

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, bleu 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

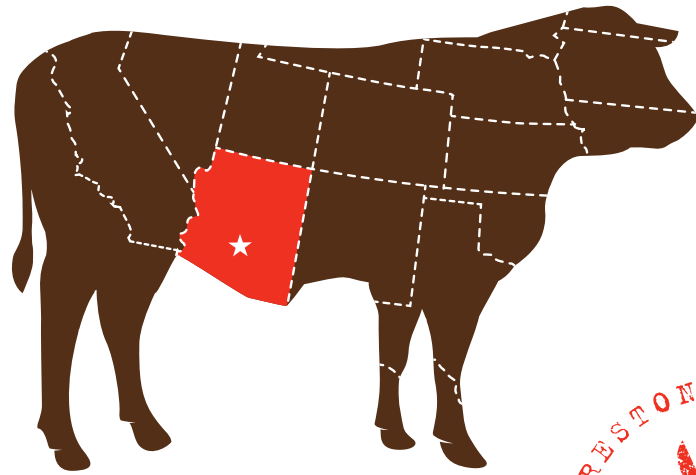
Served with Louisiana Style BBQ Shrimp

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 flakes, garlic and topped with fresh Arugula 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 – (MKT)

SIDES

- | | |
|----------------------------------------------------------------|------------------------------------------------|
| Sautéed Mushrooms & Caramelized Sweet Onions – 8 ⁹⁹ | Baked Sweet Potato – 9 ⁹⁹ |
| Sautéed Green Beans – 9 ⁹⁹ | Yukon Gold Mashed Potatoes – 8 ⁹⁹ |
| Sautéed Broccoli – 8 ⁹⁹ | Maple Mashed Sweet Potatoes – 8 ⁹⁹ |
| Sautéed Asparagus – 12 ⁹⁹ | Lobster Twice Baked Potato – 22 ⁹⁹ |
| Sautéed Spinach – 7 ⁹⁹ | Lobster Mashed Potatoes – 22 ⁹⁹ |
| Creamed Spinach – 7 ⁹⁹ | Lyonnais Potatoes – 9 ⁹⁹ |
| Creamed Corn – 7 ⁹⁹ | Creamy Au Gratin Potatoes – 9 ⁹⁹ |
| Broccoli & Cheese – 9 ⁹⁹ | Battered Onion Rings – 7 ⁹⁹ |
| French Fries – 6 ⁹⁹ | Loaded Baked Potato – 8 ⁹⁹ |
| Sweet Potato Fries – 6 ⁹⁹ | Twice Baked Potato – 8 ⁹⁹ |
| Trio of French Fries – 7 ⁹⁹ | Speck Ham Wrapped Asparagus – 16 ⁹⁹ |
| Vegetable Risotto – 8 ⁹⁹ | Roasted Brussels Sprouts – 11 ⁹⁹ |
| Artisan Mac & Cheese – 14 ⁹⁹ | |
| Classic Mac & Cheese – 8 ⁹⁹ | |
| Green Chile Mac & Cheese – 10 ⁹⁹ | |

*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 or 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 "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 – 6⁹⁹

Bubbles

	G	B
<i>NV Lunetta, Prosecco, Veneto, Italy</i>	8 ⁹⁹	30 ⁹⁹
<i>2017 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 Nicolas Feuillattee "Brut" Champagne, France</i>	18 ⁹⁹	70 ⁹⁹

Unique Whites

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

Chardonnay

<i>2016 Eve by Charles Smith, Washington</i>	8 ⁹⁹	30 ⁹⁹
<i>2016 La Crema, Monterey, CA</i>	10 ⁹⁹	38 ⁹⁹
<i>2016 Kendall-Jackson "Grand RSV," Central Coast, CA</i>	11 ⁹⁹	39 ⁹⁹
<i>2016 Landmark "Overlook", Central Coast, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>2015 Cuvaision Estate, Carneros, CA</i>	14 ⁹⁹	54 ⁹⁹
<i>2015 Jordan Chardonnay, Russian River, CA</i>	16 ⁹⁹	62 ⁹⁹
<i>2017 Rombauer Chardonnay, Carneros, CA</i>	19 ⁹⁹	74 ⁹⁹

Merlot

<i>2015 Velvet Devil Merlot by Charles Smith, Washington</i>	8 ⁹⁹	30 ⁹⁹
<i>2016 Cht. St. Jean, California</i>	10 ⁹⁹	38 ⁹⁹
<i>2015 Markham Cellars Merlot, Napa, CA</i>	12 ⁹⁹	46 ⁹⁹

Pinot Noir

	G	B
<i>2017 Angeline, CA</i>	8 ⁹⁹	30 ⁹⁹
<i>2015 Row Eleven, "Vinas 3," California</i>	9 ⁹⁹	34 ⁹⁹
<i>2016 La Crema, Monterey, CA</i>	11 ⁹⁹	42 ⁹⁹
<i>2017 Erath "Resplendent" OR</i>	12 ⁹⁹	46 ⁹⁹
<i>2016 Cherry Pie "3 Vineyards", CA</i>	13 ⁹⁹	56 ⁹⁹
<i>2015 Hartford Court, Russian River, CA</i>	18 ⁹⁹	70 ⁹⁹
<i>2015 Duckhorn "Goldeneye" Anderson Valley, CA</i>	19 ⁹⁹	78 ⁹⁹
<i>2015 Archery Summit "Premier Cuvee" Willamette, OR</i>	20 ⁹⁹	80 ⁹⁹

Incredible Reds

<i>2017 Trapiche Malbec, Mendoza, Argentina</i>	8 ⁹⁹	30 ⁹⁹
<i>2014 Ravenswood "Old Vine" Zinfandel, Napa, CA</i>	9 ⁹⁹	34 ⁹⁹
<i>Lot 67 Marrietta "Old Vine Red" Red Blend, California</i>	10 ⁹⁹	38 ⁹⁹
<i>2015 Ranch 32 "Meritage" Red Blend, Monterey, CA</i>	11 ⁹⁹	38 ⁹⁹
<i>Lot 8 The Riddler Red Blend, Napa, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>2014 Yangarra Shiraz, McLarenvale, Australia</i>	12 ⁹⁹	46 ⁹⁹
<i>2015 Catena "Vista Flores" Malbec, Mendoza, Argentina</i>	13 ⁹⁹	50 ⁹⁹
<i>2015 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA</i>	15 ⁹⁹	58 ⁹⁹

Cabernet Sauvignon

<i>2015 Fourteen Hands, Columbia Valley, Washington</i>	8 ⁹⁹	30 ⁹⁹
<i>2014 Silver Palm, North Coast, CA</i>	10 ⁹⁹	38 ⁹⁹
<i>2015 Simi, Alexander Valley, CA</i>	12 ⁹⁹	48 ⁹⁹
<i>2015 B Side, by Don Sebastiani, Napa, CA</i>	13 ⁹⁹	52 ⁹⁹
<i>2016 Franciscan, Napa CA</i>	16 ⁹⁹	62 ⁹⁹
<i>2016 Justin Cellars, Paso Robles, CA</i>	18 ⁹⁹	70 ⁹⁹
<i>2015 Pine Ridge, Napa, CA</i>	21 ⁹⁹	82 ⁹⁹
<i>2014 Jordan, Alexander Valley, CA</i>	24 ⁹⁹	98 ⁹⁹

Sparkling & Champagne

B

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

Delectable Whites

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

Pinot Noir

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

Incredible Reds

B

<i>2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain</i>	50 ⁹⁹
<i>2013 Hedges "Estate Red Blend" Red Mountain, WA</i>	53 ⁹⁹
<i>2015 Guado Al Tasso "Il Bruciato," "Super Tuscan," Bolgheri, Italy</i>	55 ⁹⁹
<i>2013 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy</i>	59 ⁹⁹
<i>2014 Austin Hope Grenache Paso Robles, CA</i>	65 ⁹⁹
<i>2016 Orin Swift "Abstract" Red Blend, California</i>	72 ⁹⁹
<i>2014 Seghesio "Old Vines" Zinfandel, Dry Creek, CA</i>	75 ⁹⁹
<i>2013 Conn Creek "Anthology," Cabernet Blend, Napa, CA</i>	79 ⁹⁹
<i>2017 "The Prisoner," Red Blend, Napa, CA</i>	80 ⁹⁹
<i>2014 Domaine Rothschild "Legende", Pauillac, Bordeaux, France</i>	90 ⁹⁹
<i>2016 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia</i>	99 ⁹⁹
<i>2012 Santi Amarone della Valpolicella, Veneto, Italy</i>	100 ⁹⁹
<i>2013 Pio Cesare Barolo, Piedmont, Italy</i>	109 ⁹⁹
<i>2015 M. Chapoutier Chateauneuf-du-Pape Rhone, France</i>	115 ⁹⁹
<i>2013 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA</i>	120 ⁹⁹
<i>2014 Long Shadows Pirouette Red Blend, Columbia Valley, WA</i>	125 ⁹⁹
<i>2011 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile</i>	160 ⁹⁹
<i>2014 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy</i>	275 ⁹⁹

Merlot & Cabernet Franc

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

Cabernet Sauvignon

B

<i>2015 Ernie Els, Stellenbosch, South Africa</i>	50 ⁹⁹
<i>2015 Hess Vineyards "Allomi Vineyard" Napa, CA</i>	55 ⁹⁹
<i>2015 J Lohr, "Hilltop Vineyard," Paso Robles, CA</i>	59 ⁹⁹
<i>2014 Sexy Beast by Two Hands, McLarenvale, Australia</i>	75 ⁹⁹
<i>2015 Charles Krug, Napa Valley, CA</i>	79 ⁹⁹
<i>2013 Antica Estate, Atlas Peak-Napa, CA</i>	85 ⁹⁹
<i>2014 Monument Ridge by Stonestreet, Alexander Valley, CA</i>	90 ⁹⁹
<i>2014 Mount Veeder Winery, Napa, CA</i>	95 ⁹⁹
<i>2014 Terra-Valentine, Spring Mountain-Napa, CA</i>	100 ⁹⁹
<i>2013 Von Strasser, Diamond Mountain, CA</i>	105 ⁹⁹
<i>2013 Heitz Cellars, Napa, CA</i>	110 ⁹⁹
<i>2015 Cakebread Cellars, Napa, CA</i>	120 ⁹⁹
<i>2013 Silver Oak, Alexander Valley, CA</i>	130 ⁹⁹
<i>2015 Caymus, Napa, CA</i>	135 ⁹⁹
<i>2015 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA</i>	139 ⁹⁹
<i>2013 Robert Craig "Affinity", Napa, CA</i>	140 ⁹⁹
<i>2012 Hidden Ridge "Impassable Mountain" Sonoma, CA</i>	145 ⁹⁹
<i>2014 La Jota, Howell Mountain-Napa, CA</i>	150 ⁹⁹
<i>2014 Mondavi Reserve "To Kalon" Oakville-Napa, CA</i>	160 ⁹⁹
<i>2014 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA</i>	175 ⁹⁹
<i>2013 Shafer "One Point Five" Stag's Leap-Napa, CA</i>	190 ⁹⁹
<i>2014 Plumpjack, Oakville-Napa, CA</i>	205 ⁹⁹
<i>2014 Caymus "Special Selection", Napa, CA</i>	249 ⁹⁹
<i>2009 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA</i>	400 ⁹⁹



All vintages subject to availability