccata**\*- Great Lakes whitefish with garlic, herbs, capers, in a lemon white wine butter sauce, served with garlic mashed potatoes and sautéed spinach 27

**Fish Tacos** \*- Spicy grilled mahi mahi, avocado, tomatoes, shredded lettuce, blended cheese, green onions, cilantro, flour tortillas, served with jicama slaw and tomato salsa 18

MAXIMUM OF 4 SPLIT CHECKS PER GROUP | \$2 SPLIT PLATE FEE

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

## TEE IT UP

**Margherita Flatbread (V)**-Roasted garlic, charred vine-ripened tomatoes, fresh buffalo mozzarella and basil 16

**Wings**-Classic buffalo or BBQ sauce with ranch or blue cheese dressing 16

**Maryland Crab Cakes**-Jumbo lump crab cakes with citrus Dijon vinaigrette 20

**R22 Quesadilla**-Flour tortilla, blended cheeses, tomatoes, green onions, and cilantro  
Grilled Chicken 15 | Buffalo Chicken 17 | Steak 18 | Vegetables 15

**R22 Nachos**-Tortilla chips with blended cheese, nacho cheese, tomatoes, green onions, jalapeños, sour cream, ground beef, guacamole, cilantro, and homemade salsa 16 add Chicken 2 | Steak 4

**Giant Warm Pretzel (V)**-served with a side of Bier cheese & honey mustard sauce 15

**Chicken Lettuce Wrap**-Grilled marinated chicken thighs, rice noodles, red chili sauce, tomatoes, green onions, cilantro, on leaf lettuce 18

**Burrata & Fig Jam Flatbread**-Fresh burrata, basil, fig jam, prosciutto, extra virgin olive oil, balsamic glaze drizzled on a toasted flatbread 17

**Short Rib Crostini**-Beer-braised short ribs, bacon jam, demi-glaze on toasted herb and cheese crostini 18

## SOUPS &amp; SALADS

All Salads Can Be Made Into Wraps for an Additional 2 with a Choice of French Fries or Tater Tots

**Handcrafted Baked French Onion Soup** Cup 8 | Bowl 10 **Homemade Soup of the Day** Cup 6 | Bowl 8

**Cobb Salad GF** -Romaine, egg, blue cheese, bacon, avocado, tomatoes, diced chicken breast, and buttermilk dressing 18

**Nicoise Salad GF**-Mixed greens, seared ahi tuna, red potatoes, black olives, green beans, grape tomatoes, hard-boiled egg, and lemon garlic vinaigrette 21

**Wedge Salad GF**-Crisp iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, blue cheese crumbles and a balsamic glaze drizzle 14

**BBQ Chicken Salad GF**-Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ chicken breast, spicy toasted tortilla strips, and BBQ ranch 18

**Chicken and Pita**-Grilled breast of chicken, mixed greens, dill-Greek yogurt dressing, toasted pita chips, cucumbers, grape tomatoes, crispy onion straws, and feta cheese 22

## DAILY SPECIALS

**THURSDAY-Tom's Fried Chicken**  
Homemade buttermilk fried chicken leg, breast, wing and thigh with coleslaw, mashed potatoes, and gravy 16

**FRIDAY-Fish Fry**  
Chef Tom's all-you-can-eat, hand-dipped, beer-battered fresh Atlantic cod, French fries, tartar sauce, and coleslaw 19

**SATURDAY-Smoked BBQ Ribs**  
Full slab of in-house smoked pork back ribs, chipotle BBQ sauce, french fries, and coleslaw 24

## SIDES (V)

<b>Onion Rings</b>	6	<b>Cole Slaw GF</b>	4	<b>Truffle Parmesan Fries</b>	7
<b>Tater Tots</b>	5	<b>French Fries</b>	5	<b>Sweet Potato Fries</b>	6
<b>Asparagus GF</b>	6	<b>Kettle Chips</b>	4	<b>Broccoli with Cheese Sauce GF</b>	6
<b>Athenian Fries</b>	8	<b>Broccoli GF</b>	4		

## COCKTAILS

<b>The Reserve Old Fashioned</b>	14	<b>Par-Loma</b>	14
Angel's Envy bourbon, simple syrup and bitters with a Luxardo Cherry		Tequila, lime juice, agave and grapefruit soda	
<b>Manhattan 22</b>	13	<b>Elderflower Limoncello Spritz</b>	12
Knob Creek Rye, sweet vermouth, and bitters		Limoncello, St. Germain, lemon juice and Prosecco	
<b>Kentucky Mulligan</b>	13	<b>19th Hole</b>	13
Makers Mark, lime juice, simple syrup, and ginger beer		Beefeater Gin, St. Germain, lemon juice, simple syrup and club soda	
<b>Mexican Mule</b>	13	<b>Aperol Spritz</b>	13
Tequila, lime juice, simple syrup, and ginger beer		Aperol, Prosecco, and soda water	
<b>Dirty Birdie Martini</b>	13	<b>Transfusion</b>	11
Grey Goose vodka with olive juice and blue cheese olives		Tito's Vodka, ginger ale, grape and lime juice	
<b>Eagle Margarita</b>	12	<b>Espresso Martini</b>	12
Tequila, lime, and triple sec on the rocks Choice of classic, spicy, or raspberry		Absolute Vanilla, Kahlua and Coffee Liqueur	
<b>Cherry Limeade</b>	10	<b>Whisky Bourbon Flight</b>	15
Rum, lime juice, Luxardo Cherries, soda water		Ask your server for the current selection	

## WINE

### BUBBLES

La Marca Prosecco, Italy 10 38

### WHITE

Ruffino Moscato D'Asti, Italy 10 38  
 Pacific Rim Riesling, WA 10 38  
 Pierre Sparr Gewurztraminer, France 13 48  
 Ferrari Carano Fumé Blanc, Sonoma 10 35  
 Michael Lavelle Chenin Blanc, CA 12 49  
 Kim Crawford Sauvignon Blanc, NZ 12 46  
 Threadcount Sauvignon Blanc, CA 12 47  
 Maso Canali Pinot Grigio, Italy 10 38  
 Alta Vista Estate Torrontés, Argentina 9 33  
 Broken Earth Albariño, CA 13 48  
 Simi Chardonnay, CA 13 48  
 Sonoma Cutrer Chardonnay, Sonoma 13 48  
 Terra D'Oro Chenin Blanc/Viognier, CA 10 38

### HOUSE WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, 9 33  
 Pinot Noir, Cabernet Sauvignon, Merlot

### WINE FLIGHT

Choose any 3 Wines available by the glass 15

### SANGRIA

Classic Red, White or Peach Rosé 10

### ROSE

Joel Gott, CA 10 38

### RED

Meomi Pinot Noir, CA 12 46  
 Louis Jadot, Pinot Noir, France 12 46  
 Hahn Pinot Noir, CA 12 42  
 Tolentino Malbec, Mendoza 12 47  
 Simi Cabernet, Sonoma 14 58  
 Norton Reserva Cabernet, Argentina 12 47  
 Ferrari Carano Cabernet, Sonoma 14 58  
 Prisoner Red Blend, Napa Valley 78  
 The Federalist Zinfandel, Lodi 12 47  
 Saldo Zinfandel by Prisoner, CA 60  
 Castello di Gabbiano Chianti, Tuscany 10 35  
 Arinzano Tempranillo, Spain 12 47  
 Chateau Pay La Tour Bordeaux, France 12 47  
 M Chapoutier Grenache/Syrah, France 12 47

# BEER

## DRAFT

### PALE ALES / IPAS

3 Floyd's Zombie Dust	6.5%	8
Half Acre Bodem	6.7%	8
Maplewood Son of Juice	6.3%	8
Bell's Hazy Hearted IPA	7.5%	8
Bell's Two Hearted Ale	7.0%	8
Solemn Oath Small Wave	6.5%	7
Noon Whistle - Gummylicious	6.0%	8
Lagunitas IPA	6.2%	7
Art History Lincoln Highway	5.8%	8
Blind Corner High Draw XPA	5.2%	8

### LAGERS / ALES

Miller Lite	4.2%	5
Reserve 22 Ale	6.2%	7
Reserve 22 Mexican Lager(LOCAL)	5.4%	7
Reserve 22 Lite (LOCAL)	4.2%	6
Eliot Ness Amber Lager	6.1%	8
Yuengling	4.5%	6

### WHEAT ALES / SHANDY

Blue Moon	5.4%	6
Leinenkugel Summer Shandy	5.4%	7

### PILSNERS

Stella Artois	5.0%	7
Krombacher	4.8%	7
Art History Gravitate	5.1%	7

### STOUTS

Guinness	4.2%	7
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### HEFEWEIZEN

Dovetail	4.8%	8
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### CIDER

Angry Orchard	5.0%	6
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### NON ALCOHOLIC

Krombacher	0.0%	6
Heineken 0.0	0.0%	6

### BEER FLIGHT

Choice of any 3 draft beers		7
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## BOTTLES / CANS

### PALE ALES / IPAS

Revolution Anti - Hero	6.7%	7
Founders All Day IPA	4.7%	6
Lagunitas Little Sumpin' Sumpin'	7.5%	7
Half Acre Daisy Cutter	5.2%	8
Kona Big Wave	4.4%	7

### LAGERS / ALES

Amstel Light	4.0%	6
Corona	4.6%	6
Heineken	5.4%	6
PBR	4.8%	4
MGD	4.6%	5
Miller Lite	4.2%	5
Coors Light	4.2%	5
Budweiser	5.0%	5
Bud Light	4.2%	5
Michelob Ultra	4.2%	5
Modelo	4.4%	5

### STOUTS

Neapolitan Milk Stout	6.0%	7
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### WHEAT ALES / BLONDE ALES/SHANDY

Goose Island 312	4.2%	6
Two Brother's Prairie Path	5.1%	7
3 Floyd's Gumballhead	5.6%	7

### BUILD YOUR OWN BUCKET

#### FORE PACK

Domestic Bucket-	16
Miller Lite, Coors Light, Budweiser, Bud Light, or Michelob Ultra	
Craft Bucket- Any Canned or Bottled Beer	22

### CIDER/SELTZER

Stiegl Radler	8
High Noon	8
watermelon, grapefruit, black cherry, pineapple	

# AFTER DINNER DRINKS

## **Sambuca**

\$7

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## **Espresso Martini**

Espresso liqueur, Tito's & Kahlua

\$12

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## **Chocolate Martini**

Chocolate liqueur, Tito's, & cream

\$11

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## **Horchata Martini**

Disaronno Velvet, Tito's,  
Baileys, & cinnamon

\$11

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# DESSERT

## NEW YORK CHEESECAKE

Served with seasonal berries

\$7

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## HOMEMADE KEY LIME PIE

\$7

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## CHOCOLATE MOUSSE CAKE

Dark chocolate cake with a milk chocolate  
& white chocolate mousse

\$8

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## GELATO

Vanilla, Chocolate or Du Jour

\$6

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