

A Shared Table Is A Shared Life.

APPETIZERS

Artisan Cheese Tray – 18⁹⁹

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 – 18⁹⁹

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 – 21⁹⁹**

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

***Kumamoto Oysters – 19⁹⁹**

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 Troll King Salmon* – (Seasonal/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 Roasted Chicken – Whole 36⁹⁹

Carved Table Side

Half Chicken – 24⁹⁹

SAUCES

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



CERTIFIED USDA PRIME HAND CUTS*

IOWA PREMIUM
Est. 8 Angus™



Exceptional Quality, Extraordinary Taste

Est. 8 Angus™, is an industry-leading, Black Angus Prime USDA certified brand. To be selected, cattle must meet the following standards:

- Black and Black Baldy Angus for superior marbling
- Farm-raised in Iowa or neighboring upper Midwest states
 - Corn-fed for exceptional flavor
 - Born, raised and finished in the USA

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)

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

USDA Prime Hand Cuts

 **Original Recipe Delmonico Steak**
 10 oz – 35⁹⁹ • 14 oz – 46⁹⁹
 10 oz with Louisiana Style BBQ Shrimp – 49⁹⁹

8 oz Filet – 43⁹⁹

12 oz Filet – 49⁹⁹

13 oz Bone-In Filet – 55⁹⁹

8 oz New York Strip – 32⁹⁹

16 oz New York Strip – 48⁹⁹

22 oz Porter House – 42⁹⁹

22 oz Bone-In Rib-Eye – 46⁹⁹

18 oz Bone-In KC Strip – 55⁹⁹

Wet-aged 30 days then Dry-aged 30 days on-site.

 **Tuscan Steak – 59⁹⁹**

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 – 40⁹⁹ • 15 oz - 44⁹⁹ • 20 oz – 49⁹⁹

44 oz Double Cut – 88⁹⁹

18 oz Rack of Lamb – 42⁹⁹

Free Range, Pasture Fed Australian Lamb

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 – 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

Green Chile

Mac & Cheese – 10⁹⁹

Baked Sweet Potato – 9⁹⁹

Yukon Gold Mashed
 Potatoes – 8⁹⁹

Maple Mashed Sweet
 Potatoes – 8⁹⁹

Lobster Twice Baked
 Potato – 22⁹⁹

Lobster Mashed
 Potatoes – 22⁹⁹

Lyonnais Potatoes – 9⁹⁹

Creamy Au Gratin
 Potatoes – 9⁹⁹

Battered
 Onion Rings – 7⁹⁹

Loaded
 Baked Potato – 8⁹⁹

Twice Baked Potato – 8⁹⁹

Speck Ham Wrapped
 Asparagus – 16⁹⁹

Roasted
 Brussels Sprouts – 11⁹⁹

*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>	9 ⁹⁹	34 ⁹⁹
<i>2017 Ruffino, Moscato D'Asti, Piedmont, Italy</i>	10 ⁹⁹	38 ⁹⁹
<i>NV Mumm Napa Brut, "Prestige Cuvee" Napa, CA</i>	13 ⁹⁹	50 ⁹⁹
<i>NV Nicolas Feuillattee "Brut" Champagne, France</i>	19 ⁹⁹	74 ⁹⁹

Unique Whites

<i>2018 Brancott, Sauvignon Blanc, Marlborough, NZ</i>	9 ⁹⁹	34 ⁹⁹
<i>2018 Barone Fini, Pinot Grigio, Valdadige, Italy</i>	10 ⁹⁹	38 ⁹⁹
<i>2017 Pine Ridge Chenin Blanc/Viognier, California</i>	11 ⁹⁹	42 ⁹⁹
<i>2016 Cht. Ste Michelle "Eroica" Riesling, Washington</i>	11 ⁹⁹	42 ⁹⁹
<i>2017 Kim Crawford, Sauvignon Blanc, Marlborough, NZ</i>	12 ⁹⁹	46 ⁹⁹
<i>2017 Ferrari-Carano, Fumé Blanc, Sonoma, CA</i>	14 ⁹⁹	54 ⁹⁹
<i>2017 Santa Margherita Pinot Grigio, Alto-Adige, Italy</i>	16 ⁹⁹	62 ⁹⁹

Chardonnay

<i>2017 Eve by Charles Smith, Washington</i>	9 ⁹⁹	34 ⁹⁹
<i>2012 La Crema, Monterey, CA</i>	11 ⁹⁹	42 ⁹⁹
<i>2017 Kendall-Jackson "Grand RSV," Central Coast, CA</i>	12 ⁹⁹	43 ⁹⁹
<i>2017 Landmark "Overlook", Central Coast, CA</i>	13 ⁹⁹	50 ⁹⁹
<i>2015 Cuvaision Estate, Carneros, CA</i>	15 ⁹⁹	58 ⁹⁹
<i>2015 Jordan Chardonnay, Russian River, CA</i>	17 ⁹⁹	66 ⁹⁹
<i>2017 Rombauer Chardonnay, Carneros, CA</i>	20 ⁹⁹	78 ⁹⁹

Merlot

<i>2016 Velvet Devil Merlot by Charles Smith, Washington</i>	9 ⁹⁹	34 ⁹⁹
<i>2016 Cht. St. Jean, California</i>	11 ⁹⁹	42 ⁹⁹
<i>2016 Markham Cellars Merlot, Napa, CA</i>	13 ⁹⁹	50 ⁹⁹

Pinot Noir

G B

<i>2017 Angeline, CA</i>	9 ⁹⁹	34 ⁹⁹
<i>2016 Row Eleven, "Vinas 3," California</i>	10 ⁹⁹	40 ⁹⁹
<i>2016 La Crema, Monterey, CA</i>	12 ⁹⁹	46 ⁹⁹
<i>2017 Erath "Resplendent" OR</i>	13 ⁹⁹	50 ⁹⁹
<i>2018 Cherry Pie "3 Vineyards", CA</i>	14 ⁹⁹	60 ⁹⁹
<i>2016 Hartford Court, Russian River, CA</i>	19 ⁹⁹	74 ⁹⁹
<i>2016 Duckhorn "Goldeneye" Anderson Valley, CA</i>	20 ⁹⁹	82 ⁹⁹
<i>2016 Archery Summit "Dundee Hills", OR</i>	21 ⁹⁹	84 ⁹⁹

Incredible Reds

<i>2018 Trapiche Malbec, Mendoza, Argentina</i>	9 ⁹⁹	34 ⁹⁹
<i>2016 Ravenswood "Old Vine" Zinfandel, Napa, CA</i>	10 ⁹⁹	38 ⁹⁹
<i>Lot 68 Marrietta "Old Vine Red" Red Blend, California</i>	11 ⁹⁹	42 ⁹⁹
<i>2016 Ranch 32 "Meritage" Red Blend, Monterey, CA</i>	12 ⁹⁹	42 ⁹⁹
<i>Lot 8 The Riddler Red Blend, Napa, CA</i>	13 ⁹⁹	50 ⁹⁹
<i>2014 Yangarra Shiraz, McLarenvale, Australia</i>	13 ⁹⁹	50 ⁹⁹
<i>2016 Catena "Vista Flores" Malbec, Mendoza, Argentina</i>	14 ⁹⁹	54 ⁹⁹
<i>2015 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA</i>	16 ⁹⁹	62 ⁹⁹

Cabernet Sauvignon

<i>2016 Fourteen Hands, Columbia Valley, Washington</i>	9 ⁹⁹	34 ⁹⁹
<i>2014 Silver Palm, North Coast, CA</i>	11 ⁹⁹	42 ⁹⁹
<i>2016 Simi, Alexander Valley, CA</i>	13 ⁹⁹	52 ⁹⁹
<i>2017 B Side, by Don Sebastiani, Napa, CA</i>	14 ⁹⁹	56 ⁹⁹
<i>2017 Franciscan, Napa CA</i>	17 ⁹⁹	66 ⁹⁹
<i>2017 Justin Cellars, Paso Robles, CA</i>	19 ⁹⁹	74 ⁹⁹
<i>2016 Pine Ridge, Napa, CA</i>	22 ⁹⁹	86 ⁹⁹
<i>2016 ZD Wines, Napa Valley, CA</i>	25 ⁹⁹	102 ⁹⁹

Sparkling & Champagne

B

NV Veuve Cliquot "Yellow Label," Brut Champagne, France	99 ⁹⁹
NV Perrier-Jouet "Blason" Rose, Champagne, France	129 ⁹⁹
2009 Louis Roederer "Cristal," Brut Champagne, France	303 ⁹⁹
NV Ace of Spades by A. Brignac Brut, Champagne, France	379 ⁹⁹

Delectable Whites

2016 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA	49 ⁹⁹
2015 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France	53 ⁹⁹
2016 Sonoma-Cutrer, Chardonnay, Russian River, CA	58 ⁹⁹
2014 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany	60 ⁹⁹
2017 Dom. de la Perriere, Sauvignon Blanc, Loire, France	64 ⁹⁹
2018 Cakebread Cellars, Sauvignon Blanc, Napa, CA	69 ⁹⁹
2017 Cakebread Cellars, Chardonnay, Napa, CA	74 ⁹⁹
2016 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA	82 ⁹⁹
2016 Kistler "Noisettiers" Chardonnay Sonoma, CA	99 ⁹⁹

Pinot Noir

2015 Nobilo "Icon," Marlborough, New Zealand	53 ⁹⁹
2015 Emeritus "Hallberg Ranch", Russian River, CA	79 ⁹⁹
2016 Gary Farrell, Russian River, CA	84 ⁹⁹
2015 Cherry Pie "Stanly Ranch" Carneros, CA	114 ⁹⁹
2015 Louis Latour "Gevrey-Chambertin" Burgundy, France	119 ⁹⁹
2016 Paul Hobbs, Russian River, CA	129 ⁹⁹
2015 Domaine Serene "Evenstad" Reserve Willamette Valley, OR	143 ⁹⁹
2014 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR	233 ⁹⁹

Incredible Reds

B

2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain	54 ⁹⁹
2015 Hedges "Estate Red Blend" Red Mountain, WA	57 ⁹⁹
2016 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy	59 ⁹⁹
2013 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy	63 ⁹⁹
2015 Austin Hope Grenache Paso Robles, CA	69 ⁹⁹
2017 Orin Swift "Abstract" Red Blend, California	76 ⁹⁹
2014 Seghesio "Old Vines" Zinfandel, Dry Creek, CA	79 ⁹⁹
2014 Conn Creek "Anthology," Cabernet Blend, Napa, CA	83 ⁹⁹
2017 "The Prisoner," Red Blend, Napa, CA	84 ⁹⁹
2014 Domaine Rothschild "Legende", Pauillac, Bordeaux, France	94 ⁹⁹
2017 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia	103 ⁹⁹
2013 Santi Amarone della Valpolicella, Veneto, Italy	104 ⁹⁹
2014 Pio Cesare Barolo, Piedmont, Italy	113 ⁹⁹
2015 M. Chapoutier Chateauneuf-du-Pape Rhone, France	119 ⁹⁹
2014 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA	124 ⁹⁹
2015 Long Shadows Pirouette Red Blend, Columbia Valley, WA	129 ⁹⁹
2012 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile	164 ⁹⁹
2016 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy	279 ⁹⁹

Merlot & Cabernet Franc

2015 Niner Estates Cabernet Franc Blend, Paso Robles, CA	44 ⁹⁹
2014 Rutherford Hill Merlot, Napa, CA	53 ⁹⁹
2013 Matanzas Creek Merlot, Sonoma, CA	59 ⁹⁹
2015 L'Ecole No. 41 Columbia Valley, WA	69 ⁹⁹
2015 Frog's Leap Estate Merlot, Rutherford, CA	79 ⁹⁹
2015 Peju Cabernet Franc, Napa, CA	96 ⁹⁹
2015 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France	113 ⁹⁹

Cabernet Sauvignon

B

2015 Ernie Els, Stellenbosch, South Africa	54 ⁹⁹
2016 Hess Vineyards "Allomi Vineyard" Napa, CA	59 ⁹⁹
2016 J Lohr, "Hilltop Vineyard," Paso Robles, CA	63 ⁹⁹
2014 Sexy Beast by Two Hands, McLarenvale, Australia	79 ⁹⁹
2016 Charles Krug, Napa Valley, CA	83 ⁹⁹
2015 Antica Estate, Atlas Peak-Napa, CA	89 ⁹⁹
2015 Monument Ridge by Stonestreet, Alexander Valley, CA	94 ⁹⁹
2016 Mount Veeder Winery, Napa, CA	99 ⁹⁹
2014 Von Strasser, Diamond Mountain, CA	109 ⁹⁹
2014 Heitz Cellars, Napa, CA	114 ⁹⁹
2016 Cakebread Cellars, Napa, CA	124 ⁹⁹
2014 Silver Oak, Alexander Valley, CA	134 ⁹⁹
2017 Caymus, Napa, CA	139 ⁹⁹
2015 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA	143 ⁹⁹
2015 Robert Craig "Affinity", Napa, CA	144 ⁹⁹
2012 Hidden Ridge "Impassable Mountain" Sonoma, CA	149 ⁹⁹
2015 La Jota, Howell Mountain-Napa, CA	154 ⁹⁹
2014 Mondavi Reserve "To Kalon" Oakville-Napa, CA	164 ⁹⁹
2015 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA	179 ⁹⁹
2015 Shafer "One Point Five" Stag's Leap-Napa, CA	194 ⁹⁹
2016 Plumpjack, Oakville-Napa, CA	209 ⁹⁹
2015 Caymus "Special Selection", Napa, CA	253 ⁹⁹
2015 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA	449 ⁹⁹



All vintages subject to availability