



THE PRESERVE

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




Peter Budich
EXECUTIVE CHEF

Gilbert Zazueta
RESTAURANT MANAGER

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.



*CONSUMER ADVISORY - The consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Rev. 10/2021.

