

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 & 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

SUNDAY-Grilled Atlantic Salmon

Grilled Atlantic salmon, wild mushrooms, sun dried tomatoes, artichoke hearts, lemon fresh herb butter sauce, garlic mashed potatoes and tiny green beans 22

SIDES (V)

Onion Rings 6

Tater Tots 5

Asparagus GF 6

Athenian Fries 8

Cole Slaw GF 4

French Fries 5

Kettle Chips 4

Broccoli GF 4

Truffle Parmesan Fries 7

Sweet Potato Fries 6

Broccoli with Cheese 6

Sauce GF

(V) VEGETARIAN

GF GLUTEN FRIENDLY

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.

COCKTAILS

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

WINE

BUBBLES

La Marca Prosecco, Italy	10	38
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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, Pinot Noir, Cabernet Sauvignon, Merlot	9	33
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WINE FLIGHT

Choose any 3 Wines available by the glass	15
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SANGRIA

Classic Red, White or Peach Rosé	10
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ROSE

Joel Gott, CA	10	38
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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
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
Bells Oberon	5.8%	6

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

Espresso Martini

Espresso liqueur, Tito's & Kahlua

\$12

Chocolate Martini

Chocolate liqueur, Tito's, & cream

\$11

Horchata Martini

Disaronno Velvet, Tito's,
Baileys, & cinnamon

\$11

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DESSERT

NEW YORK CHEESECAKE

Served with seasonal berries

\$7

HOMEMADE KEY LIME PIE

\$7

CHOCOLATE MOUSSE CAKE

Dark chocolate cake with a milk chocolate
& white chocolate mousse

\$8

GELATO

Vanilla, Chocolate or Du Jour

\$6

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