



**THE PRESERVE**

*Small Plates*



**CHICKEN DRUMSTICKS | 12**

*four chicken drumsticks served with thai peanut sauce*

**CRAB WONTONS & EGG ROLLS | 14**

*sweet and sour, sesame ginger teriyaki glaze*

**PARMESAN GARLIC TATER TOTS | 8**

*basil pesto*

**CALAMARI FRITTI | 12**

*wilted arugula, sriracha aioli*

**\*PRESERVE BURGER | 17**

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

**FIRECRACKER SHRIMP | 14**

*served with fire chili sauce*

**CRISPY GREEN BEANS | 10**

*tempura battered, sriracha aioli*

**PORK POT STICKERS | 10**

*with teriyaki dipping sauce*

**BBQ BRISKET SLIDERS | 12**

*three sliders filled with bbq brisket, caramelized onions*

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



**BAR MENU NOT AVAILABLE IN THE DINING ROOM**

\*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. 4/13/2022.



## Dinner Menu

### Starters

**DAILY SOUP | 8**

**GLUTEN FREE SOUP | 8**

**PROSCIUTTO & FIG BRUSCHETTA | 14**

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

**BACON WRAPPED SCALLOPS | 16**

*beurre blanc, drizzled with a maple sweet glaze*

**ESCARGOT DE CHEF | 15**

*garlic butter, parsley, bleu cheese, crostini*

### Salads

**HOUSE SALAD | 9**

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

**CAESAR SALAD GF | 12**

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

**WEDGE OF ICEBERG | 12**

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

### Entrées

**FILLET MIGNON | 38**

*petite tenderloin, red demi, potato and vegetable du jour*

**BLACK GARLIC AIOLI SALMON | 34**

*black garlic aioli salmon, potato and vegetable du jour*

**ARGENTINIAN CHIMICHURRI RIBEYE | 42**

*grilled ribeye, topped with argentinian chimichurri, potato and vegetable du jour*

**PAN-SEARED SCALLOPS | 40**

*pan seared scallops served with wild mushroom, spinach, pea risotto, drizzled balsamic reduction*

**PARMESAN CRUSTED HALIBUT | 39**

*parmesan crusted halibut, house wild mushroom, spinach, pea risotto and vegetable du jour*

**VEGETARIAN PLANT-BASED | 29**

*grilled tofu, marinated grilled vegetables, over wild mushroom pea risotto*

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



#### 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

<b>RIESLING, THE SEEKER, GERMANY</b> <i>aromas and flavors of citrus apple, nectarine with a honeyed finish</i>	8gl   28btl
<b>CHARDONNAY, CHALK HILL, SONOMA COAST</b> <i>extended notes of hazelnut, vanilla custard and creme brulee</i>	10gl   36btl
<b>PINOT GRIGIO, THREE PEARS</b> <i>delicate and crisp with fresh floral and citrus notes</i>	8gl   28btl
<b>CHARDONNAY, SILVERADO, LOS CARNEROS</b> <i>perfect balance of white peach tangerine, green apple, hint of vanilla</i>	17gl   60btl
<b>SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND</b> <i>medium bodied with kiwi, lime, and grapefruit</i>	8gl   28btl
<b>SAUVIGNON BLANC, KIM CRAWFORD</b> <i>classic aromas of citrus, tropical fruit, melon and grapefruit</i>	12gl   46btl
<b>MARLBOROUGH SAUVIGNON BLANC, GIESEN, NEW ZEALAND</b> <i>rich tropical fruit with gooseberry and lemongrass</i>	8gl   28btl
<b>CHARDONNAY, KENDALL JACKSON, VINTNER'S RESERVE, CALIFORNIA</b> <i>tropical notes with a hint of vanilla and toasted oak</i>	10gl   36btl

## Reds

<b>BONANZA CABERNET, BY CAYMUS</b> <i>created by chuck wagner vineyards, features a luscious fruit and dark chocolate, vanilla and silky tannins</i>	10gl   38btl
<b>MALBEC, CRIOS, MENDOZA</b> <i>black peppered fruit, crushed cherries, and hints of anise</i>	8gl   28btl
<b>TOSCANA, SASYR SYRAH, ROCCA DELLE MACIE</b> <i>intense, complex with fruity aromas of cherry, blackberry, raspberry</i>	10gl   36btl
<b>SYRAH, ALEXANDER VALLEY VINEYARDS, CALIFORNIA</b> <i>dark chocolate and blackberry compote with hints of vanilla bean</i>	13gl   42btl
<b>ZINFANDEL, PREDATOR, LODI</b> <i>bold raspberry, cherry, blackberry, black pepper, smooth tannins, with smoky oak</i>	9gl   36btl
<b>MERLOT, GAINNEY ESTATE, SANTA BARBARA</b> <i>black cherry, dark plum, vanilla, milk chocolate, light herbal scents</i>	12gl   39btl
<b>PINOT NOIR, ANGELINE, CA</b> <i>luscious red fruits, spiced tea, sweet oak</i>	8gl   28btl
<b>CABERNET SAUVIGNON, J.LOHR SEVEN OAKS</b> <i>big juicy long finish, with ripe fruit, black cherry, hazelnut, vanilla</i>	10gl   40 btl
<b>RED BLEND, CONUNDRUM, CA</b> <i>vibrant, raspberry, wild berry, caramel, cinnamon, oak, silky tannins, and spice</i>	10gl   35btl
<b>CABERNET SAUVIGNON, UNSHACKLED BY PRISONER, CALIFORNIA</b> <i>plum, blackberry, and a hint of olive, stone fruit, and vanilla spice</i>	14gl   56btl
<b>PETITE SIRAH, THE CRUSHER, CLARKSBURG</b> <i>velvety structure with lush dark fruit, roasted coffee, dried fig</i>	30btl

## Preserve Gems

<b>CABERNET SAUVIGNON, QUILT, NAPA VALLEY</b> <i>featuring flavors of rich chocolate brownies, molasses, brown sugar and a seamless blend of hazelnut, cocoa, vanilla aromas</i>	60btl
<b>IL FAUNO 2018 SUPER TUSCAN</b> <i>dark in color, aromas of plump cherry and blackberry, along caramel, vanilla spice, and tobacco, dark chocolate finish</i>	56btl
<b>CABERNET SAUVIGNON, ROMBAUER, NAPA VALLEY 2016</b> <i>aromas of vanilla and violet, dense black fruits with subtle smoke on the palate, powerful, but elegant</i>	120btl
<b>CABERNET SAUVIGNON, AUSTIN HOPE, PASO ROBLES 2018</b> <i>layered with black berry, ripe cherry, creamy vanilla bean, and brown butter</i>	68btl
<b>CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER RANCHES 2016</b> <i>aromas of green apple, lime and pineapple, crisp, with bright acidity</i>	49btl
<b>RED BLEND, THE PRISONER, CALIFORNIA 2018</b> <i>flavors of ripe raspberry, boysenberry, pomegranate, vanilla fig</i>	66btl
<b>PINOT NOIR, DIORA, LA PETITE GRACE, MONTEREY COUNTY 2017</b> <i>black cherry, dark chocolate, spice and coffee bean unfold with earthy undertones of mushroom and truffle</i>	45btl
<b>OLD VINE ZINFANDEL, GIRARD, NAPA VALLEY 2016</b> <i>ripe, jammy fruit, well structured, black cherry, toasty oak and spice aromas</i>	50btl
<b>MALBEC, RED SCHOONER BY CAYMUS, MENDOZA, ARGENTINA NV</b> <i>dark and dense with supple red fruits, oak and rustic elegance</i>	60btl
<b>MERLOT, EMMOLO, NAPA VALLEY 2016</b> <i>lush dark fruits, hints of cigar box and rich earth, with leathery tannins</i>	60btl

## Bubbles

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

## House Wines

<b>CHARDONNAY, MERLOT, CABERNET SAUVIGNON, AND WHITE ZINFANDEL</b>	5gl   18btl
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