DINNER AT

THE PRESERVE

APPETIZERS

charcuterie board 22
3 seasonal cheeses, 3 seasonal cured meats, 6 bread crostini fresh & dried fruits, nuts, olives, chiltepin honey, cornichon,

tempura green beans* 11
fried green beans, siracha aioli, parmesan

bacon butter mussels 20
1 lb. mussels, bacon, shallots, rose wine, parsley, baguette toast

shrimp cocktail 17 gluten-free
(4) jumbo shrimp, morita cocktail sauce, fresh lemon

tenderloin tips 18
tenderloin tips, sauteed with mushroom, onion, garlic butter, served with french baguette.

ahi tuna wonton tacos 15
crispy wonton shells filled with ahi tuna, avocado, & cucumber, pineapple-unagi glaze, sriracha, & toasted sesame

truffle baked meatballs 12
house-made beef meatballs, served with marinera, truffle mascarpone, basil, parmesan, toasted baguette

preserve caprese salad 14
heirloom tomato, fresh mozzarella, basil leaves, basil pesto, marcona almonds, black sea salt, balsamic reduction

SOUPS & SALADS

soup cup 6 bowl 9
soup du jour or chicken tortilla

preserve salad 12 gluten-free
mixed greens, spinash, crisp green apple, dates, blue cheese crumbles, candied walnuts, watermelon radish, white balsamic vinaigrette

summer berry salad* 14
mixed greens with fresh seasonal berries, creamy goat cheese, & pistachios, finished with raspberry vinaigrette

wedge salad** 13
iceberg lettuce, tomato, bacon, bleu cheese crumbles, bleu cheese dressing

house salad* 10 gluten-free
mixed greens, cucumbers, cherry tomato, carrots, dried cranberries, candied walnuts

signature caesar 12
romaine lettuce, shaved parmesan cheese, croutons, caesar dressing

salad add ons salmon filet 10 | chicken breast 7 | ahi tuna 9 | 3 jumbo shrimp 10

ENTRÉES

signature burger 18 gf optional
½lb wagyu patty, bacon, red onion, tomato, lettuce, cheddar, swiss or bleu cheese crumbles, brioche

shrimp & scallop linguine 36
seared shrimp & bay scallops, linguine pasta, white wine garlic cream sauce, spinash roasted tomato, crispy pancetta

house bolognese 30
linguine tossed in a rich, slow-simmered bolognese of beef and pork

beef short rib 37 gluten-free
miso braised beef short rib with mashed potatoes, hibiscus onion, winter greens, braising liquid

grilled salmon 34 gf optional
salmon, black rice, cherry beurre blanc, apricot chutney

preserve tenderloin 46
mashed potatoes, asparagus, demi, roasted garlic butter

barramundi 34 gluten-free
pan seared barramundi, black rice, broccolini, caper beurre blanc

mushroom risotto* 28 gluten-free
creamy risotto with truffle, seasonal mushrooms, peas, parmesan

chicken & gulf shrimp 30
blackened chicken breast, rice pilaf and fresh pineapple pico, garlic butter shrimp, broccolini and glazed carrots

vera earl new york steak 42
10 oz vera earl ranch new york steak from sonoita, argentinian chimichurri, scalloped potatoes, asparagus

*vegan steak available upon requst

* dish is vegetarian | ** dish can be made vegan | many of our dishes can be made gluten-free, ask your server for more information

$5 split plate charge fee | no substitutions | 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 | MANAGER: GILBERT ZAZUETA

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 6/26/26