

RESERVE

Dinner Menu

APPETIZERS

Seared Sesame Tuna* 15
cucumber and wakame salad, sesame
ginger dressing and wasabi

Caprese Flatbread 12
toasted naan bread, basil pesto, mozzarella
cheese, heirloom tomato, balsamic glazed
field greens

protein add ons:
chicken 6 | shrimp 8

Clams and Chorizo 12
little neck clams, garlic white wine
butter sauce, mild chorizo sausage,
scallions and fresh herbs served with
grilled sourdough bread

Mini Crab Cakes 15
three mini crab cakes stacked on buttermilk
fried green tomatoes, diced mango relish, citrus
chipotle remoulade

Fried Calamari 13
zesty tomato basil sauce

SOUPS & SALADS

Soup of the Day Cup 4 | Bowl 6

Sliceberg Salad 9
sliced iceberg lettuce with bleu cheese
crumbles, sliced green onions, grape
tomatoes, chopped bacon, topped with
bleu cheese dressing

Caesar Salad 6 | 9
romaine lettuce with shredded parmesan,
house made croutons, anchovies, served
with caesar dressing

Wyndmere Salad 6 | 9
mixed baby greens with spiced pecans, dried
cranberries, feta cheese, tossed with balsamic
vinaigrette

Grilled Peach and Baby Kale Salad 6 | 9
baby kale and mixed field greens topped
with whipped goat cheese, candied almonds,
pickled red onion and sweetened grilled
peaches finished with a champagne and
honeycomb vinaigrette

protein add on
salmon 8 | shrimp 8
chicken 6 | ahi tuna 10

Dressing selection: Ranch (GF), Italian (GF), Thousand Island (GF), Balsamic Vinaigrette (GF),
Champagne and Honeycomb Vinaigrette (GF), Caesar, Blue Cheese

*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.

Ⓜ This item can be prepared gluten friendly. Gluten free pasta available upon request.

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ENTREES

Filet Mignon* 32
grilled 7-ounce CAB center cut tenderloin,
smoked gouda yukon gold whipped
potatoes, garlic butter poached haricot
verts, malbec gastrique

Pork Milanese 27
breaded pork loin cutlet pan fried served
with honey butter glazed baby carrots, herb
roasted fingerling potatoes and a wild
mushroom demi glaze

Chicken Marsala 26
pan seared chicken breast served with
smoked gouda yukon gold whipped
potatoes and garlic sauteed haricot verts
finished with a marsala and wild mushroom
pan sauce

Seafood Pappardelle 30
sautéed shrimp, scallops, carolina lump crab,
shallots and garlic tossed in a vodka sauce
with fresh herbs and saffron infused
pappardelle pasta

Pesto Salmon 28
grilled scottish salmon served with saffron
and scallion basmati rice, butter poached
broccoli florets finished with basil pesto

Porcini Dusted Sea Scallops 31
pan seared porcini dusted diver scallops
served with saffron and scallion basmati rice,
sauteed asparagus with wild mushrooms
finished with a citrus basil beurre blanc

New York Strip Steak* 31
grilled 12-ounce 30-day aged prime
strip steak, roasted fingerling potatoes,
garlic sauteed haricot verts and red wine
wild mushroom demi glaze

Blackened Mahi Mahi 28
local spice seared mahi served with a
saffron and scallion basmati rice, with a
lump crab and mango pico finished with a
basil beurre blanc

Roasted Vegetable Primavera 18
exotic mushrooms, zucchini, squash and
vine ripe tomatoes tossed in a roasted
tomato and garlic infused olive oil with
penne pasta finished with fresh herbs and
parmesan cheese

DESSERTS

Cheese Cake | Chocolate Lava Cake
Cream Brulee | Vanilla Ice Cream
Chocolate Ice Cream

