

A Shared Table Is A Shared Life.

APPETIZERS

Artisan Cheese Tray – 14⁹⁹

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

Coconut Battered Shrimp – 14⁹⁹

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

Shrimp Cocktail – 16⁹⁹

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

Rhode Island Style Calamari – 9⁹⁹

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

***Lamb Chop Fondue – 17⁹⁹**

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

***Kumamoto Oysters – 18⁹⁹**

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 – 16⁹⁹

(2-4oz Crab Cakes, 33.99)

SOUPS & SALADS

Iceberg Wedge – 11⁹⁹

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 7⁹⁹ • Large 9⁹⁹

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

Chopped Salad – Small 7⁹⁹ • Large 9⁹⁹

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 7⁹⁹ • Large 9⁹⁹

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

Spinach Salad – Small 8⁹⁹ • Large 11⁹⁹

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

Preston's Salad – 12⁹⁹

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 6⁹⁹ • Bowl 10⁹⁹

SEAFOOD* & CHICKEN

Fish Cooking Techniques

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

Farm-Raised Salmon* – 28⁹⁹

Alaskan Halibut* (seasonal) – (MKT)

Chilean Sea Bass* – (MKT)

Wild Salmon* – (MKT)

Swordfish* – 28⁹⁹

Arctic Char* – 32⁹⁹

16 oz Merus King Crab Legs – (MKT)

Two 8 oz Maine Lobster Tails – (MKT)

Preston's Salmon* – 33⁹⁹

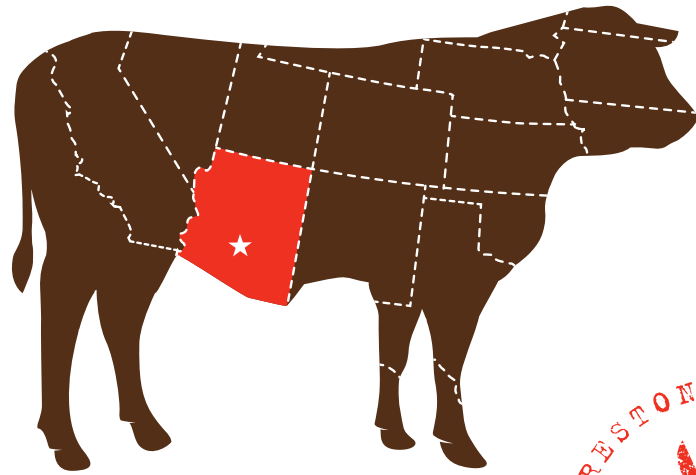
Served with Louisiana Style BBQ Shrimp

Wood Fire Whole Roasted Chicken – 24⁹⁹

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 – 31⁹⁹ • 14 oz – 42⁹⁹

10 oz Delmonico Steak – 41⁹⁹

Served with Louisiana Style BBQ Shrimp

8 oz Filet – 37⁹⁹

12 oz Filet – 41⁹⁹

13 oz Bone-In Filet – 51⁹⁹

Tajima Kobe Steak – 70⁹⁹

48 oz Porter House – 79⁹⁹

8 oz New York Strip – 28⁹⁹

16 oz New York Strip – 44⁹⁹

18 oz Rack of Lamb – 40⁹⁹

22 oz Porter House – 38⁹⁹

22 oz Bone-In Rib-Eye – 42⁹⁹

18 oz Bone-In KC Strip – 37⁹⁹

32 oz Tomahawk Steak – 75⁹⁹

 Tuscan Steak – 57⁹⁹

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 – 38⁹⁹ • 15 oz – 40⁹⁹ • 20 oz – 43⁹⁹

44 oz Double Cut – 80⁹⁹

- 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 – 25⁹⁹

or Oscar Style – 16⁹⁹

Served with Asparagus, and Béarnaise Sauce

Surf & Surf or Surf & Turf – 16⁹⁹

Add Louisiana shrimp scampi or sautéed scallops

8 oz King Crab Legs – 29⁹⁹

SIDES

Sautéed Mushrooms
& Caramelized
Sweet Onions – 8⁹⁹

Sautéed Green Beans – 9⁹⁹

Sautéed Broccoli – 8⁹⁹

Sautéed Asparagus – 12⁹⁹

Sautéed Spinach – 7⁹⁹

Creamed Spinach – 7⁹⁹

Creamed Corn – 7⁹⁹

Broccoli & Cheese – 9⁹⁹

French Fries – 6⁹⁹

Sweet Potato Fries – 6⁹⁹

Trio of French Fries – 7⁹⁹

Vegetable Risotto – 8⁹⁹

Artisan

Mac & Cheese – 14⁹⁹

Classic

Mac & Cheese – 8⁹⁹

Baked Sweet Potato – 9⁹⁹

Yukon Gold Mashed
Potatoes – 8⁹⁹

Maple Mashed Sweet
Potatoes – 8⁹⁹

Lobster Twice Baked
Potato – 22⁹⁹

Lobster Mashed
Potatoes – 22⁹⁹

Lyonnais Potato – 9⁹⁹

Creamy Au Gratin
Potatoes – 9⁹⁹

Battered
Onion Rings – 7⁹⁹

Loaded
Baked Potato – 8⁹⁹

Twice Baked Potato – 8⁹⁹

Speck Ham Wrapped
Asparagus – 16⁹⁹

*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 – 12⁹⁹

Raspberry | Pomegranate | Bubbles

Pomegranate-Acai Martini – 12⁹⁹

Acai | Pomegranate | Sicilian Red Orange

Peartini – 12⁹⁹

Pear | Elderflower Essence | Sugared Rim

Vanilla-Fig Manhattan – 13⁹⁹

Barrel Select Knob Creek | Vanilla | Fig | Artisan Bitters

Preston's Perfect Margarita – 13⁹⁹

Barrel Selection Patron Anejo | Lime | Agave

The Mule – 11⁹⁹

Choose one: Tito's Classic | Irish | Kentucky | Jamaican

Berry Lemon Drop – 12⁹⁹

Blueberry | Lemon | Basil

Domestic Beers – 4⁹⁹

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

Import & Craft Beers – 5⁹⁹

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 •
Seasonal Craft Beer • Dark Beer of the Moment

Bubbles

G B

<i>NV Lunetta, Prosecco, Veneto, Italy</i>	8 ⁹⁹	30 ⁹⁹
<i>2015 Ruffino, Moscato D’Asti, Piedmont, Italy</i>	9 ⁹⁹	34 ⁹⁹
<i>NV Mumm Napa Brut, “Prestige Cuvee” Napa, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>NV Laurent-Perrier “Brut” Champagne, France</i>	18 ⁹⁹	70 ⁹⁹

Unique Whites

<i>2016 Brancott, Sauvignon Blanc, Marlborough, NZ</i>	8 ⁹⁹	30 ⁹⁹
<i>2015 Barone Fini, Pinot Grigio, Valdadige, Italy</i>	9 ⁹⁹	34 ⁹⁹
<i>2015 Pine Ridge Chenin Blanc/Viognier, California</i>	10 ⁹⁹	38 ⁹⁹
<i>2014 Cht. Ste Michelle “Eroica” Riesling, Washington</i>	10 ⁹⁹	38 ⁹⁹
<i>2015 Kim Crawford, Sauvignon Blanc, Marlborough, NZ</i>	11 ⁹⁹	42 ⁹⁹
<i>2015 Ferrari-Carano, Fumé Blanc, Sonoma, CA</i>	13 ⁹⁹	50 ⁹⁹
<i>2015 Santa Margherita Pinot Grigio, Alto-Adige, Italy</i>	15 ⁹⁹	58 ⁹⁹

Chardonnay

<i>2014 Eve by Charles Smith, Washington</i>	8 ⁹⁹	30 ⁹⁹
<i>2015 La Crema, Monterey, CA</i>	10 ⁹⁹	38 ⁹⁹
<i>2014 Kendall-Jackson “Grand RSV,” Central Coast, CA</i>	11 ⁹⁹	39 ⁹⁹
<i>2014 Landmark “Overlook”, Central Coast, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>2013 Cuvaion Estate, Carneros, CA</i>	14 ⁹⁹	54 ⁹⁹
<i>2014 Jordan Chardonnay, Russian River, CA</i>	16 ⁹⁹	62 ⁹⁹
<i>2015 Rombauer Chardonnay, Carneros, CA</i>	19 ⁹⁹	74 ⁹⁹

Merlot

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

Pinot Noir

G B

<i>2015 Angeline, CA</i>	8 ⁹⁹	30 ⁹⁹
<i>2015 Row Eleven, “Vinas 3,” California</i>	9 ⁹⁹	34 ⁹⁹
<i>2013 La Crema, Monterey, CA</i>	11 ⁹⁹	42 ⁹⁹
<i>2015 Erath “Resplendent” OR</i>	13 ⁹⁹	50 ⁹⁹
<i>2014 Clos Du Val, Napa Valley, CA</i>	15 ⁹⁹	56 ⁹⁹
<i>2014 Hartford Court, Russian River, CA</i>	18 ⁹⁹	70 ⁹⁹
<i>2014 Duckhorn “Goldeneye” Anderson Valley, CA</i>	19 ⁹⁹	78 ⁹⁹

Incredible Reds

<i>2015 Trapiche Malbec, Mendoza, Argentina</i>	8 ⁹⁹	30 ⁹⁹
<i>2014 Ravenswood “Old Vine” Zinfandel, Napa, CA</i>	9 ⁹⁹	34 ⁹⁹
<i>Lot 64 Marrietta “Old Vine Red” Red Blend, California</i>	10 ⁹⁹	38 ⁹⁹
<i>2014 Lyeth Estate “Meritage” Cabernet Blend, Sonoma, CA</i>	11 ⁹⁹	38 ⁹⁹
<i>2015 The Pessimist Red Blend, Paso Robles, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>2013 Yangarra Shiraz, McLarenvale, Australia</i>	12 ⁹⁹	46 ⁹⁹
<i>2014 Catena “Vista Flores” Malbec, Mendoza, Argentina</i>	13 ⁹⁹	50 ⁹⁹
<i>2014 J. Lohr “Tower Road” Petite Sirah, Paso Robles, CA</i>	15 ⁹⁹	58 ⁹⁹

Cabernet Sauvignon

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

Sparkling & Champagne

B

NV Veuve Cliquot "Yellow Label," Brut Champagne, France	95 ⁹⁹
NV Perrier-Jouet "Blason" Rose, Champagne, France	125 ⁹⁹
2006 Louis Roederer "Cristal," Brut Champagne, France	299 ⁹⁹
NV Ace of Spades by A. Brignac Brut, Champagne, France	375 ⁹⁹

Delectable Whites

2014 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA	45 ⁹⁹
2015 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France	49 ⁹⁹
2014 Sonoma-Cutrer, Chardonnay, Russian River, CA	54 ⁹⁹
2013 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany	56 ⁹⁹
2014 Jolivet Sancerre, Sauvignon Blanc, Loire, France	60 ⁹⁹
2015 Cakebread Cellars, Sauvignon Blanc, Napa, CA	65 ⁹⁹
2014 Cakebread Cellars, Chardonnay, Napa, CA	70 ⁹⁹
2014 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA	78 ⁹⁹
2014 Kistler "Noisettiers" Chardonnay Sonoma, CA	95 ⁹⁹

Pinot Noir

2014 Nobilo "Icon," Marlborough, New Zealand	49 ⁹⁹
2013 Emeritus "Hallberg Ranch", Russian River, CA	75 ⁹⁹
2014 Gary Farrell, Russian River, CA	80 ⁹⁹
2013 Archery Summit "Premier Cuvee" Willamette, OR	99 ⁹⁹
2013 Cherry Pie "Stanly Ranch" Carneros, CA	110 ⁹⁹
2012 Louis Latour "Gevrey-Chambertin" Burgundy, France	115 ⁹⁹
2013 Paul Hobbs, Russian River, CA	125 ⁹⁹
2013 Domaine Serene "Evenstad" Reserve Willamette Valley, OR	139 ⁹⁹
2013 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR	229 ⁹⁹

All vintages subject to availability

Incredible Reds

B

Lot 6 The Riddler by Stratton-Lummi, Red Blend, Napa, CA	40 ⁹⁹
2010 Campo Viejo "Rioja Gran Reserva" Rioja, Spain	50 ⁹⁹
2012 Hedges "Estate Red Blend" Red Mountain, WA	53 ⁹⁹
2014 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy	55 ⁹⁹
2011 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy	59 ⁹⁹
2011 Austin Hope Grenache Paso Robles, CA	65 ⁹⁹
2015 Orin Swift "Abstract" Red Blend, California	72 ⁹⁹
2013 Seghesio "Old Vines" Zinfandel, Dry Creek, CA	75 ⁹⁹
2013 Conn Creek "Anthology," Cabernet Blend, Napa, CA	79 ⁹⁹
2015 "The Prisoner," Red Blend, Napa, CA	80 ⁹⁹
2012 Domaine Rothschild, Pauillac, Bordeaux, France	90 ⁹⁹
2015 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia	99 ⁹⁹
2011 Santi Amarone della Valpolicella, Veneto, Italy	100 ⁹⁹
2012 Pio Cesare Barolo, Piedmont, Italy	109 ⁹⁹
2014 M. Chapoutier Chateaufort-du-Pape Rhone, France	115 ⁹⁹
2012 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA	120 ⁹⁹
2011 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile	160 ⁹⁹
2013 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy	275 ⁹⁹

Merlot & Cabernet Franc

2014 Niner Estates Cabernet Franc Blend, Paso Robles, CA	40 ⁹⁹
2013 Rutherford Hill Merlot, Napa, CA	49 ⁹⁹
2013 Matanzas Creek Merlot, Sonoma, CA	55 ⁹⁹
2012 L'Ecole No. 41 Columbia Valley, WA	65 ⁹⁹
2013 Frog's Leap Estate Merlot, Rutherford, CA	75 ⁹⁹
2013 Peju Cabernet Franc, Napa, CA	92 ⁹⁹
2009 Chateau Lessegue, Grand Cru, St Emillion-Bordeaux, France	109 ⁹⁹

Cabernet Sauvignon

B

2013 Simi, Alexander Valley, CA	45 ⁹⁹
2014 Ernie Els, Stellenbosch, South Africa	50 ⁹⁹
2014 Hess Vineyards "Allomi Vineyard" Napa, CA	55 ⁹⁹
2014 J Lohr, "Hilltop Vineyard," Paso Robles, CA	59 ⁹⁹
2013 Franciscan Estate, Napa, CA	63 ⁹⁹
2014 Sexy Beast by Two Hands, McLarenvale, Australia	75 ⁹⁹
2012 Von Strasser, "Diamond Mountain District" Napa, CA	79 ⁹⁹
2012 Antica Estate, Atlas Peak-Napa, CA	85 ⁹⁹
2011 Monument Ridge by Stonestreet, Alexander Valley, CA	90 ⁹⁹
2013 Mount Veeder Winery, Napa, CA	95 ⁹⁹
2012 Jordan, Alexander Valley, CA	99 ⁹⁹
2014 Terra-Valentine, Spring Mountain-Napa, CA	100 ⁹⁹
2012 Heitz Cellars, Napa, CA	110 ⁹⁹
2013 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA	115 ⁹⁹
2014 Cakebread Cellars, Napa, CA	120 ⁹⁹
2012 Pepper Bridge, Walla Walla, WA	125 ⁹⁹
2012 Silver Oak, Alexander Valley, CA	130 ⁹⁹
2014 Caymus, Napa, CA	135 ⁹⁹
2013 Robert Craig "Affinity", Napa, CA	140 ⁹⁹
2012 Hidden Ridge "Impassable Mountain" Sonoma, CA	145 ⁹⁹
2013 La Jota, Howell Mountain-Napa, CA	150 ⁹⁹
2013 Mondavi Reserve "To Kalon" Oakville-Napa, CA	160 ⁹⁹
2012 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA	175 ⁹⁹
2013 Shafer "One Point Five" Stag's Leap-Napa, CA	190 ⁹⁹
2013 Plumpjack, Oakville-Napa, CA	205 ⁹⁹
2013 Caymus "Special Selection", Napa, CA	249 ⁹⁹
2009 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA	400 ⁹⁹