

# *A Shared Table Is A Shared Life.*

## APPETIZERS

### **Artisan Cheese Tray – 14<sup>99</sup>**

Chef's selection of four cheeses served with fig paste, quince paste, figs, and dates.

### **Coconut Battered Shrimp – 14<sup>99</sup>**

Sweet shrimp, lightly battered in real coconut milk and deep fried until crispy and golden brown.

### **Shrimp Cocktail – 16<sup>99</sup>**

Three colossal sweet shrimp served chilled on dry ice with cocktail sauce or remoulade sauce.

### **Rhode Island Style Calamari – 9<sup>99</sup>**

Tempura-battered squid mixed with cherry peppers and baby corn all tossed in light citrus vinaigrette.

### **\*Lamb Chop Fondue – 17<sup>99</sup>**

Three lamb chops grilled to your preference and served with Truffle Tremor goat cheese.

### **\*Kumamoto Oysters – 18<sup>99</sup>**

Six oysters shucked to order and served on the half shell with a lemon and verjus mignonette sauce. These small Japanese oysters yield a mildly sweet and fruity, yet slightly mineral finish.

### **Alaskan King Crab Legs – (MKT)**

4 oz Merus Crab legs steamed & served with Umami Beurre Blanc.

### **4oz Jumbo Lump Crab Cake – 16<sup>99</sup>**

(2-4oz Crab Cakes, 33.99)

## SOUPS & SALADS

### **Iceberg Wedge – 11<sup>99</sup>**

Cold and crisp iceberg lettuce, ranch dressing, red onion, chives, blue cheese crumbles, baby heirloom tomatoes and two strips of hot applewood bacon.

### **Caesar Salad – Small 7<sup>99</sup> • Large 9<sup>99</sup>**

Romaine lettuce tossed with a tangy garlic vinaigrette dressing with a hint of anchovies, topped with croutons and Parmigiano-Reggiano cheese.

### **Chopped Salad – Small 7<sup>99</sup> • Large 9<sup>99</sup>**

A combination of mixed greens, iceberg and romaine finely chopped and mixed with heirloom tomatoes, fresh corn, bleu cheese and our house-made honey mustard dressing.

### **House Salad – Small 7<sup>99</sup> • Large 9<sup>99</sup>**

Iceberg lettuce tossed in an Italian vinaigrette with thinly sliced red onions, carrots, croutons, kalamata olives and Parmigiano-Reggiano cheese.

### **Spinach Salad – Small 8<sup>99</sup> • Large 11<sup>99</sup>**

Tender spinach tossed with warm red wine vinaigrette, sliced eggs, bacon, shaved red onions and mushrooms.

### **Preston's Salad – 12<sup>99</sup>**

Arugala tossed in citrus white French dressing with dates, mission figs, dried cranberries, pears, roasted beets, candied pecans and goat cheese crumbles.

### **French Onion Soup or Clam Chowder**

Cup 6<sup>99</sup> • Bowl 10<sup>99</sup>

## SEAFOOD\* & CHICKEN

### **Fish Cooking Techniques**

Blackened • Hickory Planked • Lemon Dill • Macadamia Crusted • Parmesan Crusted • Grilled

### **Farm-Raised Salmon\* – 28<sup>99</sup>**

**Alaskan Halibut\* (seasonal) – (MKT)**

**Chilean Sea Bass\* – (MKT)**

**Wild Salmon\* – (MKT)**

**Swordfish\* – 28<sup>99</sup>**

**Arctic Char\* – 32<sup>99</sup>**

**16 oz Merus King Crab Legs – (MKT)**

**Two 8 oz Maine Lobster Tails – (MKT)**

**Preston's Salmon\* – 33<sup>99</sup>**

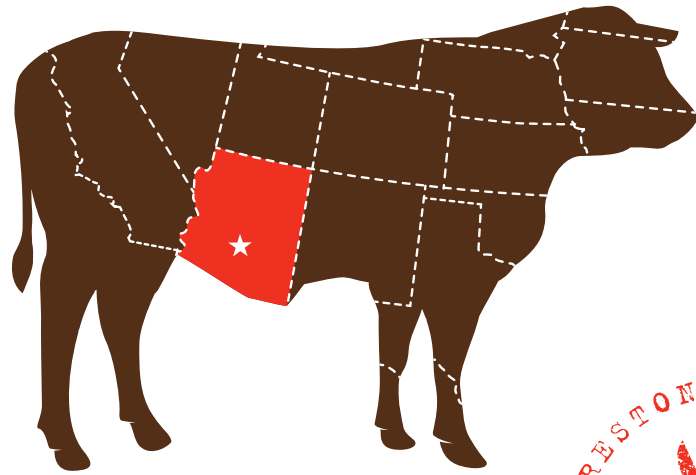
Served with Louisiana Style BBQ Shrimp

### **Wood Fire Whole Roasted Chicken – 24<sup>99</sup>**

Carved Table Side

## SAUCES

Chimichurri Sauce • Sautéed Blue Cheese • Cognac Pepper Corn • Béarnaise • Gorgonzola Encrusted • Lemon Turmeric Beurre Blanc • Roasted Garlic Encrusted • Umami Beurre Blanc



## PRIME HAND CUTS\*

### Prime USDA Delmonico Steak

10 oz – 31<sup>99</sup> • 14 oz – 42<sup>99</sup>

### 10 oz Delmonico Steak – 41<sup>99</sup>

Served with Louisiana Style BBQ Shrimp

### 8 oz Filet – 37<sup>99</sup>

### 12 oz Filet – 41<sup>99</sup>

### 13 oz Bone-In Filet – 51<sup>99</sup>

### Tajima Kobe Steak – 70<sup>99</sup>

### 48 oz Porter House – 79<sup>99</sup>

### 8 oz New York Strip – 28<sup>99</sup>

### 16 oz New York Strip – 44<sup>99</sup>

### 18 oz Rack of Lamb – 40<sup>99</sup>

### 22 oz Porter House – 38<sup>99</sup>

### 22 oz Bone-In Rib-Eye – 42<sup>99</sup>

### 18 oz Bone-In KC Strip – 37<sup>99</sup>

### 32 oz Tomahawk Steak – 75<sup>99</sup>

### Tuscan Steak – 57<sup>99</sup>

Bone-in Ribeye marinated in local Meyer Lemon olive oil, Tuscan herbs, chili flake, garlic and topped with fresh Arugala and fried eggs.

### House Smoked Prime Rib

10 oz – 38<sup>99</sup> • 15 oz – 40<sup>99</sup> • 20 oz – 43<sup>99</sup>

44 oz Double Cut – 80<sup>99</sup>

- Blue (Cold, Red Center)**  
**Rare (Very Red, Cool Center)**  
**Medium Rare (Red, Warm Center)**  
**Medium (Pink, Hot Center)**  
**Medium Well (Dull Pink Center)**  
**Well (Broiled Throughout)**

Preston's Signature "All Natural" steaks are carefully selected, prime hand cuts. Each steak is broiled to perfection and served on a sizzling hot plate to ensure your last bite is as hot as the first. All steaks are served with our proprietary seasoning and topped with clarified butter. We serve only the highest quality beef, free of any growth hormones or synthetic fertilizers.

Medium Well and Well Done filets are recommended butterflied. We are not responsible for steaks ordered Well Done.



### Options for All Entrees

**Lobster Style – 25<sup>99</sup> or Oscar Style – 16<sup>99</sup>**

Served with Asparagus, and Béarnaise Sauce

**Surf & Surf or Surf & Turf – 16<sup>99</sup>**

Add Louisiana shrimp scampi or sautéed scallops

**8 oz King Crab Legs – 29<sup>99</sup>**

## SIDES

Sautéed Mushrooms  
& Caramelized  
Sweet Onions – 8<sup>99</sup>

Sautéed Green Beans – 9<sup>99</sup>

Sautéed Broccoli – 8<sup>99</sup>

Sautéed Asparagus – 12<sup>99</sup>

Sautéed Spinach – 7<sup>99</sup>

Creamed Spinach – 7<sup>99</sup>

Creamed Corn – 7<sup>99</sup>

Broccoli & Cheese – 9<sup>99</sup>

French Fries – 6<sup>99</sup>

Sweet Potato Fries – 6<sup>99</sup>

Trio of French Fries – 7<sup>99</sup>

Vegetable Risotto – 8<sup>99</sup>

Artisan

Mac & Cheese – 14<sup>99</sup>

Classic

Mac & Cheese – 8<sup>99</sup>

Green Chile

Mac & Cheese – 10<sup>99</sup>

Baked Sweet Potato – 9<sup>99</sup>

Yukon Gold Mashed  
Potatoes – 8<sup>99</sup>

Maple Mashed Sweet  
Potatoes – 8<sup>99</sup>

Lobster Twice Baked  
Potato – 22<sup>99</sup>

Lobster Mashed  
Potatoes – 22<sup>99</sup>

Lyonnais Potato – 9<sup>99</sup>

Creamy Au Gratin  
Potatoes – 9<sup>99</sup>

Battered  
Onion Rings – 7<sup>99</sup>

Loaded  
Baked Potato – 8<sup>99</sup>

Twice Baked Potato – 8<sup>99</sup>

Speck Ham Wrapped  
Asparagus – 16<sup>99</sup>

Roasted  
Brussels Sprouts – 11<sup>99</sup>

\*These items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of a food borne illness especially if you have certain medical conditions.

## COCKTAILS & BEER

### **Moongirl Martini – 12<sup>99</sup>**

Raspberry | Pomegranate | Bubbles

### **Pomegranate-Acai Martini – 12<sup>99</sup>**

Acai | Pomegranate | Sicilian Red Orange

### **Peartini – 12<sup>99</sup>**

Pear | Elderflower Essence | Sugared Rim

### **Vanilla-Fig Manhattan – 13<sup>99</sup>**

Barrel Select Knob Creek | Vanilla | Fig | Artisan Bitters

### **Preston's Perfect Margarita – 13<sup>99</sup>**

Barrel Selection Patron Anejo | Lime | Agave

### **The Mule – 11<sup>99</sup>**

Choose one: Tito's Classic, Irish, Kentucky or Jamaican

### **Berry Lemon Drop – 12<sup>99</sup>**

Blueberry | Lemon | Basil

### **Domestic Beers – 4<sup>99</sup>**

Bud Light • Budweiser • Miller Lite  
Coors Light • Michelob Ultra

### **Import & Craft Beers – 5<sup>99</sup>**

Blue Moon • Four Peaks "Kiltlifter" • Stella Artois  
Amstel Light • Guinness • Samuel Adams • Heineken  
Four Peaks "8th Street Ale" • Odell "90 Schilling"  
Seasonal IPA • Crispin Organic Hard Cider  
Dark Beer of the Moment

### **Seasonal Craft Beer – 6<sup>99</sup>**

## Bubbles

G B

<i>NV Lunetta, Prosecco, Veneto, Italy</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2016 Ruffino, Moscato D'Asti, Piedmont, Italy</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>NV Mumm Napa Brut, "Prestige Cuvee" Napa, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>NV Laurent-Perrier "Brut" Champagne, France</i>	18 <sup>99</sup>	70 <sup>99</sup>

## Unique Whites

<i>2017 Brancott, Sauvignon Blanc, Marlborough, NZ</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2016 Barone Fini, Pinot Grigio, Valdadige, Italy</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2016 Pine Ridge Chenin Blanc/Viognier, California</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2015 Cht. Ste Michelle "Eroica" Riesling, Washington</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2016 Kim Crawford, Sauvignon Blanc, Marlborough, NZ</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2016 Ferrari-Carano, Fumé Blanc, Sonoma, CA</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2016 Santa Margherita Pinot Grigio, Alto-Adige, Italy</i>	15 <sup>99</sup>	58 <sup>99</sup>

## Chardonnay

<i>2015 Eve by Charles Smith, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2015 La Crema, Monterey, CA</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2015 Kendall-Jackson "Grand RSV," Central Coast, CA</i>	11 <sup>99</sup>	39 <sup>99</sup>
<i>2015 Landmark "Overlook", Central Coast, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>2014 Cuvaision Estate, Carneros, CA</i>	14 <sup>99</sup>	54 <sup>99</sup>
<i>2014 Jordan Chardonnay, Russian River, CA</i>	16 <sup>99</sup>	62 <sup>99</sup>
<i>2016 Rombauer Chardonnay, Carneros, CA</i>	19 <sup>99</sup>	74 <sup>99</sup>

## Merlot

<i>2015 Velvet Devil Merlot by Charles Smith, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2013 Cht. St. Jean, California</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2014 Markham Cellars Merlot, Napa, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>

## Pinot Noir

G B

<i>2016 Angeline, CA</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2015 Row Eleven, "Vinas 3," California</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2015 La Crema, Monterey, CA</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2015 Erath "Resplendent" OR</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>2015 Cherry Pie "3 Vineyards", CA</i>	13 <sup>99</sup>	56 <sup>99</sup>
<i>2014 Hartford Court, Russian River, CA</i>	18 <sup>99</sup>	70 <sup>99</sup>
<i>2014 Duckhorn "Goldeneye" Anderson Valley, CA</i>	19 <sup>99</sup>	78 <sup>99</sup>
<i>2014 Archery Summit "Premier Cuvee" Willamette, OR</i>	20 <sup>99</sup>	80 <sup>99</sup>

## Incredible Reds

<i>2016 Trapiche Malbec, Mendoza, Argentina</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2014 Ravenswood "Old Vine" Zinfandel, Napa, CA</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>Lot 66 Marrietta "Old Vine Red" Red Blend, California</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2013 Ranch 32 "Meritage" Red Blend, Monterey, CA</i>	11 <sup>99</sup>	38 <sup>99</sup>
<i>2016 The Pessimist Red Blend, Paso Robles, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>2014 Yangarra Shiraz, McLarenvale, Australia</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>2015 Catena "Vista Flores" Malbec, Mendoza, Argentina</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2014 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA</i>	15 <sup>99</sup>	58 <sup>99</sup>

## Cabernet Sauvignon

<i>2015 Fourteen Hands, Columbia Valley, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2013 Silver Palm, North Coast, CA</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2014 Kenwood "Jack London Vineyard" Sonoma Mtn, CA</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2014 Charles Krug, Napa, CA</i>	16 <sup>99</sup>	62 <sup>99</sup>
<i>2015 Justin Cellars, Paso Robles, CA</i>	18 <sup>99</sup>	70 <sup>99</sup>
<i>2015 Pine Ridge, Napa, CA</i>	21 <sup>99</sup>	82 <sup>99</sup>
<i>2013 Jordan, Alexander Valley, CA</i>	24 <sup>99</sup>	98 <sup>99</sup>

## Sparkling & Champagne

**B**

<i>NV Veuve Cliquot "Yellow Label," Brut Champagne, France</i>	95 <sup>99</sup>
<i>NV Perrier-Jouet "Blason" Rose, Champagne, France</i>	125 <sup>99</sup>
<i>2009 Louis Roederer "Cristal," Brut Champagne, France</i>	299 <sup>99</sup>
<i>NV Ace of Spades by A. Brignac Brut, Champagne, France</i>	375 <sup>99</sup>

## Delectable Whites

<i>2014 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA</i>	45 <sup>99</sup>
<i>2015 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France</i>	49 <sup>99</sup>
<i>2015 Sonoma-Cutrer, Chardonnay, Russian River, CA</i>	54 <sup>99</sup>
<i>2014 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany</i>	56 <sup>99</sup>
<i>2016 Jolivet Sancerre, Sauvignon Blanc, Loire, France</i>	60 <sup>99</sup>
<i>2015 Cakebread Cellars, Sauvignon Blanc, Napa, CA</i>	65 <sup>99</sup>
<i>2014 Cakebread Cellars, Chardonnay, Napa, CA</i>	70 <sup>99</sup>
<i>2015 Patz &amp; Hall "Dutton Ranch" Chardonnay, Russian River, CA</i>	78 <sup>99</sup>
<i>2015 Kistler "Noisettiers" Chardonnay Sonoma, CA</i>	95 <sup>99</sup>

## Pinot Noir

<i>2014 Nobilo "Icon," Marlborough, New Zealand</i>	49 <sup>99</sup>
<i>2014 Emeritus "Hallberg Ranch", Russian River, CA</i>	75 <sup>99</sup>
<i>2015 Gary Farrell, Russian River, CA</i>	80 <sup>99</sup>
<i>2014 Cherry Pie "Stanly Ranch" Carneros, CA</i>	110 <sup>99</sup>
<i>2014 Louis Latour "Gevrey-Chambertin" Burgundy, France</i>	115 <sup>99</sup>
<i>2015 Paul Hobbs, Russian River, CA</i>	125 <sup>99</sup>
<i>2014 Domaine Serene "Evenstad" Reserve Willamette Valley, OR</i>	139 <sup>99</sup>
<i>2014 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR</i>	229 <sup>99</sup>

## Incredible Reds

**B**

<i>Lot 6 The Riddler by Stratton-Lumms, Red Blend, Napa, CA</i>	40 <sup>99</sup>
<i>2011 Campo Viejo "Rioja Gran Reserva" Rioja, Spain</i>	50 <sup>99</sup>
<i>2013 Hedges "Estate Red Blend" Red Mountain, WA</i>	53 <sup>99</sup>
<i>2015 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy</i>	55 <sup>99</sup>
<i>2012 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy</i>	59 <sup>99</sup>
<i>2013 Austin Hope Grenache Paso Robles, CA</i>	65 <sup>99</sup>
<i>2016 Orin Swift "Abstract" Red Blend, California</i>	72 <sup>99</sup>
<i>2013 Seghesio "Old Vines" Zinfandel, Dry Creek, CA</i>	75 <sup>99</sup>
<i>2013 Conn Creek "Anthology," Cabernet Blend, Napa, CA</i>	79 <sup>99</sup>
<i>2015 "The Prisoner," Red Blend, Napa, CA</i>	80 <sup>99</sup>
<i>2014 Domaine Rothschild, Pauillac, Bordeaux, France</i>	90 <sup>99</sup>
<i>2015 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia</i>	99 <sup>99</sup>
<i>2012 Santi Amarone della Valpolicella, Veneto, Italy</i>	100 <sup>99</sup>
<i>2013 Pio Cesare Barolo, Piedmont, Italy</i>	109 <sup>99</sup>
<i>2014 M. Chapoutier Chateaufeuf-du-Pape Rhone, France</i>	115 <sup>99</sup>
<i>2013 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA</i>	120 <sup>99</sup>
<i>2014 Long Shadows Pirouette Red Blend, Columbia Valley, WA</i>	125 <sup>99</sup>
<i>2012 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile</i>	160 <sup>99</sup>
<i>2013 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy</i>	275 <sup>99</sup>

## Merlot & Cabernet Franc

<i>2015 Niner Estates Cabernet Franc Blend, Paso Robles, CA</i>	40 <sup>99</sup>
<i>2014 Rutherford Hill Merlot, Napa, CA</i>	49 <sup>99</sup>
<i>2013 Matanzas Creek Merlot, Sonoma, CA</i>	55 <sup>99</sup>
<i>2014 L'Ecole No. 41 Columbia Valley, WA</i>	65 <sup>99</sup>
<i>2014 Frog's Leap Estate Merlot, Rutherford, CA</i>	75 <sup>99</sup>
<i>2013 Peju Cabernet Franc, Napa, CA</i>	92 <sup>99</sup>
<i>2011 Chateau Lessegue, Grand Cru, St Emillion-Bordeaux, France</i>	109 <sup>99</sup>

## Cabernet Sauvignon

**B**

<i>2014 Simi, Alexander Valley, CA</i>	45 <sup>99</sup>
<i>2015 Ernie Els, Stellenbosch, South Africa</i>	50 <sup>99</sup>
<i>2015 Hess Vineyards "Allomi Vineyard" Napa, CA</i>	55 <sup>99</sup>
<i>2014 J Lohr, "Hilltop Vineyard," Paso Robles, CA</i>	59 <sup>99</sup>
<i>2014 Franciscan Estate, Napa, CA</i>	63 <sup>99</sup>
<i>2014 Sexy Beast by Two Hands, McLarenvale, Australia</i>	75 <sup>99</sup>
<i>2013 Antica Estate, Atlas Peak-Napa, CA</i>	85 <sup>99</sup>
<i>2014 Monument Ridge by Stonestreet, Alexander Valley, CA</i>	90 <sup>99</sup>
<i>2014 Mount Veeder Winery, Napa, CA</i>	95 <sup>99</sup>
<i>2014 Terra-Valentine, Spring Mountain-Napa, CA</i>	100 <sup>99</sup>
<i>2013 Von Strasser, Diamond Mountain, CA</i>	105 <sup>99</sup>
<i>2013 Heitz Cellars, Napa, CA</i>	110 <sup>99</sup>
<i>2014 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA</i>	115 <sup>99</sup>
<i>2014 Cakebread Cellars, Napa, CA</i>	120 <sup>99</sup>
<i>2013 Silver Oak, Alexander Valley, CA</i>	130 <sup>99</sup>
<i>2015 Caymus, Napa, CA</i>	135 <sup>99</sup>
<i>2013 Robert Craig "Affinity", Napa, CA</i>	140 <sup>99</sup>
<i>2012 Hidden Ridge "Impassable Mountain" Sonoma, CA</i>	145 <sup>99</sup>
<i>2013 La Jota, Howell Mountain-Napa, CA</i>	150 <sup>99</sup>
<i>2013 Mondavi Reserve "To Kalon" Oakville-Napa, CA</i>	160 <sup>99</sup>
<i>2014 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA</i>	175 <sup>99</sup>
<i>2013 Shafer "One Point Five" Stag's Leap-Napa, CA</i>	190 <sup>99</sup>
<i>2014 Plumpjack, Oakville-Napa, CA</i>	205 <sup>99</sup>
<i>2014 Caymus "Special Selection", Napa, CA</i>	249 <sup>99</sup>
<i>2009 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA</i>	400 <sup>99</sup>



All vintages subject to availability