

# LUNCH AT THE PRESERVE



## SOUP & SALADS

### soup du jour | chicken tortilla

Cup | 6 - Bowl | 9

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#### the cobb

iceberg lettuce, grilled chicken, bacon crumbles, bleu cheese, diced egg, tomatoes, green onions, avocado, choice of dressing

Small | 10 - Large | 14

#### topopo salad

fried tortilla shell, romaine, shredded cheddar jack, black bean, avocado and roasted corn pico de gallo, and cilantro lime dressing

13 Add Carne Asada, Shrimp, or Chicken Breast | 6

#### bay shrimp louie

poached bay shrimp, boiled egg, cherry tomato, cucumber, radish, olives, capers, romaine lettuce and classic louie dressing

16

#### asian chicken salad

Napa cabbage, red bell, carrot, fried wonton, grilled chicken, soy ginger vinaigrette

15

add ons lump crab meat 12 | salmon filet 9 | chicken breast 6 | four garlic shrimp 10

## BURGERS, SANDWICHES & ENTRÉES

#### hummus 13

house-made hummus with baked flatbread chips, veggies, cured olives, pepperoncinis, olive oil and sea salt

#### preserve burger 18

black angus patty, cheddar, bacon, lettuce, tomato, red onion on kaiser roll, choice of side

#### turkey cranberry brie grilled cheese 14

shaved turkey, cranberry jam, brie, sourdough bread, choice of side

#### lobster roll MARKET PRICE

traditional lobster mix, new england style bun, lemon wedges, drawn butter, choice of side

#### prime rib french dip 17

shaved prime rib, au jus, rosemary aioli, provolone cheese, choice of side

#### beer battered fish & chips 16

beer battered cod, cole slaw, fries, tartar sauce

#### club sandwich 14

turkey, bacon, pepperjack cheese, pesto aioli, lettuce and tomato between two pieces of toasted sourdough bread, choice of side

#### fried chicken sandwich 15

fried chicken cutlet, p-15 sauce, coleslaw, and peppercorn herb mayo on a ciabatta bun, choice of side

#### reuben sandwich 15

Shaved corned beef, sauerkraut, swiss cheese, 1000 island dressing on a pretzel bun, choice of side

#### tuna salad croissant 14

Tuna salad, butter lettuce, tomato, mayo on warm croissant, choice of side

#### desert dog 12

¼ pound all beef frank with pico de gallo, bread and butter chips, chipotle mayo on potato bun, chile guerito choice of side

## TACOS & BOWLS (2) corn or flour tortillas OR bowl of rice, all served with salsa & lime

**shrimp** baja slaw, chipotle and avocado crema, pico de gallo and cotija cheese 15

**carne asada** chipotle and avocado crema, pico de gallo and cotija cheese 14

**chicken** chipotle and avocado crema, pico de gallo and cotija cheese 12

## ACCOMPANIMENTS

### gilroy garlic fries, cole slaw, or fresh fruit

\$1.50 upcharge for sweet potato fries, or onion rings

\$4 split plate charge fee | sales tax & gratuities not included | Many of our dishes can be made Gluten-Free, ask your server for more information

### 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 and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu Revised 9/01/23

SMALL PLATES AT

## THE PRESERVE



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### tempura green beans 11

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

### smoked pork belly 12

slow roasted pork belly, guajillo chile apple sauce, bourbon white balsamic glaze

### baked brie 14

ancho chile date jam, roasted garlic pistou, olives, toasted baguette

### bbq brisket sliders 14

3 mini kaiser buns with shredded bbq brisket, caramelized onions, red chile aioli, bread & butter pickle chip

### bacon wrapped shrimp 16

jumbo shrimp, firecracker sauce, with tortilla chip & bleu cheese slaw

### preserve burger 18

½ pound angus beef patty, cheddar cheese, bacon, butter lettuce, tomato & red onion

### calamari & rock shrimp 16

fried rings & rock shrimp on tomato sauce, with garlic rouille & local micro greens

### smoked salmon bruschetta 15

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

### caprese 12

layers of fresh mozzarella, heirloom tomato, & basil with extra virgin olive oil, balsamic glaze & smoked sea salt

### tenderloin tips 24

seared beef tips, wild mushrooms, caramelized onion jus, grilled baguette

\*Some dishes may be available Gluten-Free | Bar Menu Not Available In The Dining Room.

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# DINNER AT THE PRESERVE



## APPETIZERS

**soup du jour** cup 6 bowl 9

**chicken tortilla soup** gf cup 6 bowl 9

**crab cakes** 18

maryland blue crab, green apple & jicama slaw, lemon butter

**shrimp cocktail** 17

jumbo shrimp, bloody maria cocktail sauce, & grilled lemon

**bacon wrapped scallops** 19

beurre blanc, maple sweet glaze

**escargot de chef** 15

garlic butter, parsley, bleu cheese, crostini

## ENTRÉES

**filet mignon** 38

petite filet, black truffle compound butter, peppercorn cream demi, potato & vegetable du jour

**grilled salmon** 35

plum glazed salmon, forbidden black rice, veggie spring roll, baby bok choy, jalapeno yuzu vinaigrette

**roasted half duck** 35

drunken bing cherry sauce, potato & vegetable du jour

**pan-seared scallops** 39

jumbo scallops, parmesan & english pea risotto, saffron sweet corn cream sauce, crispy parsnip

**grilled preserve ribeye** 40

topped with house-made p-15 steak sauce, blue cheese crumbles & crispy onions, potato & vegetable du jour

**new zealand rack of lamb** 46

whole grain mustard & pecan crust, black garlic & mint jus, potato & vegetable du jour

**parmesan crusted halibut** 39

beurre blanc, roasted garlic pistou, parm risotto & vegetable du jour

**pasta bolognese** 25

ground veal, beef & pork in rich tomato ragout, linguine, garlic bread

**tuscan chicken** 28

breast of chicken stuffed with spinach & sundried tomato pesto, tuscan cream sauce, potato & vegetable du jour

**vegetarian lasagna** 24

layers of grilled vegetables, fresh mozzarella, tomato sauce & lasagna noodles with parmesan risotto & vegetable du jour

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

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THE PRESERVE FINE DINING | MANAGER: GILBERT ZAZUETA | EXECUTIVE CHEF: ERIK SAVIN | SOUS CHEF: JOSH SMITH

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# DRINKS AT THE PRESERVE



## SIGNATURE COCKTAILS

<b>eastside rickey, beefeater gin</b> with mint and cucumber, fresh lime juice, & simple syrup topped with club soda	10
<b>strawberry moscow mule, titos vodka</b> muddled strawberries, fresh lime juice, ginger beer, lime & fresh mint garnish	10
<b>smoked old fashion, woodford reserve</b> sugar in the raw, orange bitters, filthy cherry, orange peel, cedar plank smoked	12
<b>preserve los altos, silver tequila</b> mezcal, pineapple juice, simple syrup, fresh squeeze lime juice, topped with club soda	10
<b>preserve mai tai, malibu rum</b> orgeat liquor, fresh squeeze lime, pineapple juice, top with myers dark rum	12
<b>hibiscus royale spritzer, prosecco</b> aperol, club soda, hibiscus syrup, wild hibiscus flower.	10

## WHITES

<b>RIESLING</b> <b>the seeker, germany</b> citrus apple, nectarine with a honeyed finish	8GL   28BTL
<b>PINOT GRIGIO</b> <b>three pears, california</b> delicate and crisp with fresh floral and citrus notes	8GL   28BTL
<b>CHARDONNAY</b> <b>la crema, sonoma coast</b> meyer lemon, pear, with hints of oak, crisp apple, tangerine & pineapple	12GL   48BTL
<b>CHARDONNAY</b> <b>kendall jackson   vintner's reserve, california</b> tropical notes with a hint of vanilla and toasted oak	10GL   36BTL
<b>CHARDONNAY</b> <b>sonoma-cutrer russian river ranch, sonoma</b> green apple, lime, pineapple, crisp, light acidity	13GL   52BTL
<b>SAUVIGNON BLANC</b> <b>crossings, new zealand</b> medium bodied with kiwi, lime, and grapefruit	8GL   28BTL
<b>SAUVIGNON BLANC</b> <b>kim crawford, new zealand</b> rich tropical fruit with gooseberry and lemongrass	12GL   46BTL

## BUBBLES

<b>PROSECCO</b> <b>caposaldo split, italy</b> bright citrus, green apple, and acacia flowers	8BTL
<b>PROSECCO</b> <b>la marca, italy</b> dark chocolate, blackberry compote, with hints of vanilla bean	35BTL
<b>ROSÉ</b> <b>diora, california</b> fresh strawberries, watermelon, peach	8GL   28BTL

## HOUSE WINES

<b>CHARDONNAY</b>	6GL   18BTL
<b>MERLOT</b>	6GL   18BTL
<b>CABERNET SAUVIGNON</b>	6GL   18BTL
<b>WHITE ZINFANDEL</b>	6GL   18BTL

## REDS

<b>PINOT NOIR</b> <b>diora la petite grace, monterey county</b> black cherry, dark chocolate, spice, coffee bean, earthy mushroom, truffle	12GL   48BTL
<b>OLD VINE ZINFANDEL</b> <b>girard, napa valley</b> jammy fruit, black cherry, toasty oak, spice aromas	13GL   52BTL
<b>MALBEC</b> <b>red schooner by caymus, mendoza argentina</b> dark, dense, supple red fruits, oak, and rustic	15GL   60BTL
<b>MERLOT</b> <b>gainey estate, santa barbara</b> black cherry, dark plum, vanilla, milk chocolate, light herbal scents	14GL   56BTL
<b>MERLOT</b> <b>emmolo, napa valley</b> dark fruits, cigar box, rich earth, leathery tannins	60BTL
<b>RED BLEND</b> <b>the prisoner '18, california</b> ripe raspberry, boysenberry, pomegranate, vanilla, fig	66BTL
<b>RED BLEND</b> <b>troublemaker by austin hope, central coast</b> ark fruit & black pepper notes with sweet vanilla, & black berry cobbler	12GL   48BTL
<b>CABERNET SAUVIGNON</b> <b>bonanza by chuck wagner, california</b> luscious fruit and dark chocolate, vanilla and silky tannins	12GL   48BTL
<b>CABERNET SAUVIGNON</b> <b>j.lohr seven oaks, paso robles</b> big juicy long finish, ripe fruit, black cherry, hazelnut, vanilla	10GL   40BTL
<b>CABERNET SAUVIGNON</b> <b>unshackled by prisoner, california</b> plum, blackberry, a hint of olive, stone fruit, and vanilla spice	14GL   56BTL
<b>CABERNET SAUVIGNON</b> <b>austin hope, paso robles</b> blackberry, cherry, vanilla bean, brown butter	68BTL
<b>SUPER TUSCAN</b> <b>il fauno, toscana</b> plump cherry, blackberry, caramel, vanilla spice, tobacco, dark chocolate	56BTL
<b>SYRAH</b> <b>alexander valley vineyards, california</b> dark chocolate, blackberry compote, with hints of vanilla bean	15GL   60BTL
<b>PETITE SYRAH</b> <b>the crusher, clarksburg</b> velvety structure with lush dark fruit, roasted coffee, dried fig	30BTL