

# *A Shared Table Is A Shared Life.*

## APPETIZERS

### **Artisan Cheese Tray – 21<sup>99</sup>**

Chef's selection of four cheeses served with fig paste, quince paste, figs, and dates.

### **Coconut Battered Shrimp – 16<sup>99</sup>**

Sweet shrimp, lightly battered in real coconut milk and deep fried until crispy and golden brown.

### **Shrimp Cocktail – 21<sup>99</sup>**

Three colossal sweet shrimp served chilled on dry ice with cocktail sauce or remoulade sauce.

### **Rhode Island Style Calamari – 11<sup>99</sup>**

Tempura-battered squid mixed with cherry peppers and baby corn all tossed in light citrus vinaigrette.

### **\*Lamb Chop Fondue – 24<sup>99</sup>**

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

### **\*Kumamoto Oysters – 22<sup>99</sup>**

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 – 19<sup>99</sup>**

(2-4oz Crab Cakes, 37.99)

## SOUPS & SALADS

### **Iceberg Wedge – 13<sup>99</sup>**

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 7<sup>99</sup> • Large 10<sup>99</sup>**

Romaine lettuce tossed with a tangy garlic vinaigrette dressing with a hint of anchovies, topped with croutons and Parmigiano-Reggiano cheese.

### **Chopped Salad – Small 7<sup>99</sup> • Large 10<sup>99</sup>**

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 7<sup>99</sup> • Large 10<sup>99</sup>**

Iceberg lettuce tossed in an Italian vinaigrette with thinly sliced red onions, carrots, croutons, kalamata olives and Parmigiano-Reggiano cheese.

### **Spinach Salad – Small 8<sup>99</sup> • Large 13<sup>99</sup>**

Tender spinach tossed with warm red wine vinaigrette, sliced eggs, bacon, shaved red onions and mushrooms.

### **Preston's Salad – 14<sup>99</sup>**

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 6<sup>99</sup> • Bowl 10<sup>99</sup>

## SEAFOOD\* & CHICKEN

### **Fish Cooking Techniques**

Blackened • Hickory Planked • Lemon Dill • Macadamia Crusted • Parmesan Crusted • Grilled

### **Farm-Raised Salmon\* – 32<sup>99</sup>**

### **Alaskan Halibut\* (seasonal) – (MKT)**

### **Chilean Sea Bass\* – (MKT)**

### **Wild Troll King Salmon\* – (Seasonal/MKT)**

### **Swordfish\* – 32<sup>99</sup>**

### **Arctic Char\* – 37<sup>99</sup>**

### **16 oz Merus King Crab Legs – (MKT)**

### **Two 8 oz Maine Lobster Tails – (MKT)**

### **Preston's Salmon\* – 38<sup>99</sup>**

Served with Louisiana Style BBQ Shrimp

### **Wood Fire Roasted Chicken – Whole 39<sup>99</sup>**

Carved Table Side

### **Half Chicken – 25<sup>99</sup>**

## 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 – 39<sup>99</sup> • 14 oz – 49<sup>99</sup>  
 10 oz with Louisiana Style BBQ Shrimp – 54<sup>99</sup>

**8 oz Filet – 49<sup>99</sup>**

**12 oz Filet – 56<sup>99</sup>**

**13 oz Bone-In Filet – 63<sup>99</sup>**

**8 oz New York Strip – 36<sup>99</sup>**

**16 oz New York Strip – 56<sup>99</sup>**

**22 oz Porter House – 49<sup>99</sup>**

**22 oz Bone-In Rib-Eye – 53<sup>99</sup>**

**18 oz Bone-In KC Strip – 59<sup>99</sup>**

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

 **Tuscan Steak – 67<sup>99</sup>**

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 – 46<sup>99</sup> • 15 oz – 50<sup>99</sup> • 20 oz – 56<sup>99</sup>

44 oz Double Cut – 99<sup>99</sup>

**18 oz Rack of Lamb – 49<sup>99</sup>**

Free Range, Pasture Fed Australian Lamb

## Options for All Entrees

**Lobster Style – 33<sup>99</sup> or Oscar Style – 18<sup>99</sup>**  
 Served with Asparagus, and Béarnaise Sauce

**Surf & Surf or Surf & Turf – 18<sup>99</sup>**  
 Add Louisiana shrimp scampi or sautéed scallops

**8 oz King Crab Legs – (MKT)**

## SIDES

Sautéed Mushrooms & Caramelized Sweet Onions – 10 <sup>99</sup>	Baked Sweet Potato – 10 <sup>99</sup>
Sautéed Green Beans – 10 <sup>99</sup>	Yukon Gold Mashed Potatoes – 10 <sup>99</sup>
Sautéed Broccoli – 10 <sup>99</sup>	Maple Mashed Sweet Potatoes – 10 <sup>99</sup>
Sautéed Asparagus – 12 <sup>99</sup>	Lobster Twice Baked Potato – 27 <sup>99</sup>
Sautéed Spinach – 9 <sup>99</sup>	Lobster Mashed Potatoes – 27 <sup>99</sup>
Creamed Spinach – 9 <sup>99</sup>	Lyonnais Potatoes – 11 <sup>99</sup>
Creamed Corn – 9 <sup>99</sup>	Creamy Au Gratin Potatoes – 11 <sup>99</sup>
Broccoli & Cheese – 11 <sup>99</sup>	Battered Onion Rings – 9 <sup>99</sup>
French Fries – 8 <sup>99</sup>	Loaded Baked Potato – 10 <sup>99</sup>
Sweet Potato Fries – 8 <sup>99</sup>	Twice Baked Potato – 10 <sup>99</sup>
Trio of French Fries – 9 <sup>99</sup>	Speck Ham Wrapped Asparagus – 18 <sup>99</sup>
Vegetable Risotto – 10 <sup>99</sup>	Roasted Brussels Sprouts – 13 <sup>99</sup>
Artisan Mac & Cheese – 16 <sup>99</sup>	
Classic Mac & Cheese – 10 <sup>99</sup>	
Green Chile Mac & Cheese – 11 <sup>99</sup>	

\*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 – 13<sup>99</sup>**

Raspberry | Pomegranate | Bubbles

## **Pomegranate-Acai Martini – 13<sup>99</sup>**

Acai | Pomegranate | Sicilian Red Orange

## **Peartini – 13<sup>99</sup>**

Pear | Elderflower Essence | Sugared Rim

## **Vanilla-Fig Manhattan – 14<sup>99</sup>**

Barrel Select Knob Creek | Vanilla | Fig | Artisan Bitters

## **Preston's Perfect Margarita – 14<sup>99</sup>**

Patrón Silver | Lime | Agave

## **The Mule – 12<sup>99</sup>**

Choose one: Tito's Classic, Irish, Kentucky or Jamaican

## **Berry Lemon Drop – 13<sup>99</sup>**

Blueberry | Lemon | Basil

## **Domestic Beers – 4<sup>99</sup>**

Bud Light • Budweiser • Miller Lite  
Coors Light • Michelob Ultra

## **Import & Craft Beers – 5<sup>99</sup>**

Blue Moon • Four Peaks "Kiltlifter" • 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 – 6<sup>99</sup>**

## **Bubbles**

**G B**

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

## **Unique Whites**

<i>2018 Brancott, Sauvignon Blanc, Marlborough, NZ</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2018 Barone Fini, Pinot Grigio, Valdadige, Italy</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>2017 Pine Ridge Chenin Blanc/Viognier, California</i>	12 <sup>99</sup>	44 <sup>99</sup>
<i>2016 Cht. Ste Michelle "Eroica" Riesling, Washington</i>	13 <sup>99</sup>	49 <sup>99</sup>
<i>2018 Kim Crawford, Sauvignon Blanc, Marlborough, NZ</i>	13 <sup>99</sup>	49 <sup>99</sup>
<i>2018 Ferrari-Carano, Fumé Blanc, Sonoma, CA</i>	14 <sup>99</sup>	54 <sup>99</sup>
<i>2018 Santa Margherita Pinot Grigio, Alto-Adige, Italy</i>	18 <sup>99</sup>	69 <sup>99</sup>

## **Chardonnay**

<i>2017 Eve by Charles Smith, Washington</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2017 La Crema, Monterey, CA</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2017 Kendall-Jackson "Grand RSV," Central Coast, CA</i>	12 <sup>99</sup>	43 <sup>99</sup>
<i>2017 Landmark "Overlook", Central Coast, CA</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2017 Cuvaision Estate, Carneros, CA</i>	15 <sup>99</sup>	58 <sup>99</sup>
<i>2016 Jordan Chardonnay, Russian River, CA</i>	18 <sup>99</sup>	69 <sup>99</sup>
<i>2018 Rombauer Chardonnay, Carneros, CA</i>	23 <sup>99</sup>	89 <sup>99</sup>

## **Merlot**

<i>2016 Velvet Devil Merlot by Charles Smith, Washington</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2016 Cht. St. Jean, California</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2016 Markham Cellars Merlot, Napa, CA</i>	14 <sup>99</sup>	58 <sup>99</sup>

## **Pinot Noir**

**G B**

<i>2018 Angeline, CA</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2016 Row Eleven, "Vinas 3," California</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2017 La Crema, Monterey, CA</i>	12 <sup>99</sup>	46 <sup>99</sup>
<i>2018 Erath "Resplendent" OR</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2018 Cherry Pie "3 Vineyards", CA</i>	14 <sup>99</sup>	60 <sup>99</sup>
<i>2017 Hartford Court, Russian River, CA</i>	19 <sup>99</sup>	74 <sup>99</sup>
<i>2016 Duckhorn "Goldeneye" Anderson Valley, CA</i>	24 <sup>99</sup>	94 <sup>99</sup>
<i>2017 Archery Summit "Dundee Hills", OR</i>	22 <sup>99</sup>	89 <sup>99</sup>

## **Incredible Reds**

<i>2018 Trapiche Malbec, Mendoza, Argentina</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2016 Ravenswood "Lodi" Zinfandel, Napa, CA</i>	10 <sup>99</sup>	38 <sup>99</sup>
<i>Lot 69 Marrietta "Old Vine Red" Red Blend, California</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2016 Ranch 32 "Meritage" Red Blend, Monterey, CA</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2014 Yangarra Shiraz, McLarenvale, Australia</i>	13 <sup>99</sup>	50 <sup>99</sup>
<i>2016 Catena "Vista Flores" Malbec, Mendoza, Argentina</i>	14 <sup>99</sup>	54 <sup>99</sup>
<i>Lot 9 The Riddler Red Blend, Napa, CA</i>	14 <sup>99</sup>	54 <sup>99</sup>
<i>2016 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA</i>	16 <sup>99</sup>	62 <sup>99</sup>

## **Cabernet Sauvignon**

<i>2016 Fourteen Hands, Columbia Valley, Washington</i>	9 <sup>99</sup>	34 <sup>99</sup>
<i>2016 Silver Palm, North Coast, CA</i>	11 <sup>99</sup>	42 <sup>99</sup>
<i>2016 Simi, Alexander Valley, CA</i>	14 <sup>99</sup>	54 <sup>99</sup>
<i>2017 B Side, by Don Sebastiani, Napa, CA</i>	15 <sup>99</sup>	59 <sup>99</sup>
<i>2017 Franciscan, Napa CA</i>	17 <sup>99</sup>	66 <sup>99</sup>
<i>2017 Justin Cellars, Paso Robles, CA</i>	19 <sup>99</sup>	74 <sup>99</sup>
<i>2016 Pine Ridge, Napa, CA</i>	22 <sup>99</sup>	86 <sup>99</sup>
<i>2016 ZD Wines, Napa Valley, CA</i>	25 <sup>99</sup>	102 <sup>99</sup>

## Sparkling & Champagne

**B**

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

## Delectable Whites

2016 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA	59 <sup>99</sup>
2015 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France	63 <sup>99</sup>
2016 Sonoma-Cutrer, Chardonnay, Russian River, CA	68 <sup>99</sup>
2014 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany	69 <sup>99</sup>
2017 Dom. de la Perriere, Sauvignon Blanc, Loire, France	74 <sup>99</sup>
2018 Cakebread Cellars, Sauvignon Blanc, Napa, CA	79 <sup>99</sup>
2018 Cakebread Cellars, Chardonnay, Napa, CA	86 <sup>99</sup>
2016 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA	94 <sup>99</sup>
2016 Kistler "Noisettiers" Chardonnay Sonoma, CA	119 <sup>99</sup>

## Pinot Noir

2015 Nobilo "Icon," Marlborough, New Zealand	59 <sup>99</sup>
2015 Emeritus "Hallberg Ranch", Russian River, CA	89 <sup>99</sup>
2016 Gary Farrell, Russian River, CA	94 <sup>99</sup>
2015 Cherry Pie "Stanly Ranch" Carneros, CA	124 <sup>99</sup>
2015 Louis Latour "Gevrey-Chambertin" Burgundy, France	139 <sup>99</sup>
2016 Paul Hobbs, Russian River, CA	149 <sup>99</sup>
2015 Domaine Serene "Evenstad" Reserve Willamette Valley, OR	159 <sup>99</sup>
2014 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR	269 <sup>99</sup>

Reserve Wine List Available Upon Request

## Incredible Reds

**B**

2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain	64 <sup>99</sup>
2015 Hedges "Estate Red Blend" Red Mountain, WA	67 <sup>99</sup>
2017 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy	69 <sup>99</sup>
2014 Seghesio "Old Vines" Zinfandel, Dry Creek, CA	76 <sup>99</sup>
2013 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy	79 <sup>99</sup>
2017 "The Prisoner," Red Blend, Napa, CA	84 <sup>99</sup>
2017 Orin Swift "Abstract" Red Blend, California	89 <sup>99</sup>
2015 Austin Hope Grenache Paso Robles, CA	92 <sup>99</sup>
2015 Conn Creek "Anthology," Cabernet Blend, Napa, CA	93 <sup>99</sup>
2017 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia	106 <sup>99</sup>
2015 Domaine Rothschild "Legende", Pauillac, Bordeaux, France	109 <sup>99</sup>
2013 Santi Amarone della Valpolicella, Veneto, Italy	124 <sup>99</sup>
2015 Long Shadows Pirouette Red Blend, Columbia Valley, WA	129 <sup>99</sup>
2014 Pio Cesare Barolo, Piedmont, Italy	149 <sup>99</sup>
2015 M. Chapoutier Chateauneuf-du-Pape Rhone, France	139 <sup>99</sup>
2014 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA	159 <sup>99</sup>
2012 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile	199 <sup>99</sup>
2016 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy	429 <sup>99</sup>

## Merlot & Cabernet Franc

2015 Niner Estates Cabernet Franc Blend, Paso Robles, CA	44 <sup>99</sup>
2013 Matanzas Creek Merlot, Sonoma, CA	57 <sup>99</sup>
2014 Rutherford Hill Merlot, Napa, CA	59 <sup>99</sup>
2015 L'Ecole No. 41 Columbia Valley, WA	69 <sup>99</sup>
2015 Frog's Leap Estate Merlot, Rutherford, CA	79 <sup>99</sup>
2015 Peju Cabernet Franc, Napa, CA	96 <sup>99</sup>
2015 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France	119 <sup>99</sup>

## Cabernet Sauvignon

**B**

2015 Ernie Els, Stellenbosch, South Africa	59 <sup>99</sup>
2016 Hess Vineyards "Allomi Vineyard" Napa, CA	59 <sup>99</sup>
2016 J Lohr, "Hilltop Vineyard," Paso Robles, CA	69 <sup>99</sup>
2014 Sexy Beast by Two Hands, McLarenvale, Australia	89 <sup>99</sup>
2016 Charles Krug, Napa Valley, CA	93 <sup>99</sup>
2015 Monument Ridge by Stonestreet, Alexander Valley, CA	94 <sup>99</sup>
2016 Mount Veeder Winery, Napa, CA	99 <sup>99</sup>
2015 Antica Estate, Atlas Peak-Napa, CA	109 <sup>99</sup>
2014 Von Strasser, Diamond Mountain, CA	129 <sup>99</sup>
2014 Heitz Cellars, Napa, CA	134 <sup>99</sup>
2015 Robert Craig "Affinity", Napa, CA	144 <sup>99</sup>
2012 Hidden Ridge "Impassable Mountain" Sonoma, CA	149 <sup>99</sup>
2014 Silver Oak, Alexander Valley, CA	154 <sup>99</sup>
2016 Cakebread Cellars, Napa, CA	159 <sup>99</sup>
2018 Caymus, Napa, CA	162 <sup>99</sup>
2015 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA	169 <sup>99</sup>
2015 La Jota, Howell Mountain-Napa, CA	184 <sup>99</sup>
2015 Shafer "One Point Five" Stag's Leap-Napa, CA	194 <sup>99</sup>
2014 Mondavi Reserve "To Kalon" Oakville-Napa, CA	204 <sup>99</sup>
2015 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA	229 <sup>99</sup>
2016 Plumpjack, Oakville-Napa, CA	239 <sup>99</sup>
2015 Caymus "Special Selection", Napa, CA	279 <sup>99</sup>
2016 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA	499 <sup>99</sup>



All vintages  
subject to availability