



THE PRESERVE

Dinner Menu



Starters

DAILY SOUP 7

GLUTEN FREE SOUP 7

SHRIMP LEJON 16

bacon wrap, horseradish shrimp, remoulade

STEAK BITES 14

crostini, seared sliced steak, gorgonzola, fig compote, cranberry sweet onion relish, balsamic reduction, olive oil

PACIFIC SEARED AHI TUNA 16

sesame seed crusted ahi tuna, soba noodles, seaweed, daikon radish, wasabi, panzo, pickled ginger

ESCARGOT DE CHEF 14

garlic butter, parsley, bleu cheese crostinis

SHRIMP COCKTAIL 15

jumbo shrimp with cocktail sauce, lemon wedges

Salads

HOUSE SALAD 8

california field greens, cherry tomato, onions, cucumber, carrot jicama slaw

CAESAR SALAD GF 10

fresh romaine lettuce, tossed with reggiano cheese, caesar dressing, and house made croutons

WEDGE OF ICEBERG 10

iceberg lettuce, bleu cheese crumbles, tomato, bacon, roquefort dressing



STUFFED BEET AND

GOAT CHEESE GOCCE 12

arugula, goat cheese, roasted pecans, orange tarragon vinaigrette



Entrées

FILET MIGNON OSCAR 36

grilled tenderloin, lump crab meat, red wine demi glazed, bearnaise sauce potato and vegetable du jour

DRY AGED PORK PORTERHOUSE 32

grilled pork porterhouse, brandy dijon cream sauce, vegetable and potato du jour, chef's recommendation - medium

MUSHROOM ASIAGO CHICKEN BREAST 28

pan seared chicken breast, mushroom asiago cream butter sauce, thyme, potato and vegetable du jour

BAKED STUFFED SALMON 30

grilled crab stuffed salmon, tuscan ragu, blood orange sauce, potato and vegetable du jour

GRILLED BLACKENED NEW YORK STRIP 33

14oz grilled new york steak, topped with smoked bleu cheese, tobacco onion strings, roasted cipollini onion red wine sauce, potato and vegetable du jour

PAN SEARED PANCETTA SCALLOPS 29

sea scallops, pancetta, chives, sweet vermouh sauce, potato and vegetable du jour

GRILLED NEW ZEALAND RACK OF LAMB 36

grilled rack of lamb, pistachio dijon breadcrumbs, potato and vegetable du jour, rosemary mint demi glazed

VEAL TENDERLOIN MEDALLIONS A LA SONOITA 29

pan seared veal tenderloin, goat cheese russet, roasted garlic, sun dried tomato white wine demi sauce

SHRIMP AND BAY SCALLOPS ALA ROMA 27

capellini pasta, roasted garlic, tomato, leeks, basil, white wine sauce

WILD MUSHROOM AND ROOT VEGETABLE RISOTTO 26

roasted root vegetables served over wild mushroom risotto

\$3 split plate charge fee | sales tax and gratuities not included



Peter Budich

Executive Chef

TEMPERATURE DESCRIPTIONS

Rare – seared on the outside, center cool; red. Medium-Rare – seared on the outside, center warm; red. Medium – cooked outside, center hot; very pink. Medium Well – cooked outside, center hot; slightly pink. Well – cooked through, center hot; no pink.

*CONSUMER ADVISORY – The consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. rev. 03/2019