

SMALL PLATES AT

THE PRESERVE



chicken drumsticks

four chicken drumsticks served with thai peanut sauce

12

crab wontons & egg rolls

served with sweet and sour, sesame ginger teriyaki glaze

14

parmesan garlic tater tots

served with basil pesto

8

calamari fritti

wilted arugula, served with sriracha aioli

12

preserve burger*

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

17

firecracker shrimp**

served with fire chili sauce

14

crispy green beans

tempura battered, served with sriracha aioli

10

pork pot stickers

served with teriyaki dipping sauce

10

bbq brisket sliders

three sliders filled with bbq brisket, caramelized onions

12

*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. Menu Revised 6/1/22

LUNCH AT THE PRESERVE



APPETIZERS

daily soup | gluten-free soup

Cup | 5 - Bowl | 8

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ahi tuna tower

seared marinated ahi tuna, avocado, cucumber, pineapple, fried wonton, ponzu, sriracha aioli

18

chips & guacamole Vegetarian

tortilla chips, house made guacamole, pico de gallo, cotija cheese

10

chicken lettuce wraps

iceberg lettuce, water chestnuts, squash, green onions, fried rice noodles, citrus tamari glaze

15

SALADS

the cobb

iceberg lettuce, grilled chicken, bacon crumbles, bleu cheese, diced egg, tomatoes, green onions, avocado, choice of dressing

Small | 9 - Large | 13

market salad Vegetarian

baby field greens, shaved radish, pickled onions, cherry tomatoes, lavender goat cheese, herbed croutons, honey herb vinaigrette

Small | 8 - Large | 12 Add Grilled Salmon or 4 Jumbo Shrimp | 7 Add Chicken Breast | 6

shrimp louie

romaine, garlic shrimp, hard-boiled egg, cherry tomatoes, capers, avocado louie dressing

16

taco salad

fried flour tortilla shell, romaine, diced chicken, tomatoes, shredded cheddar, pinto beans, pico de gallo, served with salsa & sour cream

15

BURGERS, SANDWICHES & ENTRÉES

preserve burger 15

black angus beef burger, bacon, cheddar cheese, lettuce, tomato, onion, choice of side

turkey cranberry brie grilled cheese 14

shaved turkey, cranberry jam, brie, sourdough bread, choice of side

lobster roll MARKET PRICE

lobster, celery, mayonnaise, chives, lemon juice, new england style bun, lemon wedge, drawn butter, choice of side

prime rib french dip 15

shaved prime rib, au jus, rosemary aioli, provolone cheese, choice of side

fig & brie grilled cheese 12 Vegetarian

fig and blueberry compote, caramelized onions, pepitas, brie, red wine reduction, sourdough bread, choice of side

southwest club 14

shaved turkey, thick sliced bacon, Ortega chile, pepper jack cheese, tomato, sriracha aioli, sourdough bread, choice of side

beer battered fish & chips 15

beer battered cod, cole slaw, fries, tartar sauce

ACCOMPANIMENTS

gilroy garlic fries, cole slaw, or fresh fruit

\$1.50 upcharge for sweet potato fries, or onion rings

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

TEMPERATURE DESCRIPTIONS

Rare - seared on the outside, cool red center **Medium-Rare** - seared on the outside, warm red center **Medium** - cooked outside, warm pink center **Medium Well** - cooked outside, slightly pink center **Well** - cooked through, little or no pink

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DINNER AT THE PRESERVE



APPETIZERS

daily soup 8 | gluten-free soup 8

prosciutto & fig bruschetta 14

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

shrimp cocktail 19

jumbo shrimp with cocktail sauce, and lemon wedges

bacon wrapped scallops 16

beurre blanc, drizzled with a maple sweet glaze

escargot de chef 15

garlic butter, parsley, bleu cheese, crostini

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 *Vegetarian*

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

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

THE PRESERVE FINE DINING | SADDLEBROOKE TWO | 66567 E CATALINA HILLS DR, TUCSON, AZ 85739

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SALADS

house salad 9

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

caesar salad 12 *Gluten-Free*

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

wedge of iceberg 12

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

ADD ONS

Lump Crab Meat 10 | Side Salmon 8 | Chicken Breast 6 | Three Garlic Shrimp 9

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DRINKS AT THE PRESERVE



PRESERVE SIGNATURES

blueberry mojito, brugal white rum	9
fresh mint, muddled blueberries, fresh lime juice, club soda, simple syrup	
strawberry moscow mule, titos vodka	10
muddled strawberries, fresh lime juice, ginger beer, lime & fresh mint garnish	
smoked old fashion, woodford reserve	12
sugar in the raw, orange bitters, filthy cherry, orange peel, cedar plank smoked	
preserve paloma, teremana tequila blanco	10
grapefruit juice, fresh lime juice, fresca, tajin rimmed	
espresso martini, absolut vodka	12
baileys, frangelico, half&half, chocolate garnish	
hibiscus royale spritzer, prosecco	10
aperol, club soda, hibiscus syrup, wild hibiscus flower.	

WHITES

RIESLING	8GL 28BTL
the seeker, germany	
citrus apple, nectarine with a honeyed finish	
PINOT GRIGIO	8GL 28BTL
three pears, california	
delicate and crisp with fresh floral and citrus notes	
CHARDONNAY	17GL 60BTL
silverado, los carneros	
white peach, tangerine, green apple, hint of vanilla	
CHARDONNAY	10GL 36BTL
kendall jackson vintner's reserve, california	
tropical notes with a hint of vanilla and toasted oak	
CHARDONNAY	13GL 52BTL
sonoma-cutrer russian river ranch '16, sonoma	
green apple, lime, pineapple, crisp, light acidity	
SAUVIGNON BLANC	8GL 28BTL
crossings, new zealand	
medium bodied with kiwi, lime, and grapefruit	
SAUVIGNON BLANC	12GL 46BTL
kim crawford, new zealand	
rich tropical fruit with gooseberry and lemongrass	

BUBBLES

PROSECCO	8BTL
caposaldo split, italy	
bright citrus, green apple, and acacia flowers	
PROSECCO	35BTL
la marca, italy	
dark chocolate, blackberry compote, with hints of vanilla bean	
ROSÉ	8GL 28BTL
angeline, california	
fresh strawberries, watermelon, peach	

HOUSE WINES

CHARDONNAY	6GL 18BTL
MERLOT	6GL 18BTL
CABERNET SAUVIGNON	6GL 18BTL
WHITE ZINFANDEL	6GL 18BTL

REDS

PINOT NOIR	12GL 48BTL
diora la petite grace '17, monterey county	
black cherry, dark chocolate, spice, coffee bean, earthy mushroom, truffle	
OLD VINE ZINFANDEL	13GL 52BTL
girard '16, napa valley	
jammy fruit, black cherry, toasty oak, spice aromas	
MALBEC	15GL 60BTL
red schooner by caymus, mendoza argentina	
dark, dense, supple red fruits, oak, and rustic	
MERLOT	14GL 56BTL
gainey estate, santa barbara	
black cherry, dark plum, vanilla, milk chocolate, light herbal scents	
MERLOT	60BTL
emmolo '16, napa valley	
dark fruits, cigar box, rich earth, leathery tannins	
RED BLEND	66BTL
the prisoner '18, california	
ripe raspberry, boysenberry, pomegranate, vanilla, fig	
RED BLEND	12GL 48BTL
conundrum, california	
vibrant, raspberry, wild berry, caramel, cinnamon, oak, silky tannins, spice	
CABERNET SAUVIGNON	12GL 48BTL
bonanza by chuck wagner, california	
luscious fruit and dark chocolate, vanilla and silky tannins	
CABERNET SAUVIGNON	10GL 40BTL
j.lohr seven oaks, paso robles	
big juicy long finish, ripe fruit, black cherry, hazelnut, vanilla	
CABERNET SAUVIGNON	14GL 56BTL
unshackled by prisoner, california	
plum, blackberry, a hint of olive, stone fruit, and vanilla spice	
CABERNET SAUVIGNON	60BTL
quilt, napa valley	
citrus apple, nectarine with a honeyed finish	
CABERNET SAUVIGNON	68BTL
austin hope '18, paso robles	
blackberry, cherry, vanilla bean, brown butter	
SUPER TUSCAN	56BTL
il fauno '18, toscana	
plump cherry, blackberry, caramel, vanilla spice, tobacco, dark chocolate	
SYRAH	15GL 60BTL
alexander valley vineyards, california	
dark chocolate, blackberry compote, with hints of vanilla bean	
PETITE SYRAH	30BTL
the crusher, clarksburg	
velvety structure with lush dark fruit, roasted coffee, dried fig	

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wines and vintages subject to change without notice. list revised 6/1/2022