

# THE RESERVE

AT THE HIGHLAND

## To Start

PARKER HOUSE ROLLS .....	14
Roasted corn, queso fresco, honey butter, ash	
TUNA AVOCADO* .....	24
Aguachile, cucumber, Fresno pepper, cilantro	
ARTISANAL CHEESE BOARD .....	23
Chef's choice artisanal cheese, salumi, marinated olives, fig-currant mostarda, fresh fruit, lavash, French bread	
JUMBO LUMP CRAB CAKE .....	38
Rémoulade, saltine, lemon	
BOLOGNESE MEATBALLS.....	29
Crispy polenta, shaved parmesan, arrabbiata sauce	
SPINACH ARTICHOKE DIP .....	14
Pico de gallo, garlic butter toasted baguette	

## Soup & Salad

LOBSTER BISQUE .....	16
Lobster royale, chives	
BEET & BURRATA .....	19
Roasted beets, whipped burrata, watermelon, pistachio	
CHICORIES.....	18
Parmesan, crouton, Caesar dressing	
RESERVE WEDGE.....	24
Bacon steak, red onion, tomato, blue cheese, togarashi ranch	

## Entrées

BUTTERNUT SQUASH AGNOLOTTI .....	31
Goat cheese, kale-pistachio pesto	
SEARED AHI TUNA* .....	41
Crispy Yukon Gold potatoes, ratatouille	
PIRI-PIRI HALF CHICKEN.....	32
Mashed potatoes, knob onion, honeycomb, piri jus	
SEARED SALMON* .....	34
Honeynut squash, baby kale, sage-brown butter sauce, toasted hazelnuts	
24OZ DOUBLE-BONE PORK CHOP* .....	47
Bacon-apple chutney, pickled mustard seeds, escarole	

## From The Butcher

STEAK FRITES* .....	48
8oz skirt steak, french fries, au poivre	
6OZ FILET* .....	55
8OZ FILET* .....	72
16OZ NY STRIP, BONELESS* .....	95
18OZ RIBEYE, BONELESS* .....	110

## Sauces

GORGONZOLA BUTTER .....	8
RED WINE DEMI-GLACE .....	8
CHIMICHURRI .....	8
AU POIVRE.....	8
BÉARNAISE .....	8

## Sides

BROCCOLINI .....	11
Garlic chip, chili flake, lemon	
MAC & CHEESE .....	14
Cavatappi pasta, mornay	
MASHED POTATOES .....	12
Red wine demi-glace	
FRENCH FRIES .....	11
Texas ranch-dusted	
ASPARAGUS .....	12
Parmesan, lemon	

