

# TEE IT UP

R.F.S.F. V.E.  
22

# SALADS

## ANTHENIAN FRIES

Feta cheese, Grecian vinaigrette, tomatoes and Kalamata olives

## MARGHERITA FLATBREAD V

Roasted garlic, charred vine ripe tomatoes, fresh buffalo mozzarella and basil

## BURATTA & FIG JAM FLATBREAD

Fresh Burrata, basil, fig jam, prosciutto, Extra- virgin olive oil, balsamic glaze on a toasted flatbread

## WINGS

Classic buffalo or BBQ sauce with ranch or blue cheese

## R22 QUESADILLA

Flour tortilla, blended cheeses, tomatoes, green onions and cilantro

Buffalo Chicken 17 | Steak 18 | Vegetables 16

## MARYLAND CRAB CAKES

Jumbo lump crab cakes with citrus dijon vinaigrette

## NACHOS

Tortillas with blended cheese, nacho cheese, tomatoes, green onions, jalapeños, sour cream, ground beef, guacamole, cilantro, and homemade salsa

ADD Chicken \$2 | Steak \$4

## CARAMELIZED BRUSSELS SPROUTS

Mixed with bacon and cashews with a maple grain mustard glaze

## GIANT WARM PRETZEL V

Bier cheese sauce and honey mustard sauce

# DAILY SPECIALS

## THURSDAY

### TOM'S FRIED CHICKEN 16

Homemade buttermilk fried chicken - leg, breast, wing and thigh with coleslaw, mashed potatoes, and gravy

## SUNDAY

### ROASTED TURKEY BREAST 22

Roasted turkey breast served with sage stuffing, mashed potatoes and giblet gravy

## FRIDAY

### FISH FRY \* 19

Chef Tom's, all you can Eat, hand-dipped, beer-battered fresh Atlantic cod, French fries, tartar sauce, and coleslaw

## SATURDAY

### SMOKED BBQ RIBS 24

Full slab of in-house smoked pork back ribs, chipotle BBQ sauce, french fries, and coleslaw.

ALL SALADS CAN BE MADE INTO WRAPS FOR AN ADDITIONAL \$2

## WEDGE SALAD GF

Crisp iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, blue cheese crumbles

## WARM HARVEST SALAD

Maple infused farro, butternut squash, spinach, caramelized walnuts and goat cheese

## COBB SALAD GF

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing

## NIÇOISE SALAD GF

Mixed greens, seared ahi tuna, red potatoes, black olives, green beans, grape tomatoes, hard boiled egg, and lemon garlic vinaigrette

## BBQ CHICKEN SALAD

Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ chicken breast, spicy toasted tortilla strips, and BBQ ranch

## CHICKEN AND PITA

Grilled breast of chicken, mixed greens, dill-greek yogurt dressing, toasted pita chips, cucumbers, grape tomatoes, crispy onion straws, and feta cheese

# SIDES V

ONION RINGS 6

TATER TOTS 5

ASPARAGUS 6

COLE SLAW GF 4

FRENCH FRIES 5

KETTLE CHIPS 4

TRUFFLE PARMESAN FRIES 7

SWEET POTATO FRIES 6

## SANDWICHES

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRIES, TOTS, CHIPS, FRUIT, OR COLESLAW  
+\$2 FOR SWEET POTATO FRIES

### CRISPY CHICKEN SANDWICH

17

Panko crusted chicken breast, bacon, green onion, thyme, cream cheese, lettuce, and tomato on a parmesan crusted baguette

### RESERVE 22 BURGER \*

17

8 oz. black angus burger on brioche

#### Build it up:

+\$1 Each : American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Caramelized Onions

+\$2 Each : Guacamole, Sliced Avocado, Bacon, Fried Egg

### STEAK SLIDERS \*

21

Three mini beef tenderloin medallions topped with cheddar cheese, grilled onions, and horseradish cream on a brioche bun

### PANKO CRUSTED CALAMARI

16

**SANDWICH** Crusted calamari steak on toasted Ciabatta with dill pickle aioli, cheddar cheese, lettuce, tomatoes and onion

### PHILLY CHEESE STEAK WRAP \*

17

Thin sliced roast sirloin of beef, grilled peppers, onions and mushrooms, demi glace, and mozzarella cheese in a giant flour tortilla

### TURKEY PANINI

17

Roast turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing on grilled sourdough bread

### CAJUN CHICKEN SANDWICH

17

Grilled breast of chicken, andouille sausage, pepper jack cheese, remoulade sauce, grilled onions, lettuce and tomato. Served on a pretzel bun

## MAIN COURSES

### CHEF TOM'S PORK CHOPS

24

Brined boneless 6 oz. pork chops, andouille/panko crust with creole mayo, served with rice, black beans, and grilled broccoli

### FILET OF SIRLOIN \*

29

8 oz. beef sirloin with cabernet demi, grilled asparagus, and garlic mashed potatoes

### CHICKEN POT PIE

22

Tender pulled chicken, carrots, celery, onions, spring peas and rich chicken veloute sauce in a flaky crust

### STEAK & GORGONZOLA FETTUCINE \*

27

Grilled beef tenderloin medallions, creamy gorgonzola cheese sauce, mushrooms, roasted tomatoes, fettucine

### KOREAN GRILLED SALMON \*

28

Seared Atlantic salmon with gochujang, fish sauce, cream, pea pods, sweet peppers, shitake mushrooms fried noodles with a finishing touch of a fried egg

### ANDY'S WHITEFISH PICCATA \*

27

Great lakes whitefish, lemon white wine, garlic, herbs, capers, butter, garlic mashed potatoes, sautéed spinach

### FISH TACOS \*

18

Spicy grilled mahi mahi, avocado, tomatoes, shredded lettuce, blended cheese, green onions, cilantro, flour torilla, served with jicama salad and tomato salsa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions \**

*\$2 Split Plate Fee*

*Maximum of 4 split checks per group*

# BEER

## DRAFT

### PALE ALES / IPAS

3 Floyd's Zombie Dust	6.5%	8
Half Acre Bodem	6.7%	8
Maplewood Son of Juice	6.3%	8
Bell's Hazy Hearted IPA	7.5%	8
Bell's Two Hearted Ale	7.0%	8
Solemn Oath Small Wave	6.5%	7
Noon Whistle - Gummylicious	6.0%	8
Lagunitas IPA	6.2%	7
Art History Lincoln Highway	5.8%	8

### WHEAT ALES / SHANDY

Blue Moon	5.4%	6
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### PILSNERS

Stella Artois	5.0%	7
Krombacher	4.8%	7
Art History Gravitace	5.1%	8
Art History Bauhaus	5.2%	8

### LAGERS / ALES

Miller Lite	4.2%	5
Reserve 22 Ale	6.2%	7
Reserve 22 Mexican Lager(LOCAL)	5.4%	7
Reserve 22 Lite (LOCAL)	4.2%	6
Eliot Ness Amber Lager	6.1%	8
Art History Good Morning Munich	5.2%	8

### STOUTS

Guinness	4.2%	7
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### HEFEWEIZEN

Dovetail	4.8%	8
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### CIDER

Angry Orchard	5.0%	6
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## BOTTLES / CANS

### PALE ALES / IPAS

Revolution Anti - Hero	6.7%	7
Founders All Day IPA	4.7%	6
Lagunitas Little Sumpin' Sumpin'	7.5%	7
Half Acre Daisy Cutter	5.2%	8

### LAGERS / ALES

Amstel Light	4.0%	6
Corona	4.6%	6
Heineken	5.4%	6
PBR	4.8%	4
MGD	4.6%	5
Miller Lite	4.2%	5
Coors Light	4.2%	5
Budweiser	5.0%	5
Bud Light	4.2%	5
Michelob Ultra	4.2%	5
Modelo	4.4%	5

### STOUTS

Neopolitan Milk Stout	6.0%	7
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### WHEAT ALES / BLONDE ALES/SHANDY

Goose Island 312	4.2%	6
Two Brother's Prairie Path	5.1%	7
3 Floyd's Gumballhead	5.6%	7

### BUILD YOUR OWN BUCKET

Domestic Bucket- Choice of 5 Miller Lite, Coors Light, Budweiser, Bud Light, or Michelob Ultra	22
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Craft Bucket- Choice of any 5 bottled or canned beer	28
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### NON ALCOHOLIC

Krombacher	0.0%	6
Heineken 0.0	0.0%	6

# SPECIALTY COCKTAILS

## THE RESERVE OLD FASHIONED \$14

Angel's Envy Bourbon, Simple Syrup, Bitters, Cherry

## MANHATTAN 22 \$13

Knob Creek Rye, Sweet Vermouth, Bitters, Cherry

## KENTUCKY MULLIGAN \$13

Maker's Mark, Lime, Ginger Beer

## BIRDIE MARTINI \$13

Grey Goose Vodka, Dry Vermouth, Lemon Twist

## TRANSFUSION \$11

Tito's Vodka, Ginger Ale, Grape Juice, Lime Juice

## MIA'S APPLE PIE \$11

Tito's Vodka, Fireball Whiskey, Apple Cider

## PAR-LOMA \$14

Patron Tequila, Lime Juice, Agave, Grapefruit Soda

## CRANBERRY LIMONCELLO SPRITZ \$11

Limoncello, White Cranberry Juice, Club Soda

## CINNAMON MAPLE WHISKEY SOUR \$13

Bulleit bourbon, Lemon Juice, Maple Syrup, Cinnamon

## THE 19TH HOLE \$13

Beefeater Gin, St. Germain, Lemon Juice, Simple Syrup, Club Soda

## SUNRISE MARGARITA \$12

Casamigos Tequila, Orange Juice, Lime Juice and Orange Liqueur

## WINE

### SPARKLING

La Marca Prosecco, Italy 10 38

La Marca Prosecco Rose, Italy 10 38

### WHITE

Maso Canali Pinot Grigio 10 38

Ferrari Carano Fume Blanc, Sonoma 10 35

Kim Crawford Sauvignon Blanc, NZ 12 46

Decoy Chardonnay, CA 11 42

Simi Chardonnay, Sonoma 13 48

Broken Earth Albarino 13 48

Terra D'Oro Chenin Blanc/Viognier, California 10 38

Pacific Rim Riesling, WA 10 38

Ruffino Moscato D'Asti, Piedmont 10 38

Pierre Sparr Gewurztraminer, Alsace 13 48

### ROSE

Joel Gott 10 38

Fleur De Mer, France 14 50

### SANGRIA

Classic Red, White, or Peach Rosè 10

### NON ALCOHOLIC BEVERAGES 3

Coke, Diet Coke, Sprite, Orange Fanta, Barq's Root Beer, Lemonade, Iced Tea, Coffee, Decaf Coffee, Hot Tea

San Pellegrino 500mL 4.25

### RED

Tolentino Malbec, Mendoza 12 47

Decoy Merlot, CA 12 46

Simi Cabernet, Sonoma 14 58

2018 Ferrari Carano Cabernet, Sonoma 60

Franciscan Estates Cabernet, CA 10 38

The Federalist Zinfandel, Lodi 12 47

2021 Saldo by Prisoner Zinfandel, CA 60

Meiomi Pinot Noir, CA 12 46

2021 Prisoner Red Blend, Napa Valley 78

Castello di Gabbiano Chianti DOCG, Tuscany 10 35

Arinzano Tempranillo, Spain 12 47

Chateau Pay La Tour Bordeaux, France 12 47

M Chapoutier Grenache/Syrah, France 12 47

Louis Jadot Pinot Noir, France 12 46

Norton Reserva Cabernet Franc, Mendoza 12 47

La Nerthe Chateauneuf-Du-Pape, Rhone Valley 78

### HOUSE

Cabernet Sauvignon, Merlot, Chardonnay, 9 33

Pinot Grigio, Sauvignon Blanc, Pinot Noir

### CIDER / SELTZER

Stiegl Radler 8

High Noon(Watermelon, Black Cherry, 8

Grapefruit, Pineapple)

## PRIVATE DINING MENU

## Appetizers

## Salads

- MARGHERITA FLATBREAD** **V** 22  
Roasted garlic, charred vine ripe tomatoes, fresh buffalo mozzarella and basil
- GRILLED PRIME STEAK FLATBREAD** 24  
Grilled marinated prime sirloin, arugula, pickled onions, roasted tomatoes, and Chimichurri sauce
- WINGS** 21  
Classic buffalo or BBQ sauce with ranch or blue cheese
- CALAMARI LETTUCE WRAP** **GF** 23  
Grilled marinated calamari steak, white rice, cucumbers, carrots, green onions, cilantro, butter lettuce, sesame ginger mayonnaise
- GIANT WARM PRETZEL** **V** 21  
Bier cheese sauce and honey mustard sauce
- R22 QUESADILLA** 21-23  
Flour tortilla, blended cheeses, tomatoes, green onions and cilantro  
Buffalo Chicken 22 | Steak 23 | Vegetable 21
- MARYLAND CRAB CAKES** 26  
Jumbo lump crab cakes with citrus dijon vinaigrette
- BLACKENED SHRIMP & ASPARAGUS CAESAR** 26  
Cajun seasoned Gulf Shrimp, Chilled Asparagus, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing
- NACHOS** 22  
Tortillas with blended cheese, nacho cheese, tomatoes, green onions, jalapeños, sour cream, ground beef, guacamole, cilantro, and homemade salsa  
ADD Chicken \$2 | Steak \$4

- WEDGE SALAD** **GF** 20  
Crisp iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, blue cheese crumbles
- TOASTED FARRO SALAD** **V** 24  
Mixed greens, toasted farro, locally sourced berries, goat cheese, lemon honey grain mustard vinaigrette
- COBB SALAD** **GF** 24  
Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing
- NIÇOISE SALAD** **GF** 27  
Mixed greens, seared ahi tuna, red potatoes, black olives, green beans, grape tomatoes, hard boiled egg, and lemon garlic vinaigrette
- BBQ CHICKEN SALAD** 24  
Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ chicken breast, spicy toasted tortilla strips, and BBQ ranch
- CHICKEN AND PITA** 28  
Grilled breast of chicken, mixed greens, dill-greek yogurt dressing, toasted pita chips, cucumbers, grape tomatoes, crispy onion straws, and feta cheese

## Daily Specials

## THURSDAY

- TOM'S FRIED CHICKEN** 22  
Homemade buttermilk fried chicken - leg, breast, wing and thigh. Served with coleslaw, mashed potatoes, and gravy

- ONION RINGS** 6  
**TATER TOTS** 5

## FRIDAY

- ALL YOU CAN EAT FISH FRY** 25  
Chef Tom's hand-dipped, beer-battered fresh atlantic cod. Served with french fries, tartar sauce, and coleslaw

- COLE SLAW** **GF** 4  
**FRENCH FRIES** 5  
**KETTLE CHIPS** 4

## SATURDAY

- SMOKED BBQ RIBS** 30  
Full slab of in-house smoked pork back ribs, chipotle BBQ sauce, french fries, and coleslaw.

- TRUFFLE PARMESAN FRIES** 7  
**SWEET POTATO FRIES** 6

**V** VEGETARIAN **GF** GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

## Sandwiches

All Sandwiches Served with Your Choice of Fries, Tots, Chips, Coleslaw, or Sweet Potato Fries (+\$2)

**CRISPY CHICKEN SANDWICH** 22

Panko crusted chicken breast, bacon, green onion, thyme, cream cheese, lettuce, and tomato on a parmesan crusted baguette

**RESERVE 22 BURGER** 22

8 oz. black angus burger on brioche bun

**Build it up:**

\$1 for each - American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Caramelized Onions

\$2 for each - Guacamole, Sliced Avocado, Bacon, Fried Egg

**STEAK SLIDERS** 26

Three mini beef tenderloin medallions topped with cheddar cheese, grilled onions, and horseradish cream on a brioche bun

**CESAR'S SHORT RIB SANDWICH** 25

Beer braised short ribs, bacon jam, demi glace, smoked mozzarella, crispy onion straws, brioche bun

**PHILLY CHEESE STEAK WRAP** 23

Thin sliced roast sirloin of beef, grilled peppers, onions and mushrooms, demi glace, and mozzarella cheese in a giant flour tortilla

**TURKEY PANINI** 22

Roast turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing on grilled sourdough bread

## Main Courses

**CHEF TOM'S PORK CHOPS** 29

Brined boneless 6 oz. pork chops, andouille/panko crust with creole mayo, served with rice, black beans, and grilled broccoli

**FILET OF SIRLOIN** 35

8 oz. beef sirloin with cabernet demi, grilled asparagus, and garlic mashed potatoes

**ANDY'S WHITEFISH PICCATA** 32

Great lakes whitefish, lemon white wine, garlic, herbs, capers, butter, garlic mashed potatoes, sautéed spinach

**STEAK & GORGONZOLA FETTUCINE** 32

Grilled beef tenderloin medallions, creamy gorgonzola cheese sauce, mushrooms, roasted tomatoes, fettucine

**RASPBERRY MUSTARD SALMON** 33

Grilled Atlantic Salmon, raspberry grain mustard vinaigrette, toasted farro, candied walnuts, and grilled asparagus

**SEDONA CHICKEN** **GF** 28

Grilled Chicken Breast, roasted pineapple vinaigrette, grilled asparagus, served with a jicama salad

**FISH TACOS** 24

Spicy grilled mahi mahi, avocado, tomatoes, shredded lettuce, blended cheese, green onions, cilantro, flour torilla, served with jicama salad and tomato salsa

## Desserts

**NEW YORK CHEESECAKE** **GF** 7

Served with seasonal berries

**HOMEMADE KEY LIME PIE** 7**CHOCOLATE MOUSSE CAKE** 8

Dark chocolate cake with a milk chocolate & white chocolate mousse

**GELATO** **GF** 4

Chocolate, Vanilla Bean, or Du Jour