

# Menu

*The Reserve*



# Dinner

## PHONE

912.635.4545

## HOURS OF OPERATION

### Breakfast

Monday - Friday 6:30 AM - 11:00 AM

Join us for our Westin Weekend with extended hours

Saturday & Sunday 6:30 AM - 3:00 PM

### Lunch

Daily 11:30 AM - 3:00 PM


### Dinner

Daily 5:00 - 10:00 PM

Bar serves until 11:00 PM



## STARTERS




Clam Chowder	9
Five Onion French Soup	9
Sweet Potato, Pumpkin Coconut Soup 	8
* Smoked Salmon Trio Cold & Hot Smoked and Tartare, Lemon Zest, Goat Cheese, Red Onion Jam & Fried Capers	14
Oysters Rockefeller Sautéed Spinach, Onions, Pernod and topped with a Hollandaise Sauce	13
Crispy Fried Calamari Hot Cherry Peppers & Spicy Aioli	13
Fried Shrimp Sweet Georgia Shrimp deep fried and served with Spicy Aioli, Tartare Sauce or Cocktail Sauce	12
Blue Crab Cake Fresh Lump Blue Crabmeat served with Organic Greens & Remoulade Sauce	13
Tomato Basil Mozzarella The Classic and timeless Caprese Salad, with Beef Steak Tomatoes, Buffalo Cheese, Fresh Basil with Virgin Olive Oil and drizzled with aged Balsamic Vinegar	11
Shrimp Cocktail Chilled Jumbo Shrimp with Cocktail Sauce and Lemon	13



"These nutritional powerhouse foods can help extend your health span-the extent of time you have to be vigorous and vital." Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life

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## SALADS


Jekyll Island Garden Salad Mixed Greens, Cucumbers, Tomatoes, Onions and Carrots	8
Duo Garden Salad  Almonds & Cranberry Honey	9
The Reserve Caesar Romaine, Parmigiano Crisps & White Anchovy	10
Roasted Beets Crumbled Goat Cheese, Toasted Pistachios & Aged Balsamic Drizzle	9
Roasted Turkey Waldorf Salad  With Sliced Apples, Celery, Raisins, Walnuts, Baby Spinach and Bibb Lettuce with a Citrus Vinaigrette	11
Micro Chopped Grilled Chicken Salad  Chopped Romaine, Kale, Broccoli, Beets with Bacon, Chicken & Avocado in Italian Vinaigrette	14
Warm Spinach Salad Wood Roasted Peppers, Portobello Mushroom, Goat Cheese, Garlic & Olive Oil	12
<b>Add a Protein to any of the above Salads:</b>	
Grilled Chicken 7	* Grilled Shrimp 9
* Grilled Scallops 9	* Tenderloin 9
	* Lobster 12
	* Grilled Salmon 9

## PASTAS

Fettuccine Primavera Made with Assorted Vegetables with White Wine Sauce	22
New World Scampi Large Gulf Shrimp Sautéed with Garlic, Shallots, Tabasco, Worcestershire, Demi-Glaze, White Wine and Sweet Unsalted Butter	26
Tagliatelle Bolognese Braised Veal, Beef, Pork, Tomato Sauce	24

## RESERVE SPECIALTIES

### SEAFOOD

Fried Shrimp Sweet Georgia Shrimp Deep Fried and Served with Match Stick Potato Fries, Georgia Sweet Vidalia Crispy Onion Straws with Your Choice of Spicy Aioli or Cocktail Sauce	21
* Crispy Salmon Fillet  On a Bed of Spinach and Black Beans	29
Pan Roasted Maine Lobster Roasted Garlic Yukon Whipped Potatoes, & Lemon Tarragon Sauce	37
* Pan Seared Sea Scallops Sweet Creamy Corn & Match Stick Potato Fries	31
Southern Style Shrimp & Grits With Italian Spicy Sausage & Tarragon	29
* Grilled Center Cut Swordfish With a Shrimp & Tarragon Mushroom Risotto, Heirloom Tomato & Cucumber Salad	34
North Atlantic Cod Little Neck Clams, Chorizo, Baby Potatoes, Cannellini Beans & Lobster Broth	27
Blue Crab Cakes Fresh Lump Blue Crabmeat served with Organic Greens, Grain Mustard, Wasabi and a Sweet & Spicy Plum Sauce	26
Grilled Blackened Atlantic Grouper Served over a Bed of Warm Spinach Salad & Grits	32

## FROM THE RANCH

### STEAKS

All of our steak selections are center cut and aged for a minimum of 21 days

* 8 oz. Prime Center Cut Filet Mignon	39
* 14 oz. Prime Aged New York Sirloin	37
* 14 oz Grilled Ribeye Steak	36
<b>Sauces:</b>	
The Reserve's Own Steak Butter	Au Poivre Sauce
Tangy Sweet Potato Steak Sauce	Béarnaise

### SIDES

Sautéed Spinach Alla Romano	6	Buttered Brussels Sprouts,	7
Georgia Sweet Vidalia Crispy Onion Straws	6	Smoked Applewood Bacon	
Match Stick Potato Fries	6	Shrimp & Tarragon Mushroom Risotto	12
Baked Macaroni & Cheese with Lobster	15	Roasted Garlic Yukon Mashed Potatoes	8
		Sweet Creamy Corn	6

### POULTRY & MEATS

Roasted Chicken Breast  With Pumpkin Mash, Braised Endive, Blueberry and Dark Cherry Sauce	24
* Rack of Lamb Served with Sauteéd Spinach, Roasted Garlic Yukon Mashed Potatoes with a Mint Jelly Demi-glaze.	34

### BURGERS

\* All Burgers are Fresh 100% Angus Beef®

Flame Broiled Angus Burger	12
Smoked Applewood Bacon	14
<b>Add any Cheese for \$1:</b>	
American	Cheddar
Harvarti	Provolone
Swiss	
Canadian Burger Topped with Havarti Cheese and Grilled Canadian Bacon	14

Before placing your order, please inform your server if a person in your party has a food allergy. Please note that not all ingredients are listed.

\* These items are served raw or may be cooked to order. The Board of Health suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.