

## APPETIZERS

### Artisan Cheese Tray – 21.99

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

### Coconut Battered Shrimp – 16.99

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

### Shrimp Cocktail – 21.99

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

### Rhode Island Style Calamari – 11.99

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

### \*Lamb Chop Fondue – 24.99

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

### \*Kumamoto Oysters - Purged – 22.99

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 – 19.99

(2-4 oz Crab Cakes, 37.99)

## SOUPS & SALADS

### Iceberg Wedge – 13.99

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 7.99 • Large 10.99

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

### Chopped Salad – Small 7.99 • Large 10.99

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 7.99 • Large 10.99

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

### Spinach Salad – Small 8.99 • Large 13.99

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

### Preston's Salad – 14.99

Arugula 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 – 6.99 • Bowl – 10.99

## SEAFOOD & CHICKEN\*

### Fish Cooking Techniques

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

### Farm-Raised Salmon\* – 32.99

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

### Chilean Sea Bass\* – (MKT)

### Swordfish – 32.99

### Arctic Char – 37.99

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

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

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

### Preston's Salmon – 38.99

Served with Louisiana Style BBQ Shrimp

### Wood Fire Roasted Chicken – Whole 39.99

Carved Table Side

### Half Chicken – 25.99

## CERTIFIED USDA PRIME CUTS

IOWA PREMIUM

Est. 8 Angus™



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

### Original Recipe Delmonico Steak

10 oz – 39.99 • 14 oz – 49.99

10 oz with Louisiana Style BBQ Shrimp – 54.99

8 oz Filet – 49.99

12 oz Filet – 56.99

13 oz Bone-In Filet – 63.99

8 oz New York Strip – 36.99

16 oz New York Strip – 56.99

22 oz Porter House – 49.99

22 oz Bone-In Rib-Eye – 53.99

18 oz Bone-In KC Strip – 59.99

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

### Tuscan Steak – 67.99

Bone-in Ribeye marinated in local Meyer Lemon olive oil, Tuscan herbs, chili flakes, garlic, topped with fresh Arugula and fried eggs.

### House Smoked Prime Rib

10 oz – 46.99 • 15 oz – 50.99 • 20 oz – 56.99

44 oz Double Cut – 99.99

### 18 oz Rack of Lamb – 49.99

Free Range, Pasture Fed Australian Lamb



### OPTIONS for ALL ENTREES

Lobster Style – 33.99 or Oscar Style – 18.99  
Served with Asparagus and Béarnaise Sauce

### Surf & Surf or Surf & Turf – 18.99

Add Louisiana shrimp scampi or sautéed scallops

8 oz King Crab Legs – (MKT)

### SAUCES

Chimichurri Sauce

Sautéed Blue Cheese

Cognac Pepper Corn

Béarnaise

Gorgonzola Encrusted

Lemon Turmeric Beurre Blanc

Roasted Garlic Encrusted

Umami Beurre Blanc

## SIDES

### Sautéed Mushrooms & Caramelized

Sweet Onions – 10.99

### Sautéed Green Beans – 10.99

Sautéed Broccoli – 10.99

Sautéed Asparagus – 12.99

Sautéed Spinach – 9.99

Creamed Spinach – 9.99

Creamed Corn – 9.99

Broccoli & Cheese – 11.99

French Fries – 8.99

Sweet Potato Fries – 8.99

Trio of French Fries – 9.99

Vegetable Risotto – 10.99

Artisan Mac & Cheese – 16.99

Classic Mac & Cheese – 10.99

Green Chile Mac & Cheese – 11.99

Baked Sweet Potato – 10.99

Yukon Gold Mashed Potatoes – 10.99

Maple Mashed Sweet Potatoes – 10.99

Lobster Twice Baked Potato – 27.99

Lobster Mashed Potatoes – 27.99

Lyonnais Potatoes – 11.99

Creamy Au Gratin Potatoes – 11.99

Battered Onion Rings – 9.99

Loaded Baked Potato – 10.99

Twice Baked Potato – 10.99

Speck Ham Wrapped Asparagus – 18.99

Roasted Brussels Sprouts – 13.99

\*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. Parties of eight or more guests will be charged 20% automatic gratuity. Split checks will be charged 20% automatic gratuity with a maximum of four split checks per table. We are not responsible for steaks ordered Well done.

# COCKTAILS & BEER

**Moongirl Martini – 13.99** Raspberry, Pomegranate, Bubbles

**Preston's Bacon Infused Old Fashioned – 17.99** Bacon Fat Infused  
E.H. Taylor Single Barrel Bourbon, Preston's Steak Seasoning,  
Nueske's Bacon, House Smoked Ice Cube

**Peartini – 15.99** Absolut Pear, St. Germaine Elderflower Essence,  
Mathilde Poire, Sugared Rim

**Vanilla-Fig Manhattan – 16.99** Makers Mark 46, Vanilla, Fig, Artisan Bitters

**Preston's Cadillac Margarita – 16.99** Patrón Silver Licor 43, Lime, Agave

**The Mule – 12.99**

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

**Berry Lemon Drop – 13.99** Blueberry, Lemon | Basil

**Domestic Beers – 4.99 • Import & Craft Beers – 6.99**

Bud Light • Budweiser • Miller Lite • Coors Light • Michelob Ultra • 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 (6.99)



## THE GREAT EIGHT, LUXURY WINE *by the GLASS*

The Coravin System allows us to pour high-end wines by the glass,  
without pulling the cork, and keeping it safe from oxidation.

**2017 Frank Family, Cab Sauvignon – 31.99**

**2015 Brewer-Clifton, Pinot Noir – 24.99**

**2018 Justin Isosceles – 36.99**

**2018 Gran Moraine, Pinot Noir – 21.99**

**2017 Daou "Reserve" Cab Sauvignon – 29.99**

**2016 Silver Oak, Alexander Valley – 49.99**

**2017 O'Shaughnessy, Napa Cab – 44.99**

**2018 Far Niente Chardonnay – 28.99**

### Bubbles

	G	B
NV Lunetta, Prosecco, Veneto, Italy	9.99	39.99
2019 Ruffino, Moscato D'Asti, Piedmont, Italy	10.99	42.99
NV Mumm Napa Brut, "Prestige Cuvee" Napa, CA	14.99	59.99
NV Nicolas Feuillattee "Brut" Champagne, France	19.99	79.99

### Unique Whites

2018 Santa Julia, Torrontés, Mendoza Argentina	9.99	39.99
2019 Brancott, Sauvignon Blanc, Marlborough, NZ	9.99	39.99
2019 Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy	12.99	51.99
2019 Pine Ridge Chenin Blanc/Viognier, California	13.99	55.99
2019 Domaine De La Villaudière, Sancerre Blanc, Loire Valley, France	13.99	53.99
2018 Cht. Ste Michelle "Eroica" Riesling, Washington	14.99	59.99
2019 Ferrari-Carano, Fumé Blanc, Sonoma, CA	14.99	59.99

### Chardonnay

2018 Eve by Charles Smith, Washington	9.99	39.99
2018 La Crema, Monterey, CA	12.99	51.99
2018 Kendall-Jackson "Grand RSV," Central Coast, CA	13.99	55.99
2018 Landmark "Overlook", Central Coast, CA	13.99	55.99
2017 Jordan Chardonnay, Russian River, CA	18.99	75.99
2019 Ramey, Russian River Valley, CA	23.99	95.99

### Merlot

2018 Velvet Devil Merlot by Charles Smith, Washington	9.99	39.99
2016 Cht. St. Jean, California	11.99	47.99
2017 Markham Cellars Merlot, Napa, CA	16.99	65.99

### Pinot Noir

2019 Angeline, CA	9.99	39.99
2018 Row Eleven, "Vinas 3," California	11.99	47.99
2018 La Crema, Monterey, CA	13.99	55.99
2018 Erath "Resplendent" OR	14.99	59.99
2018 Cherry Pie "3 Vineyards", CA	15.99	63.99
2018 Hartford Court, Russian River, CA	21.99	87.99
2018 Belle Glos "Las Alturas," Santa Lucia Highlands, CA	22.99	91.99

### Incredible Reds

2019 Trapiche Malbec, Mendoza, Argentina	10.99	43.99
2017 Ravenswood "Lodi" Zinfandel, Napa, CA	10.99	43.99
2017 Catena "Vista Flores" Malbec, Mendoza, Argentina	14.99	59.99
2018 Pessimist By Daou, Red Blend, Paso Robles, CA	14.99	59.99
2017 Spoken Barrel, Meritage, Columbia Valley, WA	14.99	59.99
2018 Torbreck "Woodcutters" Shiraz, Barossa Valley, Australia	15.99	63.99
Lot 9 The Riddler Red Blend, Napa, CA	16.99	67.99
2016 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA	16.99	67.99
2018 Chappellet Mountain Cuvee	23.99	95.99

### Cabernet Sauvignon

	G	B
2017 Fourteen Hands, Columbia Valley, Washington	9.99	39.99
2017 Silver Palm, North Coast, CA	13.99	55.99
2018 Simi, Alexander Valley, CA	16.99	67.99
2017 B Side, by Don Sebastiani, Napa, CA	15.99	63.99
2017 Franciscan, Napa CA	18.99	75.99
2017 Justin Cellars, Paso Robles, CA	19.99	79.99
2018 Quilt By Joe Wagner	21.99	87.99
2018 Post And Beam by Far Niente	22.99	91.99
2018 Mt. Veeder Winery, Napa, CA	24.99	99.99

### Sparkling & Champagne

NV Veuve Cliquot "Yellow Label," Brut Champagne, France	129.99
NV Perrier-Jouet "Blason" Rose, Champagne, France	149.99
NV Ace of Spades by A. Brignac Brut, Champagne, France	399.99
2008 Louis Roederer "Cristal," Brut Champagne, France	424.99

### Delectable Whites

2017 Cuvaision Estate, Carneros, CA	75.99
2018 Rombauer Chardonnay, Carneros, CA	95.99
2018 Barone Fini, Pinot Grigio, Valdadige, Italy	47.99
2019 Kim Crawford, Sauvignon Blanc, Marlborough, NZ	54.99
2017 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA	68.99
2018 Sonoma-Cutrer, Chardonnay, Russian River, CA	68.99
2016 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany	69.99
2019 Santa Margherita Pinot Grigio, Alto-Adige, Italy	75.99
2019 Cakebread Cellars, Sauvignon Blanc, Napa, CA	79.99
2017 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France	94.99
2018 Dom. de la Perriere, Sauvignon Blanc, Loire, France	94.99
2018 Cakebread Cellars, Chardonnay, Napa, CA	94.99
2017 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA	95.99
2018 Kistler "Noisetiers" Chardonnay Sonoma, CA	149.99

### Pinot Noir

2016 Nobilo "Icon," Marlborough, New Zealand	59.99
2017 Gary Farrell, Russian River, CA	99.99
2018 Archery Summit "Dundee Hills", OR	99.99
2016 Duckhorn "Goldeneye" Anderson Valley, CA	107.99
2016 Emeritus "Hallberg Ranch", Russian River, CA	125.99
2018 Cherry Pie "Stanly Ranch" Carneros, CA	129.99
2017 Louis Latour "Gevrey-Chambertin" Burgundy, France	139.99
2017 Paul Hobbs, Russian River, CA	149.99
2017 Domaine Serene "Evenstad" Reserve Willamette Valley, OR	179.99
2014 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR	269.99

### Incredible Reds

Lot 69 Marrietta "Old Vine Red" Red Blend, California	47.99
2015 Los Vascos, Carmenere Grand Reserve, Rapel Valley, Chile	52.99
2016 Ranch 32 "Meritage" Red Blend, Monterey, CA	55.99
2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain	64.99
2016 Hedges "Estate Red Blend" Red Mountain, WA	72.99
2017 Seghesio "Old Vines" Zinfandel, Dry Creek, CA	76.99
2016 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy	79.99
2018 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy	86.99
2018 Orin Swift "Abstract" Red Blend, California	89.99
2019 "The Prisoner," Red Blend, Napa, CA	96.99
2018 Orin Swift "8 years In The Desert" Zinfandel	99.99
2016 Conn Creek "Anthology," Cabernet Blend, Napa, CA	107.99
2018 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia	107.99
2015 Domaine Rothschild "Legende", Pauillac, Bordeaux, France	109.99
2015 Santi Amarone della Valpolicella, Veneto, Italy	124.99
2016 Long Shadows Pirouette Red Blend, Columbia Valley, WA	149.99
2015 Pio Cesare Barolo, Piedmont, Italy	149.99
2016 M. Chapoutier Chateauneuf-du-Pape Rhone, France	149.99
2015 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA	149.99
2016 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile	219.99
2017 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy	449.99

### Merlot & Cabernet Franc

2016 Niner Estates Cabernet Franc Blend, Paso Robles, CA	44.99
2016 Matanzas Creek Merlot, Sonoma, CA	57.99
2016 Rutherford Hill Merlot, Napa, CA	59.99
2016 L'Ecole No. 41 Columbia Valley, WA	69.99
2018 Frog's Leap Estate Merlot, Rutherford, CA	99.99
2016 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France	134.99
2016 Peju Cabernet Franc, Napa, CA	166.99

### Cabernet Sauvignon

2016 Ernie Els, Stellenbosch, South Africa	62.99
2018 J Lohr, "Hilltop Vineyard," Paso Robles, CA	79.99
2018 Hess Vineyards "Allomi Vineyard" Napa, CA	84.99
2017 Sexy Beast by Two Hands, McLarenvale, Australia	89.99
2016 Stonestreet, Alexander Valley, CA	94.99
2017 Pine Ridge, Napa, CA	102.99
2017 ZD Wines, Napa Valley, CA	115.99
2015 Heitz Cellars, Napa, CA	134.99
2017 Robert Craig "Affinity", Napa, CA	144.99
2016 Antica Estate, Atlas Peak-Napa, CA	149.99
2016 Jordan, Alexander Valley, Sonoma, CA	149.99
2018 Von Strasser, Diamond Mountain, CA	149.99
2017 Cakebread Cellars, Napa, CA	170.99
2018 Caymus, Napa, CA	174.99
2016 Silver Oak, Alexander Valley, CA	175.99
2016 Chimney Rock "Stag's Leap District," Stag's Leap-Napa, CA	192.99
2017 Shafer "One Point Five" Stag's Leap-Napa, CA	195.99
2016 La Jota, Howell Mountain-Napa, CA	219.99
2015 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA	239.99
2017 Plumpjack, Oakville-Napa, CA	239.99
2015 Caymus "Special Selection", Napa, CA	348.99
2016 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA	624.99

Reserve wine list available upon request. All vintages subject to availability.