

# 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 0.50  
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

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# 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)

### 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

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### \*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)

# 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

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