



THE PRESERVE

Dinner Menu



Starters

DAILY SOUP 7

GLUTEN FREE SOUP 7

BACON WRAPPED SHRIMP 14
served with remoulade sauce

STEAK BITES 14
crostini, seared sliced steak, bleu cheese, 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 17
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



BUFFALO CAPRESE SALAD 16
fresh buffalo mazzarella, tomato, basil,
kalamata olives, balsamic reduction,
olive oil, sprinkled with black sea salt



Entrées

FILET MIGNON CREVETTES 38
grilled filet mignon, topped with two garlic shrimp, demi sauce, hollandaise sauce, potato and vegetable du jour

GRILLED SALMON 32
grilled and baked salmon, topped with black garlic aioli, on a bed of wilted arugula, potato and vegetable du jour

PORK NEW YORK 30
grilled pork new york, prickly pear bbq sauce, apple chutney, potato and vegetable du jour
chef's recommendation - medium

ASPARAGUS STUFFED CHICKEN BREAST 28
chicken breast stuffed with asparagus, parmesan cheese, mozzarella, bacon bits, finished with
russian tarragon cream sauce, potato and vegetable du jour

GRILLED RIBEYE 36
over green pepper corn demi, tabacco onion strings, potato and vegetable du jour

PAN SEARED BACON SCALLOPS 33
sea scallops served with a bacon cream sauce, chives, fried capers, potato and vegetable du jour

GRILLED NEW ZEALAND RACK OF LAMB 42
grilled rack of lamb, pistachio dijon breadcrumbs, potato and vegetable du jour, rosemary mint demi glazed

ROSEMARY MINT BRAISED LAMB SHANK 35
rosemary mint braised lamb shank, served with potato and vegetable du jour

SHRIMP AND LOBSTER ALA PRESERVE 29
capellini pasta, shrimp, lobster, cream sauce, sun dried tomatoes, basil, roasted italian peppers

WILD MUSHROOM AND ROOT VEGETABLE RISOTTO 26
roasted root vegetables served over wild mushroom risotto

\$4 split plate charge fee | sales tax and gratuities not included



Peter Budich
Executive Chef

Gilbert Zazueta
Restaurant Manager

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. 1/20.