

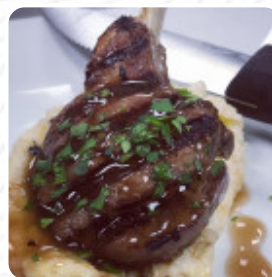
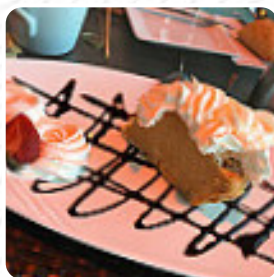
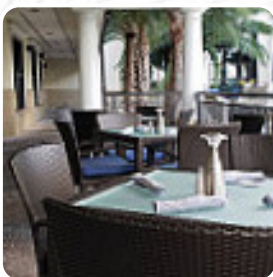


The Reserve Steak House Menu

<https://menuweb.menu>

110 Ocean Way GA 31527, JEKYLL ISLAND, United States

+19123192880, +19126354545 - <http://www.westinjekyllisland.com/the-reserve-restaurant>



The place from [JEKYLL ISLAND](#) offers **349** different **dishes and drinks** on [the menu](#) for an average price of \$34.4. Harry's Lounge is fully stocked with your favorite wines, liquors, and a selection of locally brewed craft beers. Guests can start their evening with us or end it in our lounge. Feel free to grab your drink of choice and head to the Observation Deck on the 2nd level north corner of the hotel above The Reserve Steak House. From there, you can overlook the sea grass dunes of the Jekyll coast line with the beautiful ocean waves crashing on the sandy beach below.

The Reserve Steak House Menu



Pasta

SEAFOOD SCAMPI \$32.0

10 Most Popular

HOMEFRIES \$8.0

Salad

CAESAR

Extras

ASSORTED DRY CEREALS \$8.0

Toast

AVOCADO TOAST \$17.0

Breakfast

MANHATTAN \$14.0

Drinks

DRINKS

Starters & Salads

FRENCH FRIES

Side Orders

ONE EGG \$4.0

Chicken

CHICKEN WAFFLES \$22.0

Appetizer

SEAFOOD PLATTER

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Dessert

KEY LIME PIE

Tapas

EGGPLANT TAPAS

Paleo Bars

PECAN PIE

Margaritas

AZURE MARGARITA \$10.0

American

GEORGE DICKEL RYE

Alkoholische Cocktails

COSMOPOLITAN \$12.0

Wodka

KETEL ONE

Whisky

HENNESSY VS

Gin

HENDRICK'S

The Reserve Steak House Menu



Vino

CABERNET, LOS VASCOS \$11.0

Vip Drinks

BOMBAY SAPPHIRE

Bar

BECKS N/A

Licor

BACARDI FLAVORS

Wines

MALBEC, ALAMOS \$13.0

Bread

SMOKED PORK BELLY \$16.0

Sweets & Desserts

FRUIT CUP \$6.0

Coffee

ESPRESSO

Signature Drinks

SOUTHERN HURRICANE \$11.0

Mixology

WATERMELON MARGARITA \$10.0

Premium

TRULY SPARKLING

Soup & Salad

SHE CRAB SOUP \$15.0

Breakfast Specials

STUFFED FRENCH TOAST \$20.0

Healthy Choices

EGG WHITE SCRAMBLE \$17.0

White

SAUVIGNON BLANC, KIM CRAWFORD \$12.0

Specialty

ANGRY ORCHARD

Champagne & Sparkling

ROSÉ PROSECCO, LA MARCA \$12.0

Signature Cocktails

DIRTY MARTINI \$12.0

Merlot

MERLOT, FERRARI CARANO \$12.0

Seasonal Cocktails

LAVENDER MARTINI \$12.0

Bottles & Cans

SWEETWATER 420 IPA

Whiskies & Bourbons

GLENLIVET FOUNDERS RESERVE

The Reserve Steak House Menu



Wine By The Glass

CHARDONNAY, FERRARI CARANO \$14.0

Highlands

DALWHINNIE 15YR.

Single Malt Scotch

TALISKER 10YR.

Plated Dinners

SHORT RIB PAPPARDELLE \$34.0

Scotch Whisky

GLENFIDDICH 14YR.

3-Egg Omelets

BUILD YOUR OWN OMELET \$21.0

Craft Cocktails & Aperitifs

BLOOD ORANGE MOJITO \$13.0

Eggs Benedict

CRAB CAKE BENEDICT \$25.0

Tequila & Mezcal

HERRADURA ANEJO

Brandies

REMY MARTIN XO

Wines On Tap

CHARDONNAY, SEA GLASS

Crafted Cocktails

GEORGIA PEACH MARTINI \$11.0

On Tap

SAM '76

Plain Vodkas – Super Premium

SNOW LEOPARD

Bright & Light

GRANOLA BERRIES \$12.0

Canadian Whiskey

SEAGRAM'S VO

Drink Specials

MAI TAI \$11.0

Rum / Cachaca

SAILOR JERRY SPICED

Whiskey & Bourbon

WILD TURKEY 101

Wine - Red

CABERNET, CAYMUS \$170.0

La Cantina

GOLDEN MARGARITA \$13.0

Scotches

GLENLIVET 12YR.

The Reserve Steak House Menu



Tennessee

JACK DANIELS SINGLE BARREL

Irish

BUSHMILLS

Long

BLUE HAWAIIAN \$10.0

Bottle Service - Spirits - Vodka

BELVEDERE FLAVORS

Tequila Blanco

CASA NOBLE BLANCO

French

FRENCH ONION SOUP

Canadian & Irish Whiskey

JAMESON CASKMATES STOUT

Miguel's Top Shelf

SAUZA HORNITOS PLATA

Grilled To Perfection

14 OZ. RIBEYE \$52.0

Frutti Di Mare / Seafood

CATCH OF THE DAY

Bourbon List

HENRY MCKENNA BOTTLED-IN-BOND

Signature Cocktails & Sweet Endings

ULTIMATE CHOCOLATE MARTINI \$12.0

After-Dinner Drinks

OLD FASHIONED \$14.0

Rhum - Cachaça

CLEMENT CUVÉE HOMERE

Water And Sparkling Water

SEAGRAM'S

Tequila & Mescal

DON JULIO 1942

Liquor Pt. 1

1792 SMALL BATCH

Steaks And Chops (Archived)

8 OZ. FILET \$58.0

Tequila Reposado

CORRALEJO REPOSADO

Roaring Cocktails

PEACH MARGARITA \$10.0

Liquor Pt. 4

VIRGIL KAINE

The Reserve Steak House Menu



Michters

MICHTER'S 10YR.

Nivel Plata

CUERVO 1800 SILVER

Spirits and Aperitif (30 MI)

MALIBU COCONUT RUM

Anguilla

PYRAT XO RESERVE

Sides \$6

BREAKFAST SAUSAGE \$6.0

Every Day Favorites

BISCUIT AND GRAVY \$16.0

30 Oz Drink \$9.99

RUM RUNNER \$12.0

Porter Beers

BRECKENRIDGE VANILLA PORTER

Black And Tan Beer

BASS ALE

Allocated Bourbons - Limited Availability

BLANTON'S

Other Premium Spirits

GRAN PATRON PLATINUM

Hors D'oeuvres By The Dozen

BACON WRAPPED SCALLOPS \$20.0

Small Batch - Bourbon + Whiskey + Rye

HIGH WEST AMERICAN PRAIRIE

The Classics Breakfast

BLUEBERRY HOTCAKES \$18.0

Wine Wine

CHARDONNAY, KENDALL JACKSON \$12.0

12" Oven-Baked Pizza

BEEFEATER

Roasted Chicken Breast

ROASTED CHICKEN BREAST \$24.0

Classic American Comfort Food

GRILLED HAM STEAK \$8.0

Seafood

CRAB CAKES

CALAMARI

The Reserve Steak House Menu



Steaks

SURF AND TURF

RIBEYE STEAK

Mexican Dishes

TACO

TACOS

White Wine

RIESLING, KENDALL JACKSON \$12.0

ROSÉ, YES WAY \$11.0

Beverages

CORONA LIGHT

SWEET TEA

Hot Drinks

IRISH COFFEE \$11.0

TEA

Whites

PINOT GRIGIO, SEA GLASS

PINOT GRIGIO, ECCO DOMANI \$11.0

Red

RED BLEND, MENAGE A TROIS \$12.0

MALBEC, TERRAZAS \$70.0

Signature

GEORGIA REDFISH \$34.0

RESERVE SEAFOOD PLATTER \$36.0

Sparkling

BRUT PROSECCO, MASCHIO \$11.0

PROSECCO, LA MARCA \$11.0

Local Beers

JEKYLL HOP DANG DIGGITY

JEKYLL COOTER BROWN

Martinis

THE BLACK ORCHID MARTINI \$12.0

HIBISCUS MARTINI \$13.0

Islay

ARDBEG 10YR.

LAGAVULIN 16YR.

Canadian Whisky

CROWN APPLE

TANGLE RIDGE 10YR.

Scotch Whisky Blended

CUTTY SARK PROHIBITION BLENDED

DEWARS 12YR.

Restaurant Category

FRENCH

DESSERT

Jekyll Favorites

JEKYLL ISLAND BREAKFAST \$18.0

BEEF BRAISED CHILAQUILES \$24.0

The Reserve Steak House Menu



Georgia Beers

TERRAPIN GOLDEN ALE

JEKYLL MERICAN AMBER ALE

ORANGE, APPLE, GRAPEFRUIT,
CRANBERRY

\$4.0

MILK* 2%, SKIM, ALMOND,
COCONUT, SOY OR CHOCOLATE

\$4.0

Salads

ICEBERG WEDGE

\$17.0

WEDGE SALAD

CAESAR SALAD

Cognac

COGNAC RÉVISEUR VS

COURVOISIER VS

REMY MARTIN LOUIS XIII

Entrées



SHRIMP COCKTAIL

\$16.0

CRAB CAKE

\$18.0

EGGPLANT
NAPOLEON

\$38.0

Westin Fresh By The Juicery

MANGO, CILANTRO SPINACH
SMOOTHIE

\$8.0

MELON, TURMERIC, PEAR, LEMON
JUICE

\$8.0

SPINACH, CUCUMBER, CILANTRO,
LIME JUICE

\$8.0

Starters

IRISH STEEL CUT OATS

\$13.0

ROCKEFELLER OYSTERS

\$24.0

FRESH CATCH OF THE DAY

Bourbon Whiskey

MICHTER'S

BULLEITT 10 YEAR

I.W. HARPER 15YR.

Cocktails



BAHAMA MAMA

\$12.0

SINGAPORE SLING

\$10.0

BLOODY MARY

\$12.0

Premium Bourbons & Ryes



ELIJAH CRAIG

HIGH WEST DOUBLE RYE

NOAH'S MILL

Rye

ANGEL'S ENVY

BULLEITT RYE

WILLETT

Uncategorized

WILD TURKEY LONGBRANCH

CHILI CRUSTED TUNA

\$17.0

JAMESON CASKMATES IPA

Revive

FRESHLY-BREWED STARBUCKS
COFFEE TEAVANA TEAS

\$4.0

The Reserve Steak House Menu



Spirits

JACK DANIELS

JOHNNY WALKER BLACK

REMY MARTIN VSOP

MARTINI

Soup And Salad

HEIRLOOM TOMATO ROASTED PARM SOUP \$12.0

SEASHORE CEASAR \$15.0

CHARRED PEACH ROASTED BEET SALAD \$16.0

STRAWBERRY BABY KALE QUINOA SALAD \$16.0

White Wines

PINOT GRIGIO, TENUTA MACAN \$12.0

SAUVIGNON, BLANC, WHITEHAVEN \$11.0

UNOAKED CHARD, KENDALL JACKSON \$12.0

ORANGE WINE, CALLIANO \$12.0

Craft

TERRAPIN HOPSECUTIONER

TERRAPIN GOSE

TRAVELER SEASONAL SHANDY

UFO PEACH

Speyside

MACALLAN 18YR.

GLENFIDDICH 12YR.

GLENFIDDICH 15YR.

GLENFIDDICH 18YR.

Liquor

PATRÓN SILVER

CANADIAN CLUB

CROWN ROYAL

JAMESON'S

Ports

FONSECA PORTO BIN 27

SANDEMAN 10YR. TAWNY

TAYLOR FLADGATE 10YR. TAWNY

TAYLOR FLADGATE 20YR. TAWNY

Scotch



CHIVAS REGAL 12YR.

JOHNNY WALKER BLUE

OBAN 14YR.

MACALLAN 12YR.

House Wines Sold By The Glass

SAUVIGNON BLANC, SEA GLASS

ROSE, SEA GLASS

CHAMPAGNE, WYCLIFF

CABERNET, SEA GLASS

Tequila

DON JULIO REPOSADO

EL JIMADOR REPOSADO

ESPOLÓN BLANCO

HERRADURA REPOSADO

HERRADURA SILVER

The Reserve Steak House Menu



Whiskey

- GENTLEMAN JACK
- SEAGRAM'S 7
- BULLEITT
- HIGH WEST CAMPFIRE
- HIGH WEST RENDEZVOUS RYE

Bourbon

- BLADE BOW
- BOOKER'S
- KNOB CREEK
- MAKER'S MARK
- WOODFORD RESERVE

Draft Beers

- YUENGLING
- NEWCASTLE
- AMSTEL LIGHT
- SAM ADAMS LAGER
- SAM ADAMS SEASONAL

Bourbon & Rye



- BASIL HAYDEN
- BUFFALO TRACE
- KNOB CREEK RYE

- MICHTER'S RYE
- WOODFORD DOUBLE OAKED

Sparkling Cellar Selections

- CUVEE, CORDINU \$50.0
- BRUT, IMPERIAL MOET \$120.0

- ROSE, IMPERIAL MOET \$120.0
- BRUT, LA FRANCAISE TATTINGER \$133.0
- BRUT, DOM PERRIGNON \$375.0

Alcoholic Drinks

- SANCERRE \$14.0
- CORONA EXTRA
- TANQUERAY
- JOHNNY WALKER RED
- SANGRIA
- ESPRESSO MARTINI

Vodka

- ABSOLUT FLAVORS
- DEEP EDDY
- GREY GOOSE
- SKYY
- STOLI FLAVORS
- TITO'S HANDMADE

Scotch Single Malt

- BALBLAIR '02
- GLENLIVET NADURRA 16YR.
- GLENMORANGIE HIGHLAND 10YR.
- GLENMORANGIE NECTAR 12YR.
- OLD PULTENEY 12YR.
- MACALLAN 25YR.

Crafted at Westin

- THE DRIFTWOOD \$13.0
- HARRY'S GIN SMASH \$13.0
- BLACKBERRY BOURBON BLISS \$13.0

The Reserve Steak House Menu



RESERVE RASPBERRY MARTINI	\$13.0
CRANBERRY JEKYLL MULE	\$10.0
NON-ALCOHOLIC STRAWBERRY CUCUMBER MULE	\$5.0
NON-ALCOHOLIC PEACH PALMER	\$5.0

White Wine Cellar Selections

CHARDONNAY, RAEBURN	\$95.0
ROSE, RAEBURN	\$95.0
CHARDONNAY, FELSINA SISTRI	\$70.0
CHARDONNAY, BRAVIUM	\$55.0
SAUVIGNON BLANC, KUMUSHA	\$48.0
MUSCADET, OYSTERMAN	\$50.0
ARNEIS DOCG, MOSCONO ROERO	\$65.0

Beer



BUD LIGHT
MICHELOB ULTRA
BLUE MOON

HEINEKEN
STELLA ARTOIS
BUDWEISER
COORS LIGHT
SWEETWATER GOIN' COASTAL

Red Wines

PINOT NOIR, SEA GLASS	
SHIRAZ, TERRA BAROSSA	\$11.0
SANGIOVESE BLEND, FERRARI CARRANO SIENA	\$12.0
CABERNET, 3 FINGER JACK	\$12.0
PINOT NOIR, FRANCIS FORD COPP	\$13.0

CABERNET FRANCIS FORD COPP	\$13.0
CABERNET, 1000 STORIES	\$14.0
CABERNET, KENDALL JACKSON	\$14.0

Side Dishes



TRUFFLE FRIES	\$12.0
GRITS	
MAC CHEESE	

CHICKEN APPLE SAUSAGE OR BACON	\$8.0
CHEESE GRITS	\$8.0
SINGLE WAFFLE	\$8.0
SINGLE FRENCH TOAST	\$7.0
GRILLED VEGETABLES	
SCAMPI	

Rum



BRUGAL 1888
CAPTAIN MORGAN SPICED
DON Q PUERTO RICAN

GOSLINGS BERMUDA BLACK
MOUNT GAY BARBADOS
MYERS JAMAICAN DARK
RICHLAND (LOCAL)
RICHLAND AGED (LOCAL)
RUMHAVEN COCONUT RUM

Ingredients Used



BACON
SCALLOPS
ONION
FRENCH ONION
SHRIMP

The Reserve Steak House Menu



- TUNA
- CHOCOLATE
- BUTTER
- PEANUT BUTTER
- CHEESE
- POTATOES
- VEGETABLES
- SWEET POTATOES
- SEAFOOD
- TOMATO

Red Wine Cellar Selections

PRIORAT, BON MAS	\$55.0
SYRAH, BECKMEN	\$60.0
GRENACHE, BECKMEN	\$60.0
CABERNET, BECKMEN	\$70.0
CABERNET, NATURA	\$60.0
RED BLEND, QUEST PASO ROBLES	\$60.0
CABARNET, MONTICELLO	\$70.0
PINOT NOIR, BENOVA	\$90.0
CABERNET, WORTHY	\$82.0
CABERNET, FREEMARK ABBEY	\$100.0
CABERNET, NEYERS	\$150.0

CABERNET, JUSTIN JUSTIFICATION	\$155.0
CABERNET, AUSTIN HOPE PASO ROBLES	\$90.0
RED BLEND, QUINTESSA	\$300.0
TANNAT, THE MUSKETEER	\$150.0
CABERNET, DECLARATION	

These Types Of Dishes Are Being Served



OYSTERS	\$20.0
PORK CHOP	\$40.0
FISH	
TUNA STEAK	
CHICKEN	
SOUP	
SALAD	
LAMB	
LAMB CHOPS	
LOBSTER	
QUESADILLAS	
BREAD	
DESSERTS	
TURKEY	
PASTA	
APPETIZER	

The Reserve Steak House Menu



The Reserve Steak House

110 Ocean WayGA 31527,
JEKYLL ISLAND, United
States

Opening Hours:
Monday 07:00-10:30 11:00-15:00 17:00-22:00
Tuesday 07:00-10:30 11:00-15:00 17:00-22:00
Wednesday 07:00-10:30 11:00-15:00 17:00-22:00
Thursday 07:00-10:30 11:00-15:00 17:00-22:00
Friday 07:00-10:30 11:00-15:00 17:00-22:00
Saturday 07:00-10:30 11:00-15:00 17:00-22:00
Sunday 07:00-10:30 11:00-15:00 17:00-22:00

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