

DINNER

MUNCHIES

Polpetta Napoletana 16
house-made meatballs | marinara
garlic bread

Tuna Tartare 20
ahi tuna | soy sauce vinaigrette | cucumber
radish | wonton chips

Dusted Calamari 17
pepperoncini | lemon | lemon aioli

Crab Cake 19
apple remoulade | sweet mustard | frisée

The Reserve Board 20
house-selected cured meats
pickled vegetables | sweet mustard
chef's selection of artisan cheeses | sourdough

BEGINNINGS

add chicken 6, grilled salmon 18, hanger steak 21

Caesar Salad 15
chopped romaine | parmesan | garlic
egg yolk | anchovie | crouton

Roast Beet Salad 15
beets | heritage greens | goat cheese
candied walnuts | champagne vinaigrette | naan

Greek Salad 15
tomatoes | arugula | cucumber | red onion | avocado
marinated olives | lemon-oregano vinaigrette | feta

Wedge Salad 15
crisp iceberg lettuce | baby heirloom tomato
blue cheese ranch | pork belly croutons

Loaded Potato Soup 8 | 10
bacon | chives

À LA CARTE

MEAT

8oz Beef Filet Mignon 44
locally sourced beef tenderloin

16oz Beef Ribeye 59
locally sourced and packed with flavor

9oz Bison Tenderloin 53
Shoemaker Bison Ranch | Plymouth, ID

16oz New York Strip 40
locally sourced strip steak

16oz Pork Tomahawk Ribeye 41
farm raised and humanely harvested

30oz Beef Tomahawk 130
ribeye with frenched long bone
serves 2 to 4

40oz Prime Porterhouse 175
strip steak and tenderloin steak separated by bone
serves 2 to 4

SIDES

Truffle Fries 8
parsley | parmesan cheese

Grilled Asparagus 8
lemon | olive oil

Mashed Potatoes 8
yukon potatoes | cream | butter

Macaroni & Cheese 8
cheddar | parmesan | pecorino

Buttered Mushrooms 12
foraged mushrooms | garlic

Garlic & Herb Fingerlings 8
fingerling potato | lemon | garlic

Crispy Brussels Sprouts 8
pomegranate molasses

Creamed Spinach 8
cream | butter

*addon: steak oscar w/ 3oz crab 16, garlic herb butter 9,
truffle onion butter 10, honey rosemary butter 9*

COMPOSED

Chicken Marsala 26
roasted garlic mashed potatoes
grilled asparagus | marsala mushroom sauce

Eggplant Parmesan 18
fresh mozzarella | marinara
red pepper flakes | basil

Pork Schnitzel 32
lemon | foraged mushrooms
sweet mustard | arugula

Scallops 42
u10 scallops | crispy fingerlings | pork belly
watermelon radish | chimichurri

Ora King Salmon 39
creamed spinach | blistered cherry tomatoes
crispy onions

Halibut 48
miso butter crusted | honey
winter squash

Caratteristica Pasta de Chef 28
please ask server for this week's special


The RESERVE
BAR | RESTAURANT

V *vegan option*

V *vegetarian option*

GF *gluten free option*

20% Service charge and no split checks for parties of 6 or more

Food items are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Kindly inform us of any food allergies