

MASTERS WEEK

Main Dining Room

Starters

Soup Du Jour

CAB Beef Chili

Cheddar Cheese, Red Onion,
Sour Cream. \$5 Cup/\$8 Bowl

Chicken Tortilla Soup

\$5 Cup/\$8 Bowl

Sandwiches

BYO Deli Board - \$10

Turkey, Ham, Bacon, Chicken Salad, Tuna Salad, Egg Salad,
Lettuce, Tomato, Onion, Avocado Mayo, Mustard, Herb Aioli.
9 Grain Wheat, Sourdough, White, Rye, Gluten Free, Spinach Wrap.

Plantation Burger - \$12

CAB Short Rib and Brisket Blend, Lettuce, Tomato, Onion, Club
Made Pickles, Cave Aged Cheddar, Hawaiian Bun,
Special Sauce.

Prime Rib French Dip - \$12

Sliced Prime Rib, Caramelized Onions,
Provolone Cheese, Hoagie Roll, Au Jus.

Grilled Salmon Wrap - \$13

Grilled Atlantic Salmon, Shredded Lettuce,
Pico de Gallo, Avocado, Pepper Jack Cheese, Spinach Wrap.

Asian Chicken Sandwich - \$12

Ginger Glazed Chicken, Daikin and Mango Slaw,
Sweet Soy Aioli, Steam Bun.

Smoked Brisket Sandwich - \$12

Smoked Beef Brisket, Country Coleslaw, Bourbon BBQ,
Crispy Onions, Hawaiian Bun.

Sides

Fruit, Tomato Cucumber Salad
French Fries, Sweet Potato Fries
Onion Rings, Potato Salad

Salads

The Reserve Chicken Apple Salad - \$9

Chopped Romaine, Cheddar Cheese, Tomatoes, Bacon,
Toasted Sunflower Seeds, Grilled Chicken Breast,
Apple Vinaigrette.

Poached Pear Salad - \$7

Field Greens, Red Wine Poached Pear, Goat Cheese,
Candied Walnuts, Red Wine Vinaigrette.

Burrata Caprese Salad - \$11

Arugula, Warm Burrata Cheese, Heirloom Tomatoes,
Toasted Pine Nuts, Pesto Balsamic Reduction.

Cobb Salad - \$9

Chopped Romaine, Grilled Chicken, Tomatoes, Bacon, Eggs,
Bleu Cheese, Avocado, Buttermilk Ranch Dressing.

Taco Salad - \$9

Crispy Tortilla Shell, Shredded Romaine,
Tomatoes, Red Onion, Black Beans, Roasted Corn,
Red Bell Peppers, Pickled Jalapeños, Grilled Chicken,
Cilantro Vinaigrette.

Entrées

Honey Pecan Fried Chicken - \$18

Buttermilk Fried Chicken, Country Mashed Potatoes, Collard
Greens, Honey Glaze, Candied Pecans.

Smoked Brisket Platter - \$19

Sliced Smoked Beef Brisket, Carolina BBQ Sauce, Southern
Mac and Cheese, Potato Salad, Hawaiian Rolls.

Southern Peach and Bourbon Pork Chop - \$22

Grilled Pork Chop, Peach and Apple Succotash, Maple
Bourbon Syrup, Crispy Potato Curls.

Gaucha Grilled Sirloin Steak - \$23

CAB Grilled Sirloin, Roasted Garlic Mashed Potatoes,
Crispy Brussel Sprouts, Cilantro Mint Chimichurri.

Potato Wrapped Salmon - \$25

Yukon Gold Potato Wrapped Salmon, Wild Rice Pilaf,
Buttered Peas, Smoked Tomato Coulis.

