



The Preserve Fine Dining
WEEKLY SPECIALS

THE PRESERVE SPECIALS

Week of January 10, 2021

Reservations are Highly Recommended: (520) 825-3028

Open Wednesday through Sunday, Lunch 11am-3pm, and Dinner 5pm-8pm

Small Plates menu available at the bar, lounge & patio starting at 4pm

Weekly Lunch Specials

BIG BEEFER SANDWICH

*thin sliced prime rib, swiss cheese, creamy horseradish,
sourdough bread, choice of side, \$10.99*

SHRIMP CAESAR SALAD

*shrimp, romaine lettuce, tomato, red onion, croutons,
parmesan cheese, caesar dressing, \$12.99*

New Wednesday Night Special **HOME STYLE COOKING**

includes a side salad with choice of dressing & an entrée | available 5:00pm-8:00pm

MEAT LOAF FORESTIERE

*mixed wild mushrooms, tomato sauce, served with potato
and vegetable du jour, \$19.99*

Thursdays **DATE NIGHT**

3 course dinner, includes a bottle of house red or white wine | \$59 per couple

STARTER

california field greens house salad, choice of dressing

ENTREES

choice of one

CHICKEN PICCATA

*chicken breast topped with lemon caper butter sauce
served with potato and vegetable di jour*

STUFFED DOVER SOLE

*dover sole stuffed with crab meat topped with newberg sauce
served with potato and vegetable di jour*

BRAISED SHORT RIBS

short ribs topped with a red wine demi served with potato and vegetable di jour

SPINACH RAVIOLI

spinach raviolis with a pesto alfredo sauce served with vegetable di jour

DESSERT TO SHARE

chef's choice

Fridays & Saturdays

PETER'S PRIME RIB

*executive chef peter's special recipe marinated overnight and slow cooked,
served with a baked potato, butter, sour cream, chives, au jus,
creamy horseradish, and sautéed asparagus, 8 oz \$28 / 12 oz \$35*

**split plate charge \$4.00. extra charge for bacon and cheddar cheese, price does not include tax or gratuity*

Sundays

BBQ RIBS

served with house coleslaw and wedge potatoes, \$19.99