

SHAREABLE SNACKS

SALMON CAKES - 14

Maple Horseradish | Arugula | Pickled Red Onions

FIRECRACKER FRIED SHRIMP - 13

Cornmeal Crust | Honey Sriracha Aioli

CHARCUTERIE BOARD - 16

Chef's Weekly Choice of Meats & Cheeses | Marcona Almonds
Crosthini | Olives | Mustard

BEET & BLUE (GF) - 13

Roasted Beets | Blue Cheese | Orange Supreme | Baby Spinach
Hazelnut Dust | Balsamic Vinaigrette

CALAMARI - 13

Sweet & Spicy Chili Sauce

SMOKED BACON & BRIE OYSTERS (4) - 16

Buttered Bread Crumbs

SEAFOOD
BAR (GF)

Oysters on the Half Shell* - 4 Each

Chilled Jumbo Shrimp - 3 Each

Jumbo Lump Crab Cocktail (3oz) - 12.5

SOUP & SALADS

SEAFOOD GUMBO - 11

Shrimp | Crab | Chopped Clams

CHOPPED ICEBERG WEDGE (GF) - 11/16

Bacon | Blue Cheese | Tomato | Red Onion | Ranch Dressing

CAESAR - 11/6

SEASONAL SALAD (GF) - 11/16

Baby Kale | Candied Walnuts | Shaved Manchego
Apples | Maple Bacon Vinaigrette

MAIN

ROASTED FLOUNDER - 29

Lemon Caper Sauce | Toasted Orzo | Baby Spinach | Tomato

ROASTED COBIA (GF) - 28

Butternut Squash Buckwheat Risotto | Wilted Baby Kale

CIOPPINO - 31

Shrimp | Mussels | Calamari | Seafood Broth
Saffron | Crusty Bread

RIGATONI POMODORO - 24

Tomato Sauce | Rigatoni | Parmesan | Burrata

CRISPY QUAIL - 29

Smoked Gouda Grits | Truffle Gravy

GRILLED FLAT IRON STEAK - 32

Mac & Cheese | Roasted Brussels Sprouts
Red Wine Demi

HONEY GLAZED PORK CHOP - 28

Brussels Sprouts | Apples | Beets
Parsnips | Cornbread Stuffing

GRILLED 6OZ. BEEF TENDERLOIN* (GF) - 41

Potato Gratin | Charred Broccolini
Roasted Shallot Butter

PAN-SEARED SALMON* - 28

Roasted Red Pepper Coulis | Ricotta Gnocchi
Cherry Tomato | Arugula

DOUBLE SMASHED GRILL BURGER - 15

Two Thin Patties | Shredded Lettuce | Tomato | Onion
Special Sauce | Cheese | Pickles
Choice of: French Fries, Onion Rings, or Side Salad

indicates heart~healthy meal | GF items/modifications available upon request.

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.



COCKTAILS-12

PEAR PRESSURE

Wild Roots Pear Vodka | Cinnamon Syrup | Lemon Juice | Cava

WATERVIEW HARVEST RED SANGRIA

Red Wine | Triple Sec | Maple Syrup | Apple Cider

BERRY KAUFMAN

Michter's US-1 Small Batch Bourbon | Blackberry Syrup | Honey Syrup | Lemon Juice

OVERLOOK ON THE ROCKS

Four Roses Small Batch | Heering Cherry Liqueur | Cinnamon Syrup | Cherry Bitters

AUTUMN HUGHES

Elderflower Liqueur | Cinnamon Syrup | Cava | Cranberry Juice | Mint

SAM MULE

Fireball Cinnamon Whiskey | Cinnamon Syrup | Ginger Beer

THE HOOVER RESERVE

Elijah Craig Small Batch Bourbon | Sweet Vermouth | Maple Syrup | Black Walnut Bitters

THYME AFTER THYME

Four Roses Small Batch Bourbon | Apple Thyme Syrup | Lemon Juice

GOLDEN FIG

Patron Reposado Tequila | Triple Sec | Fig-Honey Syrup | Lime Juice

PUNGER & SPICE

Crop Organic Vodka | Barrow's Intense Ginger | Blood Orange

BEER

DOMESTIC ~ 4.25

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

IMPORT ~ 5.25

Amstel Light
Corona
Heineken
Guinness
Stella Artois
Peroni (NA)

CRAFT ~ 6

Creature Comforts "Classic City" Lager
Sierra Nevada Pale Ale
Allagash White Belgian Wheat
New Belgium "Fat Tire" Belgian Ale
Woodchuck Amber
Wicked Weed "Pernicious" IPA
Athletic Brewing Co. "Upside Dawn" Gold Ale (NA)

SELTZER ~ 6

High Noon Black Cherry
High Noon Grapefruit
High Noon Pineapple

DESSERTS

DESSERTS 9

BLONDIE SUNDAE

GRANDMA'S CARROT CAKE
Salted Caramel

WARM TOFFEE BUNDT CAKE
Heath Bar Crumble | Whipped Cream

PUMPKIN CHEESECAKE

ICE CREAM 6

VANILLA (GF)

CHOCOLATE (GF)

CHOCOLATE BROWNIE EXTREME

COCKTAILS 12

EASY AS APPLE PIE

Fireball Cinnamon Whiskey | Smirnoff Vanilla Vodka |
Apple Juice | Cinnamon

SWEET NAN-TINI

Smirnoff Vanilla Vodka | White Chocolate Liqueur |
Amaretto | Cream

THE OUT-LAWSON

Old Forester Bourbon | Demerara Syrup | Espresso |
Chocolate Bitters | Biscoff Cookie

GF items/modifications available upon request.

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.



706.467.1172 | ReynoldsLakeOconee.com | 112 Great Waters Drive | Eatonton, GA 31024

SHAREABLE SNACKS

SALMON CAKES - 14

Maple Horseradish | Arugula | Pickled Red Onions

FIRECRACKER FRIED SHRIMP - 13

Cornmeal Crust | Honey Sriracha Aioli

SMOKED BACON & BRIE OYSTERS (4) - 16

Buttered Bread Crumbs

BEET & BLUE - 13

Roasted Beets | Blue Cheese |

Orange Supreme | Baby Spinach | Hazelnut Dust |

Balsamic Vinaigrette

CALAMARI - 13

Sweet & Spicy Chili Sauce

CHARCUTERIE BOARD - 16

Chef's Weekly Choice of Meats And Cheeses |

Marcona Almonds | Crostini | Olives | Mustard

SOUP & SALADS

SEAFOOD GUMBO - 11

Shrimp | Crab | Chopped Clams

CHOPPED ICEBERG WEDGE (GF) - 11/16

Bacon | Blue Cheese | Tomato | Red Onion | Ranch Dressing

CAESAR - 11/16

SEASONAL SALAD (GF) - 10/15

Baby Kale | Candied Walnuts | Shaved Manchego

Apples | Maple Bacon Vinaigrette

 indicates heart-healthy meal | GF items/modifications available upon request.

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.

MAIN

ROASTED FLOUNDER - 29

Lemon Caper Sauce | Toasted Orzo
Baby Spinach | Tomato

CIOPPINO - 31

Shrimp | Mussels | Calamari | Seafood Broth
Saffron | Crusty Bread

CRISPY QUAIL - 29

Smoked Gouda Grits | Truffle Gravy

HONEY GLAZED PORK CHOP - 28

Brussels Sprouts | Apples | Beets
Parsnips | Cornbread Stuffing

PAN-SEARED SALMON* - 28

Roasted Red Pepper Coulis |
Ricotta Gnocchi | Cherry Tomato | Arugula

ROASTED COBIA - 28

Butternut Squash Buckwheat Risotto |
Wilted Baby Kale

RIGATONI POMODORO - 24

Tomato Sauce | Rigatoni | Parmesan | Burrata

GRILLED FLAT IRON STEAK - 32

Mac & Cheese | Roasted Brussels Sprouts |
Red Wine Demi

GRILLED 6OZ. BEEF TENDERLOIN* - 41

Potato Gratin | Charred Broccolini |
Roasted Shallot Butter

DOUBLE SMASHED GRILL BURGER - 15

Two Thin Patties | Shredded Lettuce
Tomato | Onion | Special Sauce
Cheese | Pickles
Choice of: French Fries,
Onion Rings, or Side Salad

ICE CREAM - 6

VANILLA (GF)

CHOCOLATE (GF)

CHOCOLATE BROWNIE EXTREME

DESSERTS - 9

BLONDIE SUNDAE

GRANDMA'S CARROT CAKE
Salted Caramel

WARM TOFFEE BUNDT CAKE
Heath Bar Crumble | Whipped Cream

PUMPKIN CHEESECAKE

 indicates heart-healthy meal | GF items/modifications available upon request.

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.