

RESERVE

— STEAKHOUSE —
by Chef Darian

Black Gold

AMUR KALUGA

Large Glossy Pearls, Rich Buttery
Character, Delicate Salinity 115

OSSETRA

Italian White Sturgeon, Clean, Lightly Briny,
Subtle Nutty Notes 99

ACCOMPANIMENTS

Chives, Bilinis, Egg Yolk, Whites, Shallots, Creme
Fraiche

Starters

HOUSE BREAD

Parker House Rolls, Honey Butter 10

VALLEY PEARL PETITE PEI

Seasonal Mignonette, Citrus 30/60

SHRIMP COCKTAIL

Classic Cocktail Sauce, Fresh Citrus 25

TUNA CRUDO

Fresh Tuna, Peruvian Golden Chili Sauce, Maize Grains,
Avocado, Bergamot Oil 25

STEAK TARTARE

Prime Tenderloin, Black Garlic, Capers, Cured Egg
Yolk, Brioche 25

FRENCH ONION SOUP

Brioche Croutons, Gruyere 12

Salads

EGGPLANT NAPOLEON

Buffalo Mozzarella, Marinated Eggplant, Tomato,
Herb Oil, Balsamic Glaze 20

STEAKHOUSE CAESAR

Grilled Little Gems, Bold House Caesar,
Parmigiano-Reggiano, Toasted Breadcrumbs 20

MARINATED BEETS

Roasted Red And Golden Beets, Shallot Vinaigrette,
Whipped Goat Cheese, Toasted Pistachios, Fresh
Herbs 18

Steaks and Chops

RIBEYE RESERVE

Choice of Sauerkraut Chimi or Preserved Black Truffle
Butter

Tomahawk, Reserve Branded

32oz Prime, Bone-In 110

45-Day Dry-Aged

24oz Prime, Bone-In 120

PRIME NEW YORK STRIP "ON WECK"

14oz Diamond-Cut, Yeasted Butter, Horseradish
Foam, Kimmelweck Au Jus 65

CHEF DARIAN'S STEAK AU POIVRE

8oz Prime Tenderloin, Wild Peppercorn Encrusted,
Next Level Brandy Cream Sauce 70

STEAK FRITES

12oz Teres Major, Cafe De Paris Butter,
Truffle Steakhouse Fries 38

RACK OF LAMB

Pistachio & Cranberry Crust, Bordelaise 60

DRY AGED PORK CHOP

Brown Butter, Whole Grain Mustard Jus
Chef Recommended Medium 40

Mains

ROASTED HALF CHICKEN

Black Garlic Jus 40

RIGATONI ALLA VODKA

Tomato Cream, Stracciatella, Vodka,
Parmigiano-Reggiano, Fresh Basil 30

CARAMELIZED MISO SEA BASS

Beurre Blanc, Wasabi Shiso Oil 60

CRISP-SKINNED KING ORA SALMON

Fennel & Citrus Salad, Citrus Vinaigrette 35

SEARED SCALLOPS

Sweet Corn Succotash with Bacon, Leeks,
Tomato, Scallion Oil 45

SIGNATURE WAGYU BURGER

Wagyu Blend, Aged Cheddar, Onion Jam,
Lettuce, Tomato, Reserve Sauce, Brioche Bun
28

Seafood Tower

East Coast Oysters, Shrimp, Snow Crab Claws, Maine
Lobster Tails 290

Sides

POMMES PURÉE

Seasoned Cream, Butter 12

TRUFFLE STEAKHOUSE FRIES

Black Truffle Oil, Parmesan, Chives 15

BRULEE CORN SOUFFLE

Caramelized Sweet Corn 15

LOBSTER MAC & CHEESE

Lobster, Bechamel, Parmesan 25

CREAMED GREENS

Seasonal Greens, Bechamel, Parmesan 12

ROASTED BRUSSEL SPROUTS

Dijon, Balsamic, Bacon 12

Desserts

BRULEE'D CHEESECAKE

New York Cheesecake, Crisp Bruleed Top,
Seasonal Fruit Compote 14

CHOCOLATE ESPRESSO TART

Dark Chocolate Espresso Ganache, Butter Crust
14

CREME BRULEE

Silky Vanilla Bean Custard 14

TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone
Cream, Cocoa 14

HOUSE ICE CREAM AND SORBET

Daily Varietal 8