

# *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, bleu 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>**

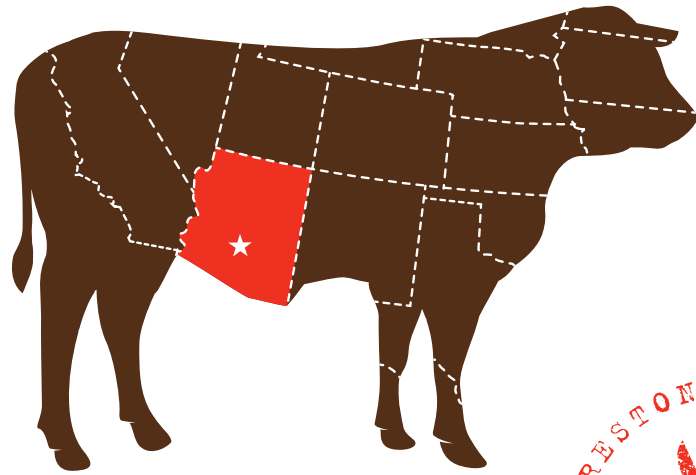
Served with Louisiana Style BBQ Shrimp

### **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



**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.

## 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 flakes, garlic and topped with fresh Arugula 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>



### 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 Potatoes – 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 "Kildifter" • 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**

	<b>G</b>	<b>B</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 Nicolas Feuillattee "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>2017 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>2017 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>2016 Eve by Charles Smith, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2016 La Crema, Monterey, CA</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2016 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>2015 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>2016 Velvet Devil Merlot by Charles Smith, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2016 Cht. St. Jean, California</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2015 Markham Cellars Merlot, Napa, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>

## **Pinot Noir**

	<b>G</b>	<b>B</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>2016 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>2016 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>2015 Duckhorn "Goldeneye" Anderson Valley, CA</i>	19 <sup>99</sup>	78 <sup>99</sup>
<i>2015 Archery Summit "Premier Cuvee" Willamette, OR</i>	20 <sup>99</sup>	80 <sup>99</sup>

## **Incredible Reds**

<i>2017 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 67 Marrietta "Old Vine Red" Red Blend, California</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2015 Ranch 32 "Meritage" Red Blend, Monterey, CA</i>	11 <sup>99</sup>	38 <sup>99</sup>
<i>Lot 7 The Riddler Red Blend, Napa, 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>2015 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA</i>	15 <sup>99</sup>	58 <sup>99</sup>

## **Cabernet Sauvignon**

<i>2016 Fourteen Hands, Columbia Valley, Washington</i>	8 <sup>99</sup>	30 <sup>99</sup>
<i>2014 Silver Palm, North Coast, CA</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2015 Simi, Alexander Valley, CA</i>	12 <sup>99</sup>	48 <sup>99</sup>
<i>2015 B Side, by Don Sebastiani, Napa, CA</i>	13 <sup>99</sup>	52 <sup>99</sup>
<i>2015 Franciscan, Napa CA</i>	16 <sup>99</sup>	62 <sup>99</sup>
<i>2016 Justin Cellars, Paso Robles, CA</i>	18 <sup>99</sup>	70 <sup>99</sup>
<i>2013 Pine Ridge, Napa, CA</i>	21 <sup>99</sup>	82 <sup>99</sup>
<i>2014 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>2015 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>2016 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 Dom. de la Perriere, Sauvignon Blanc, Loire, France</i>	60 <sup>99</sup>
<i>2016 Cakebread Cellars, Sauvignon Blanc, Napa, CA</i>	65 <sup>99</sup>
<i>2015 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>2016 Kistler "Noisettiers" Chardonnay Sonoma, CA</i>	95 <sup>99</sup>

## Pinot Noir

<i>2015 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>2013 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>2013 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy</i>	59 <sup>99</sup>
<i>2014 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>2014 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>2016 "The Prisoner," Red Blend, Napa, CA</i>	80 <sup>99</sup>
<i>2014 Domaine Rothschild "Legende", Pauillac, Bordeaux, France</i>	90 <sup>99</sup>
<i>2016 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>2015 M. Chapoutier Chateauneuf-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>2014 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile</i>	160 <sup>99</sup>
<i>2014 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>2014 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>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 Sexy Beast by Two Hands, McLarenvale, Australia</i>	75 <sup>99</sup>
<i>2015 Charles Krug, Napa Valley, CA</i>	79 <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>2015 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 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>2015 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA</i>	139 <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>2014 La Jota, Howell Mountain-Napa, CA</i>	150 <sup>99</sup>
<i>2014 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