

Masters at The Reserve

BAR MENU

STARTERS

SOUP DU JOUR

CAB BEEF CHILI- \$5 CUP/\$8 BOWL
Cheddar Cheese, Red Onion, Sour Cream.

FRIED GREEN TOMATOES- \$6
Buttermilk Fried Green Tomatoes, Poblano Jam, Warm Goat Cheese, Over a Bed of Micro Greens.

CREOLE POUTINE- \$9
Beer Battered French Fries, Andouille Creole Sauce, Wisconsin Cheese Curds, Fresh Scallions.

PORK POT STICKERS- \$7
Steamed Pork Pot Stickers, Mango and Jicama Coleslaw, Topped with Sweet Soy Glaze.

POBLANO AND CORN QUESADILLA- \$7
Cheddar Cheese, Pepper Jack Cheese, Roasted Corn and Poblano Relish. Add Chicken 7, Add Steak 5, Add Shrimp 6

10TH TEE CHILI CHEESE DOG- \$7
Kosher Beef Hot Dog, Beef Chili, Cheddar Cheese, Red Onion, Sour Cream.

PLANTATION DIPS

CREAMED CORN DIP- \$9
Roasted Corn, Pimento Peppers, Cheddar Cheese, Chorizo, and Cilantro Served with Crispy Tortilla Chips.

BUFFALO CHICKEN DIP- \$9
Grilled Chicken, Cream Cheese, Buffalo Sauce, Bleu Cheese Crumbles, Served with Crispy Pita Chips.

MARYLAND CRAB DIP- \$13
Maryland Crab, Old Bay Cream Sauce, Fresh Scallions, Served with Crispy Pita Chips.

SIGNATURE SLIDERS AND TACOS

SMOKED BRISKET SLIDER- \$3 EACH
Garlic Cheddar Biscuit, Smoked Beef Brisket, Country Coleslaw, Bourbon BBQ.

RESERVE SLIDER- \$3 EACH
CAB Slider, Cheddar Cheese, Special Sauce.

CRISPY SHRIMP PO' BOY SLIDER- \$3 EACH
Crispy Argentine Shrimp, Bib Lettuce, Sliced Tomato, Cajun Remoulade.

BUFFALO CHICKEN SLIDER- \$3 EACH
Buttermilk Fried Chicken Breast, Shredded Lettuce, Sliced Pickles, Buffalo Mayo.

FISH TACOS- \$3 EACH
Fried Cod, Purple Cabbage, Cucumber Pico de Gallo, and Avocado Cream.

CARNE ASADA TACOS- \$3 EACH
Grilled Skirt Steak, Shredded Lettuce, Pickled Jalapeños and Carrots, Queso Fresco.

BLACKENED SHRIMP TACOS- \$3 EACH
Blackened Shrimp, Mango Relish, and Orange Ginger Mayo.

WINGS

6PC/\$7 - 10PC/\$10 - 20PC/\$18

PLAIN. BUFFALO. BOURBON BBQ. LEMON PEPPER.
Fried Crisp and Served with Bleu Cheese Dressing, Carrots and Celery.



THE RESERVE CLUB