

THE PRESERVE

Lunch Menu

Starters

DAILY SOUP CUP BOWL Cup 5 Bowl 7 | GLUTEN FREE SOUP Cup 5 Bowl 7

Salads

THE COBB VG | 12 SMALL 9

iceberg lettuce, grilled chicken, bacon, bleu cheese, eggs, tomatoes, green onions, avocado, choice of dressing

TOPOPO VG/GF | 14

chipotle chili tortilla shell, grilled chicken, iceberg lettuce, beans, peas, tomatoes, bell peppers, pepper jack, cheddar, avocado, cilantro lime vinaigrette

SMOKED SALMON SALAD | 16

orange ginger honey smoked salmon, spinach, romaine, strawberries, dried cranberries, tomato, red onion, toasted almonds, raspberry ranch dressing

PRESERVE CAESAR SALAD | 14

romaine lettuce, parmesan cheese, red onions, tomato, crispy prosciutto, croutons

Burgers

SOUTHWEST BURGER | 15

black angus beef burger, smoked gouda cheese, roasted green chiles, fry egg, lettuce, tomato, choice of side

TURKEY BURGER | 14

turkey patty, cheddar cheese, avocado, tomato, lettuce, chipotle aioli, choice of side

***COWBOY BURGER | 14**

black angus beef burger, bbq sauce, tangle onions strings, pepper jack cheese, lettuce, tomatoes, choice of side

***SALMON BURGER | 14**

grilled salmon patty, roasted garlic dill aioli, lettuce, tomatoes, onions, kaiser roll, choice of side

***PRESERVE BURGER | 14**

black angus beef burger, bacon, lettuce, tomatoes, onions, cheddar cheese, choice of side

Sandwiches & Wraps

CALIFORNIA BLT WRAP | 12

tomato basil tortilla, bacon, lettuce, tomato, avocado, swiss cheese, choice of side

TURKEY CRANBERRY BRIE GRILLED CHEESE SANDWICH | 12

sourdough bread, turkey, cranberry sauce, brie cheese, choice of side

PRESERVE CARNE ASADA QUESADILLA | 15

carne asada, cheddar jack cheese, pinto beans, green chilies, white flour tortilla, side of guacamole, sour cream and salsa

TUNA MELT SANDWICH | 11

albacore tuna, open faced english muffin, american cheese, tomato with choice of side

PRESERVE REUBEN | 13

thin sliced corn beef, sauerkraut, 1000 island dressing, rye bread, choice of side

GYRO SANDWICH | 12

gyro meat, pita bread, tzatziki sauce, red onion, cucumber, lettuce, tomato, feta cheese, choice of side

FISH TACOS | 13

beer battered fish tacos, sriracha aioli, pico de gallo, avocado, queso fresco, lime, corn tortillas, choice of side

SIDES FOR BURGERS, SANDWICHES & WRAPS

gilroy garlic fries, cole slaw, or fresh fruit

\$1.50 upcharge for sweet potato fries and onion rings

Entrées

CHICKEN PESTO PASTA | 16

farfalle noodles, roasted chicken, parmesan pesto sauce, bacon bites, peas, sun dried tomatoes, spinach

***CHOPPED STEAK | 13**

fresh chopped black angus beef, caramelized onions, potato du jour, brandy green peppercorn sauce

BEER BATTERED FISH AND CHIPS | 15

cole slaw and home made tartar sauce

\$4 split plate charge fee | sales tax and gratuities not included

some lunch items can be made gluten free, vegetarian - ask your server

Peter Budich
EXECUTIVE CHEF

Gilbert Zazueta
RESTAURANT MANAGER

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Dinner Menu



Starters

DAILY SOUP | 7

GLUTEN FREE SOUP | 7

PROSCIUTTO & FIG BRUSCHETTA | 14

french baguette, prosciutto di parma, figs, mascarpone cheese, balsamic reduction

***PACIFIC SEARED AHI TUNA | 16**

sesame seed crusted ahi tuna, soba noodles, seaweed, daikon radish, wasabi, ponzu, pickled ginger

ESCARGOT DE CHEF | 14

garlic butter, parsley, bleu cheese crostinis

SHRIMP COCKTAIL 17

jumbo shrimp with cocktail sauce, and lemon wedges

Salads

HOUSE SALAD | 8

california field greens, cherry tomato, onions, cucumber, carrot jicama slaw

CAESAR SALAD GF | 10

fresh romaine lettuce, tossed with reggiano cheese, caesar dressing, and house made croutons

WEDGE OF ICEBERG | 10

iceberg lettuce, bleu cheese crumbles, tomato, bacon, roquefort dressing

BUFFALO CAPRESE SALAD | 16

fresh buffalo mozzarella, tomato, basil, kalamata olives, balsamic reduction, olive oil, sprinkled with black sea salt



Entrées

FILET MIGNON ROSSINI | 39

petite tenderloin, foie gras pate, fluted mushroom, perigourdine sauce, potato and vegetable du jour

STUFFED BAKED SALMON | 34

baked salmon, stuffed with jumbo lump crab meat, served with a beurre rouge sauce, potato and vegetable du jour

CAPRESE STUFFED CHICKEN BREAST | 29

chicken breast stuffed with mozzarella cheese, basil, tomato, topped with a caprese relish, beurre blanc sauce, balsamic reduction, potato and vegetable du jour

GRILLED NEW YORK STRIP | 34

grilled new york strip topped with smoked bleu cheese, tangle onion strings, sauce chateau, sprinkle truffle shavings, potato and vegetable du jour

PAN SEARED SCALLOPS | 36

pan seared scallops served with an apple pan sauce, potato and vegetable du jour

***GRILLED NEW ZEALAND RACK OF LAMB | 42**

grilled rack of lamb, pistachio dijon breadcrumbs, rosemary mint demi glazed, potato and vegetable du jour

SEAFOOD PASTA | 28

served with farfalle pasta, bay scallops, shrimp, mussels and clams

PARMESAN CRUSTED HALIBUT | 32

parmesan crusted halibut, served with house mushroom risotto and vegetable du jour

DRY AGED PORK PORTER HOUSE | 37

with dijon cream sauce, garnished with teardrop peppers, potato and vegetable du jour

\$4 split plate charge fee | sales tax and gratuities not included



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TEMPERATURE DESCRIPTIONS

Rare - seared on the outside, center cool; red. Medium-Rare - seared on the outside, center warm; red. Medium - cooked outside, center hot; very pink. Medium Well - cooked outside, center hot; slightly pink. Well - cooked through, center hot; no pink.



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Wine List



Whites

- RIESLING, THE SEEKER, GERMANY** 8g1 | 28btl
aromas and flavors of citrus apple and nectarine with a honeyed finish
- CHARDONNAY, CHALK HILL, SONOMA COAST** 10g1 | 36btl
extended notes of hazelnut, vanilla custard and creme brulee
- PINOT GRIGIO, THREE PEARS** 8g1 | 28btl
delicate and crisp with fresh floral and citrus notes
- SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND** 8g1 | 28btl
medium bodied with kiwi, lime, and grapefruit
- MARLBOROUGH SAUVIGNON BLANC, GIESEN, NEW ZEALAND** 8g1 | 28btl
rich tropical fruit with gooseberry and lemongrass
- CHARDONNAY, KENDALL JACKSON, VINTNER'S RESERVE, CALIFORNIA** 10g1 | 36btl
tropical notes with a hint of vanilla and toasted oak

Reds

- BONANZA CABERNET, BY CAYMUS** 10g1 | 38btl
created by chuck wagner vineyards, features a luscious fruit and dark chocolate, vanilla and silky tannins
- MALBEC, CRIOS, MENDOZA** 8g1 | 28btl
black peppered fruit, crushed cherries, and hints of anise
- TOSCANA, SASYR SYRAH, ROCCA DELLE MACIE** 10g1 | 36btl
intense, complex with fruity aromas of cherry, blackberry and raspberry
- SYRAH, ALEXANDER VALLEY VINEYARDS, CALIFORNIA** 12g1 | 42btl
dark chocolate and blackberry compote with hints of vanilla bean
- PETITE SIRAH, THE CRUSHER, CLARKSBURG** 30btl
velvety structure with lush dark fruit, roasted coffee, and dried fig
- ZINFANDEL, PREDATOR, LODI** 9g1 | 36btl
bold raspberry, cherry, blackberry, black pepper, smooth tannins, with smoky oak
- MERLOT, GAINEY ESTATE, SANTA BARBARA** 11g1 | 39btl
black cherry, dark plum, vanilla, milk chocolate and light herbal scents
- CABERNET SAUVIGNON, FREAKSHOW, LODI** 9g1 | 32btl
full-bodied and rich, raspberry, toasted vanilla, hint of violet and barbecue smoke
- PINOT NOIR, ANGELINE, CALIFORNIA** 8g1 | 28btl
luscious red fruits, spiced tea, sweet oak
- RED BLEND, CONUNDRUM, CALIFORNIA** 10g1 | 35btl
vibrant, raspberry, wild berry, caramel, cinnamon, oak, silky tannins, spice

Preserve Gems

- QUILT CABERNET SAUVIGNON, NAPA VALLEY** 70btl
featuring flavors of rich chocolate brownies, molasses, brown sugar and a seamless blend of hazelnut, cocoa, vanilla aromas
- SERIAL CABERNET SAUVIGNON, PASO ROBLES 2018** 58btl
full bodied cabernet with hints of dark fruits, vanilla, fig, plum, tobacco, chocolate
- GUIDALBERTO TOSCANA, TENUTA SAN GUIDO, ITALY** 98btl
aromas of cassis, vanilla and violet with a whiff of bell pepper, black cherry and vanilla set against lithe tannins
- CABERNET SAUVIGNON, ROMBAUER, NAPA VALLEY 2016** 120btl
aromas of vanilla and violet, dense black fruits with subtle smoke on the palate, powerful, but elegant
- CABERNET SAUVIGNON, AUSTIN HOPE, PASO ROBLES 2018** 70btl
layered with black berry, ripe cherry, creamy vanilla bean, brown butter
- CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER RANCHES 2016** 49btl
aromas of green apple, lime and pineapple, crisp, bright acidity
- RED BLEND, THE PRISONER, CALIFORNIA 2018** 66btl
flavors of ripe raspberry, boysenberry, pomegranate, and vanilla fig
- PINOT NOIR, DIORA, LA PETITE GRACE, MONTEREY COUNTY 2017** 45btl
black cherry, dark chocolate, spice and coffee bean unfold with earthy undertones of mushroom and truffle
- OLD VINE ZINFANDEL, GIRARD, NAPA VALLEY 2016** 50btl
ripe, jammy fruit, well structured, black cherry, toasty oak and spice aromas
- MALBEC, RED SCHOONER BY CAYMUS, MENDOZA, ARGENTINA NV** 60btl
dark and dense with supple red fruits, oak and rustic elegance
- MERLOT, EMMOLO, NAPA VALLEY 2016** 60btl
lush dark fruits, hints of cigar box and rich earth, with leathery tannins

Bubbles

- CAPOSALDO SPLIT, PROSECCO, ITALY** 8btl
bright citrus, green apple and acacia flowers
- LA MARCA, PROSECCO, ITALY** 35btl
honey and grapefruit with hints of toast
- SOFIA, BLANC DE BLANCS, MONTEREY COUNTY** 33btl
crisp apple, melon and tangerine with hints of honey
- ANGELINE ROSE 2018** 8g1 | 28btl
fresh strawberries layered with notes of watermelon and peach

House Wines

- CHARDONNAY, MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL** 5g1 | 18btl



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Small Plates



BRUSSELS SPROUTS | 11

bacon bites, balsamic reduction, sriracha aioli

CHICKEN BITES | 8

bbq sauce or buffalo wing sauce, sriracha aioli, california field greens

CALAMARI FRITTI | 10

wilted arugula, sriracha aioli

***PRESERVE BURGER | 14**

*black angus beef, bacon, cheddar cheese, lettuce, onions, tomatoes,
kaiser roll, choice of side*

VEGETARIAN SPRING ROLL | 9

with power mix blend, teriyaki and sesame orange sauce

FIRECRACKER SHRIMP | 12

served with firechili sauce

BBQ PULLED PORK SLIDERS | 12

three sliders filled with bbq pulled pork and coleslaw

CRISPY GREEN BEANS | 8

tempura battered, sriracha aioli

BRUSCHETTA | 10

basil, diced tomato, garlic, balsamic reduction

PORK POTSTICKERS | 9

with teriyaki dipping sauce

**gluten-free bread available | **spicy*



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BAR MENU NOT AVAILABLE IN THE DINING ROOM

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