



RESERVE DINNER

Great Beginnings

Tuna Tataki* 15
ginger seared yellowfin tuna, pickled
cucumber, pineapple salsa, ponzu glaze
and avocado wasabi aioli

Shrimp and Grits (GF) 14
two mini aged cheddar grit cakes
topped with blackened shrimp and
tasso gravy

Chicken Wontons 11
shredded marinated chicken, roasted
poblano, cilantro, and pepper jack cheese
served with southwest ranch

Blackened Prime Rib Flatbread 14
toasted naan bread, blackened shaved prime
rib, horseradish cream, garlic and herb cheese
spread, bleu cheese crumbles, baby arugula,
pickled red onion, balsamic glazed field greens

Artichoke & Spinach Flatbread 12
toasted naan bread, fire roasted artichoke heart,
spinach, garlic and herb cheese spread,
mozzarella cheese, balsamic glazed spring greens

Add: chicken 6 | shrimp 8

Soups & Greens

Soup du jour 4/6
French Onion Crock 7

Wyndmere Salad (GF) 6/9
baby greens, spiced pecans, dried
cranberries, feta, balsamic vinaigrette

Caesar Salad 6/9
romaine, shredded parmesan,
croutons, anchovies, caesar dressing

Sliceberg Salad (GF) 9
iceberg lettuce, blue cheese crumbles,
green onions, grape tomato, bacon,
blue cheese dressing


**Rosé Poached Pear &
Goat Cheese Salad** (GF) 9/11
poached pear, lavender and honey whipped
goat cheese quenelle, pickled onions, toasted
almonds finished with a champagne vinaigrette


Protein Add-Ons
chicken 6 | salmon 8 | shrimp 8 | ahi tuna 10


Dressing Selection: ranch (GF), italian (GF),
thousand island (GF), balsamic vinaigrette (GF),
champagne and honey vinaigrette (GF), greek
(GF), blue cheese (GF), sesame ginger
vinaigrette, caesar

The Main Course

Beef Waygu Filet Mignon*  40
seared 7-ounce american waygu center cut tenderloin, garlic butter sautéed purple peruvian potato, pearl onions, confit baby tomatoes and haricot verts, finished with rosemary demi

Pork Tenderloin  25
grilled pork tenderloin served with roasted baby carrots, aged white cheddar stone ground grits, pickled granny smith apples finished with a smoked apple cider jus

Tuscan Chicken  23
pan seared chicken breast served with sautéed root vegetable and fire roasted artichoke heart, finished with a sun-dried tomato cream sauce

Reserve Southern Cioppino  30
pan seared salmon, shrimp, blue crab, grilled fennel, stewed in spiced tomato broth with bell peppers and onions served over an aged cheddar grit cake

Shrimp and Crab Pappardelle 28
pan seared shrimp, blue crab, spinach, blistered baby tomatoes and pappardelle pasta tossed in a sun-dried tomato cream sauce

Carolina Blue Crab Cake 27
traditional carolina style crab cakes, served with roasted red pepper and corn quinoa salad, shaved fennel, and chipotle remoulade

Apple BBQ Glazed Salmon 28
grilled scottish salmon served with sautéed haricot verts and baby red bliss potatoes, pickled fennel slaw, finished with bourbon apple bbq glaze

New York Strip Steak*  30
grilled 12-ounce 30-day aged prime strip steak, roasted purple peruvian potatoes, sautéed baby carrots and haricot verts, and finished with a red wine wild mushroom demi glaze

Stuffed Grilled Portabella Mushroom  21
roasted vegetable risotto, thyme infused goat cheese, sautéed rainbow swiss chard, zesty marinara sauce, micro greens

Add: chicken 6 | shrimp 8

Garlic Oil & Herb Poached Halibut 39
served with sautéed rainbow swiss chard, grilled shallot and smoked cheddar cheese potato croquette, roasted corn and confit baby tomato broth finished with a citrus saffron creme fraiche

Juicy Lucy Burger* 14
angus burger stuffed with pepper jack cheese and caramelized onion, served with a port wine and tomato jam, smoked shallot aioli, spring greens on a toasted brioche roll

 This item can be prepared gluten friendly. Ask your server for gluten free options.

* Consumer advisory: items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.