

THE RESERVE RESTAURANT

BREAKFAST SERVED 7:00 AM - 9:30 AM

♥ Continental Plate 2

Fresh Fruit Cup, Light & Fit or Activia Yogurt
Muffin of the Day

♥ Hot Cereals 1.50

Oatmeal or Cream of Wheat
Served with Raisins and Brown Sugar
Warm Milk

Berry Parfait 5/3

Fresh Berries topped with Yogurt and Granola

Cold Cereals 1.50

Cheerios, Honey-Nut Cheerios, Raisin Bran,
Frosted Mini-Wheats, Frosted Flakes, Granola

FDP HEARTY SPECIALTIES

FDP Two Eggs 4.50

Two Eggs (any style), Hash Browns and Toast
Choice of: Bacon, Sausage Link or Patty

FDP One Egg 3.75

One Egg (any style), Hash Browns and Toast
Choice of: Bacon, Sausage Link or Patty

*Ham Steak or Corned Beef Hash 6

4 oz Ham Steak/Corned Beef Hash,
Two Eggs (any style), Hash Browns and Toast

Country Fried Steak 6

Battered Cubed Steak topped with
Country Style Gravy and Hash Browns

EGG DISHES

*Create Your Own Omelet 5

Spinach, Mushrooms, Tomatoes, Peppers, Salsa,
Onions, Ham, Bacon Bits, Sausage, or Cheese

*McWindy 2.75

Toasted English Muffin, Sliced Ham, One Egg
(any style), and American Cheese

*Eggs Benedict 7/4

English Muffins, Two Poached Eggs, Sliced Ham,
and Sauce Hollandaise, Served with Fresh Fruit

*South of the Border Burrito 4

Eggs, Cheddar and Jack Cheeses, Tomatoes,
Onions and Bacon in a 12" Flour Tortilla,
Served with a Side of Salsa

♥ *Spinach and Feta Egg Whites 6

Sautéed Spinach, Scrambled Egg Whites,
topped with Feta Cheese, served with Fresh
Fruit Cup

♥ *Egg White Scramble 5

Egg Whites scrambled with Peppers, Onions,
and Tomatoes, served with Fresh Fruit

GRIDDLE ME THIS, GRIDDLER!

Buttermilk Pancakes 4/2

Two Buttermilk Pancakes with Syrup

Silver Dollar Pancakes 2/1

Four Mini Buttermilk Pancakes with Syrup

Golden Waffle 4/3

Maple Syrup
Add Fruit 1

French Toast 4/2

Thick Sliced Egg Bread, Egg Battered, and
Served with Maple Syrup and Powdered Sugar

SPECIALS

Lox and Bagels (Everyday) 5
Biscuits and Sausage Gravy 5
(Sundays and Thursdays)

Assorted Danishes 1.25 - 4;
Muffin of the Day 0.5;
Cup of Berries 3

SIDES

*Egg (any style) 1
Bacon, Sausage, or Toast 2
Hash Browns, Bagel, Yogurt,
or Fresh Fruit Cup 3

Executive Chef Doug DeWindt - Dining Room Manager Michael Robichaud

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Single small leftover container available upon request.

THE RESERVE RESTAURANT

LUNCH SERVED 11:30 AM - 1:30 PM

♥ Fairwinds Signature Soups 4/2

Hot and Fresh daily served with

♥ Fruit and Berry Parfait 5/3

Seasonal Fruits and Berries on Yogurt
Topped with Granola

♥ *From The Deli 6/5

Turkey Breast, Ham, Beef, Tuna, Chicken,
Egg Salad, or Veggie (1 Side)

*Half Sandwich & Cup of Soup 5

1/2 Deli Sandwich or 1/2 Grilled Cheese
With Cup of Daily Soup (1 Side)

Toasted BLT 6/4

Bacon, Lettuce, Tomato, and Mayo
Choice of Bread (1 Side)

Lox and Bagel 6

Smoked Salmon, Cream Cheese, Onions, Capers,
Tomatoes, and choice of Toasted Bagel

Classic Caesar Salad 4

Romaine, Croutons, and Parmesan
Add Chicken, Fried Shrimp or Shrimp Cocktail 4

FDP House Salad 4

Mixed Greens, Carrots, Cucumbers, and Tomato
Add Chicken, Fried Shrimp or Shrimp Cocktail 4

The Reserve 4

Scoop of Tuna, Chicken or Egg Salad on Mixed
Greens with Tomatoes, Cucumbers and Roll

*Chinese Chicken Salad 7/5

Mixed Greens, Chicken, Noodles, Carrots, Celery,
Mushrooms, Mandarin Oranges, Cashews, and
Crispy Wontons tossed in *Ginger Dressing

Southwest Veggie Wrap 7

12" Flour Tortilla, Tomato, Lettuce, Red Onion,
Green Chili, Avocado, Pepper Jack, Salsa Mayo
(1 Side)

♥ FDP Club Wrap 7

12" Flour Tortilla, Roast Turkey, Bacon, Lettuce,
Tomato, and Ranch Dressing (1 Side)

FROM THE GRILL

Chef's Daily Special 7/6

Selection Served with Soup or Salad, 2 Sides and Dessert of the Day

Hebrew National Hot Dog 6

All Beef 1/4 lb. Hot Dog on a Toasted Bun
Please ask server for Relish, Diced Onions or
Tomato (1 Side)

*Grilled Deli Sandwich 8/6

Choice of *Deli Meat
Choice of Bread and Cheese (1 Side)

*Three Egg Omelet 5

Choice of Two Ingredients, Choice of Cheese,
and Choice of Toast (1 Side)

*Open-Faced Filet Sandwich 13

Tenderloin on Grilled Garlic Bread
Caramelized Onions & Provolone (2 Sides)

*Atlantic Salmon 11/8

Steamed or Grilled (2 Sides)

*The Grillers 8

Choice of *Angus, *Turkey or Chicken Breast,
Choice of Cheese, Lettuce, Tomato and Onion,
Served on a Brioche Bun (1 side)

*Patty Melt or Tuna Melt 8

*Angus Patty or Tuna Salad on Sourdough Bread
with Grilled Onions and American Cheese (1 side)

The Classic Reuben 8/6

Corned Beef, Swiss Cheese, Thousand Island
Dressing, and Sauerkraut on Grilled Rye Bread
(1 Side)

♥ *Carb Smart Protein Plate 7

Choice of *Angus, *Turkey or Chicken Breast,
Tomatoes, and Cottage Cheese

Philly Cheesesteak 8

Peppers, Onions and Provolone (1 side)

Applesauce, Whole Fruit, Fresh Fruit Cup, Coleslaw, or Lay's Classic Chips 1

Salad or Fruit of the Day, Cottage Cheese, or 1/2 Avocado 1.50

French Fries, Sweet Potato Fries, or Onion Rings 2

Cup of Berries 3

Executive Chef Doug DeWindt - Dining Room Manager Michael Robichaud

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Single small leftover container available upon request.

THE RESERVE RESTAURANT

DINNER SERVED 4:00 PM - 7:00 PM

STARTERS

Soup Du Jour 4/2

Bowl/Cup

Spanakopita 8/6

Spinach, Feta, and Oregano-Lemon Dip (5/3)

Chili Bowl 5

Chopped Red Onion and Grated Cheese

*Jumbo Shrimp 8/6

Fried, Grilled, or Cocktail with Side Salad (6/4)

Mini Quesadilla 6

Served with Tomatoes, Onion, and Green Chilis
Add Chicken or Shrimp 2

Chicken Wings or Tenders 5/4

Served with Carrot and Celery Sticks, and Blue
Cheese Dressing (6/4)

*Caesar / House Salad 4

Add Chicken Breast 4; Add Four Shrimp 5

ON THE LIGHTER SIDE

Crab Cakes and Caesar 12/9

Pesto Aioli and Garlic Toast

♥ *Carb Smart Protein Plate 7

Choice of *Angus, *Turkey or Chicken Breast,
Tomatoes, and Cottage Cheese

Cobb Salad 11/8

Chicken, Bacon, Bleu Cheese, Avocado, Tomato,
Egg, and Green Onion on Mixed Greens

Veggie Wrap 7

Tomato, Lettuce, Onion, Green Chili, Avocado,
Pepper Jack Cheese

*Angel Hair Pasta 7

Marinara and Parmesan Cheese, served with Garlic Toast
Add Chicken Breast 4; Add Four Shrimp 5

FROM THE GRILL

Chicken Pesto Melt 8

Open Faced Grilled Chicken Breast on
Sourdough Bread with Provolone Cheese,
Onion, Tomato, and Pesto (1 Side)

*Grilled Angus Burger 8 oz 8

Angus Patty on Brioche Bun with Lettuce,
Tomato, and Mayo. Add bacon or chili upon
request. (1 Side)

Grilled Chicken Breast, Turkey, or Garden Burger 8

Served on Toasted Brioche Bun with Lettuce,
Tomato, Pickles (1 Side)

*Twin Sliders 7/5

Grilled Mini-Angus Burgers on Toasted Brioche
Bun with Lettuce, Tomato, Pickles, and Special
Sauce

MAIN ENTRÉES

Artichoke Chicken 8

Grilled Chicken Breast, Artichoke, and Sundried
Tomatoes (1 Side)

Grilled Baby Back Ribs 14/11

Honey Barbecue (2 Sides)

*Filet of Atlantic Salmon 13/10

Poached or Grilled with Sun Dried Tomato Aioli
(2 Sides)

*Lamb Loin Chops 17/13

Two Australian Double Chops, Cooked to Your
Liking, and Served with Mint Jelly (2 Sides)

*Filet Mignon 7 oz 17

With Maitre d'Hotel Butter (2 Sides)

Vegetable du Jour, Salad of the Day, Starch du Jour, Applesauce, or Fruit of the Day 1

French Fries, Sweet Potato Fries, or Onion Rings 2

All Berry Cup 3

Executive Chef Doug DeWindt - Dining Room Manager Michael Robichaud

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Single small leftover container available upon request.