

RESERVE 22

SALADS

- Links Salad - Mixed Greens, Tomatoes, Cucumbers, Croutons and Balsamic Vinaigrette \$8
Chicken Salad Stuffed Pineapple ~ with Gala Apples and Red Grapes in Fresh Pineapple Boat \$17
Cobb Salad (GF)- Romaine, Egg, Blue Cheese, Bacon, Avocado, Tomatoes, Chicken Breast, Buttermilk Dressing \$17
Spinach and Fresh Berries ~ Baby Spinach, Fresh Berries, Candied Walnuts and Goat Cheese \$17
Nicoise Salad (GF) - Mixed Greens, Seared Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Egg and Lemon Garlic Vinaigrette \$19
BBQ Chicken - Mixed Greens, Roasted Corn, Black Beans, Blended Cheese, Avocado, BBQ Chicken Breast and BBQ Ranch \$17

APPETIZERS

- Nachos - Tortillas with Blended Cheese, Nacho Cheese, Tomatoes, Green Onion, Jalapenos, Sour Cream, Ground Beef, Guacamole and Homemade Salsa \$16
Burrata ~ Creamy Mozzarella Cheese, on a bed of Mixed Greens, Grape Tomatoes, Cracked Wheat Crostini, Balsamic Glaze and Extra Virgin Olive Oil \$15
Wings (GF) - Classic Buffalo or BBQ Sauce with Ranch or Blue Cheese \$15
R22 Quesadilla - Flour Tortilla, Spicy Cheese Blend, Tomatoes, Green Onions and Cilantro with your choice of Buffalo Chicken \$15, Steak \$16, or Vegetables \$14
Maryland Crab Cakes - Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette \$19
Giant Bavarian Pretzel -Served with Beer Cheese and Honey Mustard \$13

SANDWICHES

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

Reserve 22 Burger - 8 oz. Black Angus Burger on Brioche \$15

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 \$15
Crispy Chicken Sandwich - Panko Crusted Chicken Breast, Bacon, Green Onion Thyme Cream Cheese, Lettuce and Tomato on a Parmesan Crusted Baguette \$15
Steak Sliders - Three Mini Beef Tenderloin Medallions topped with Cheddar Cheese, Grilled Onions and Horseradish Cream \$18

ENTREES

- 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 \$25
Filet of Sirloin (GF) - 8 oz. Beef Sirloin with Cabernet Demi, Asparagus and Mashed Potatoes \$26
Chicken Piccata ~ Sautéed Chicken Breast, Lemon White Wine Garlic Sauce with Capers, Garlic Mashed Potatoes, Sautéed Spinach \$19
Wild Mushroom Fettuccine - Wild Mushroom blend w/Goat Cheese, Scallions, Wild Mushroom Cream Sauce \$21
12 oz. New York Steak (GF) - Garlic Herb Butter, Onion Straws, Green Beans and Fried Potatoes \$29

RESERVE 22

DESSERTS

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
Tiramisu \$7
Assorted Gelato \$3

KIDS MENU \$8

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, Broccoli or Tots

DAILY SPECIALS

THURSDAY

Tom's Fried Chicken - Homemade Buttermilk Fried Chicken, Leg, Breast, Wing and Thigh.
Served with Coleslaw and Mashed Potatoes & Gravy \$13

FRIDAY

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

Reserve 22 is a scratch kitchen with our own Greenhouse that produces the herbs and vegetables we incorporate into many items on our menu. We hope you share in our enjoyment in the Glen Ellyn community retreat we have created, and we welcome you back soon.

485 Winchell Way - Glen Ellyn, IL - 60137 - 630-469-5550

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