

SHOW NIGHT DINNER AT THE PRESERVE



APPETIZERS

tempura green beans 11

fried tempura battered green beans, with a spicy sriracha aoli & parmesan

bacon wrapped shrimp 16

jumbo shrimp, firecracker sauce, with superfood slaw

preserve burger 18

½ lb. angus beef patty, cheddar cheese, bacon, signature chipotle sauce, butter lettuce, tomato & red onion

smoked salmon bruschetta 15

3 slices of toasted baguette, with cucumber dill cream cheese, & honey smoked salmon

fig & prosciutto flatbread 14

fig spread, fresh arugula, crispy prosciutto, goat cheese

ENTRÉES

tuscan stuffed chicken breast 28

stuffed tuscan airline chicken breast, garlic confit cream sauce, with potato & vegetable du jour

spaghetti a limone 26

lemon cream sauce, capers, parmesan cheese

add ons salmon filet 9 | chicken breast 6 | four garlic shrimp 10

pan roasted grouper 35

roasted red pepper romesco sauce, capers. with rice du jour

grilled atlantic salmon 29

citrus glaze, apricot chutney, with rice du jour

filet mignon 38

red wine bordelaise sauce, season compound butter, with potato & vegetable du jour

many of our dishes can be made gluten-free, ask your server for more information

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

* the use of a credit card for any transactions will incur a 3.5% convenience fee on the total, tax and gratuity.

THE PRESERVE FINE DINING | MANAGER: GILBERT ZAZUETA & EXEC CHEF: ALEX OHAYON

TEMPERATURE DESCRIPTIONS

Rare - seared on the outside, cool red center **Medium-Rare** - seared on the outside, warm red center **Medium** - cooked outside, warm pink center **Medium Well** - cooked outside, slightly pink center **Well** - cooked through, little or no pink

CONSUMER ADVISORY

*The consumption of raw or undercooked meats, eggs, fish, poultry & some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu Revised 9/13/24