

DINNER AT THE PRESERVE



APPETIZERS

soup du jour cup 6 bowl 9

chicken tortilla soup gf cup 6 bowl 9

shrimp cocktail 17

jumbo shrimp, bloody maria cocktail sauce, & grilled lemon

ahi tuna napoleon 16

crispy wonton, avocado, scallion oil, chili oil, wasabi

escargot de chef 15

garlic butter, parsley, bleu cheese, crostini

fig & prosciutto flatbread 14

fig spread, fresh arugula, crispy prosciutto, goat cheese

ENTRÉES

duck breast 38

pan seared duck breast, drunken cherry sauce, with potato & vegetable du jour

poulet farci 28

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

frutti di mare pasta 32

spicy tomato sauce, shrimp, chef's choice of seafood, crostini

spaghetti a limone 26

lemon cream sauce, capers, parmesan cheese

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

grilled ahi tuna nicoise 28

chef's mixed greens, tomatoes, fingerling potatoes, black olives, egg, haricots verts with rice du jour

pan roasted grouper 37

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

grilled atlantic salmon 29

citrus glaze, apricot chutney, with rice du jour

filet mignon 39

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

grilled for two dinner 100

16oz ribeye, bone marrow, 4 bones lamb chops, with potato & vegetable du jour

mediterranean lamb chops 44

lamb chops, mint chimichurri, fresh lemon, maldon salt, with potato & vegetable du jour

vegetarian lasagna 24

grilled vegetables, noodles, housemade marinara, ricotta cheese

pan seared sea scallops 45

pan seared scallops, served with a pomegranate gastrique, lemon cream sauce, crispy prosciutto, with rice 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 2/7/25