

THE RESERVE



Your Exclusive Destination For Special Events

STARTER COURSES

SALADS

Radicchio, Belgium Endive and Frisée 8
Gorgonzola, Candied Pecans, Pears
and Red Wine Vinaigrette

Caesar Salad 8
Romaine Hearts, Garlic Croutons, Shaved Parmesan
and House Made Peppered Caesar Dressing

Heirloom Tomato 9
Arugula, Maytag Bleu, Candied Pecans
and Aged Balsamic

Baby Field Greens 8
Black Diamond Cheddar, Port Soaked Fruit
with Balsamic Vinaigrette and Ranch

Tossed Green Salad 7
Mixed Greens, Carrot, English Cucumber
and Tomato

SOUPS

Asparagus, Hazelnut Oil 8

Five Onion and Platinum Blonde Ale Broth 8

Mushroom Bisque 8

Chicken, Sherry and Orzo Pasta Broth 8

Corn and Maryland Crab Chowder 8

APPETIZERS

Maryland Crab, Melon and Prosciutto Cocktail 10

Smoked Muscovy Duck Breast 10
Quinoa and Orange Glaze

Big Rock Chophouse
Strong Scotch Ale Poached Gulf Shrimp 12
Celery Root Slaw, Spiced Cherry Sauce

Seared Jumbo Scallop 10
Tropical Chutney and Curry Sauce,
Spinach and Wild Mushrooms

Maine Lobster Ravioli 12
Edamame and Miso Broth

Rotisserie Chicken and Gnocchi Sauté 10
French Herb Cheese Sauce

INTERMEZZO SORBET COURSE

Champagne-Raspberry 3

Verbena-Citrus 3

Passion Fruit 3

Granny Smith Apple 3

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MAIN COURSE SELECTIONS

Main Course selections are presented with rolls, butter and our chef's choice of seasonal accompaniments.

BEEF

Grilled 9 oz. Filet 48
Wild Mushrooms and Cognac

Grilled 6 oz. Petite Filet 40
Wild Mushrooms and Cognac

Slow Roasted Prime Rib of Beef 45
Dijon Crusted, Horseradish Crème Fraîché and Au Jus

Braised Short Ribs of Beef 42
Red and Port Wine Braised, Red Currant Sauce

Grilled Delmonico 45
Shallot and Madeira Sauce

VEAL

Veal Chop 56
Morel Mushroom Cream

Veal Loin Medallions 52
English Mustard Sauce

POULTRY

Half Roasted Chicken 28
De-Boned, Natural Herb Glaze

Half Roasted Duck 35
De-Boned, Orange Soy Glaze

Pecan Crusted Free Range Chicken 34
Caramelized Onion and Platinum Blonde Ale Sauce

Grilled Maple Brined Free Range Chicken 36
Natural Chicken Jus

SEAFOOD

Togarashi Crusted Salmon 36
Ginger Soy Sauce

Seafood Stuffed Lemon Sole 38
Champagne Cream

Grilled Mahi Mahi 34
Vernor's BBQ Sauce

Grilled Gulf Shrimp and Scallops 41
Citrus Crust, Tomato Coriander Coulis

Herb Crusted Chilean Sea Bass 46
Pernod Rockefeller Sauce

VEGETARIAN

Available upon Request due to Seasonality of Ingredients

COMBINATION

**Petite Grilled Filet and
Pecan Crusted Free Range Chicken 47**
Platinum Blonde Brewed Onion Coulis

**Petite Grilled Filet
and Vernors Glazed Mahi 45**

**Petite Filet and
Barbeque Seared Salmon 47**
Armagnac Sauce

**Seared Salmon and
Pecan Crusted Free Range Chicken 35**
Boursin Cream Sauce

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DESSERT COURSES

Cheese Cake 7

Chocolate or Strawberry Sauce

Raspberry Crunch Torte 8

Chocolate Peanut Butter Crust with Layers of Chocolate Butter Cream Cake and Raspberry Mousse

Chocolate Ganache 8

Whipped Ganache and Dark Chocolate Cake

Strawberry Short Cake 6

Lemon Pound Cake, Strawberry Marmalade and Strawberry Bavarian

Fresh Fruit Flan 7

Fresh Pastry Cream, Fruit and Berries with Apricot Glaze

Blueberry Buckle 8

Warm with Vanilla Ice Cream and Blueberry Sauce