



THE RESTAURANT

at the HISTORIC RESERVE



COMMANDERS
WHISKEY and WINE BAR

DINNER

STARTERS

- Snow Crab Cakes *served on a bed of baby frisee with honey spiced soy reduction* \$10.
Fruit & Cheese Plate *daily selection of fresh & dried fruits paired with artisan cheeses* \$9.
Shrimp & Scallop Skewers *with pomegranate glaze, sweet chili sauce & cilantro mint pesto* \$11.
Calamari *rice flour dusted & quick fried, served with roasted red pepper aioli* \$8.
Baked Brie *triple cream brie topped with cranberry walnut compote* \$8.
Thai Style Chicken Satays *grilled chicken skewers on a bed of peppernato, served with peanut sauce* \$7.
Warm Olive Medley *a selection of olives served in garlic oil with bread & crackers* \$5.

SALADS

- Mixed Greens *with poppy seed vinaigrette & cherry tomatoes* \$6.
Bleu Cheese Salad *chiffonade of radicchio & romaine with our white balsamic bleu cheese vinaigrette* \$8.
Caesar Salad *chopped romaine with parmesan & house made croutons* \$6.

ENTREES

- House-Smoked Ribeye *our 10 oz cut ribeye topped with lime-paprika compound butter, served with roasted garlic mashers & grilled escarole* \$22.
Pan Seared Filet Mignon *a 6 oz filet with frizzled leeks & demi glace, served with stewed lentils & watercress* \$25.
Miso Glazed Grilled Salmon *on a bed of smoked tomato rice, served with stir fried vegetables* \$21.
Pesto Baked Halibut *served over parmesan risotto, with braised swiss chard* \$22.
Mushroom Ravioli *with asparagus & cherry tomatoes in a balsamic butter sauce topped with goat cheese* \$16.
Grilled Dueling Pork Chops *with horseradish mashed potatoes & broccolini* \$17.
Balsamic Honey Glazed Scallops *with herbed barley & asparagus* \$23.
Plum BBQ Glazed Chicken *our hotel cut grilled chicken with stewed lentils & green beans* \$18.
Fresh Catch *ask your server for today's selection* Market Price

20% service charge will be added to parties of six or more
our split entree fee is \$8