



THE PRESERVE

Dinner Menu



Starters

DAILY SOUP 7

GLUTEN FREE SOUP 7

*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, and 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

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, tobacco 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

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. 10/20.