

APPETIZERS

Artisan Cheese Tray – 22.99

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

Shrimp Cocktail – 23.99

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

Rhode Island Style Calamari – 13.99

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

*Lamb Chop Fondue – 26.99

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

*Kumamoto Oysters - Purged – (MKT)

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 – 21.99

(2-4 oz Crab Cakes, 39.99)

SOUPS & SALADS

Iceberg Wedge – 14.99

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 8.99 • Large 12.99

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

Chopped Salad – Small 8.99 • Large 12.99

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 8.99 • Large 12.99

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

Preston's Salad – 16.99

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 – 7.99 • Bowl – 11.99

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 – 52.99

12 oz Filet – 62.99

13 oz Bone-In Filet – 65.99

8 oz New York Strip – 44.99

16 oz New York Strip – 65.99

22 oz Porter House – 59.99

22 oz Bone-In Rib-Eye – 65.99

18 oz Bone-In KC Strip – 69.99

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

Tuscan Steak – 69.99

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 – 44.99 • 15 oz - 55.99 • 20 oz – 65.99

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 – 39.99 or Oscar Style – 24.99

Served with Asparagus and Béarnaise Sauce

Surf & Surf or Surf & Turf – 22.99

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 – 12.99

Sautéed Broccoli – 12.99

Sautéed Asparagus – 13.99

Sautéed Spinach – 10.99

Creamed Spinach – 12.99

Creamed Corn – 12.99

French Fries – 10.99

Artisan Mac & Cheese – 19.99

Classic Mac & Cheese – 13.99

Yukon Gold Mashed Potatoes – 12.99

Lobster Mashed Potatoes – 34.99

Lyonnais Potato – 13.99

Creamy Au Gratin Potatoes – 15.99

Loaded Baked Potato – 12.99

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 Woodford Reserve Rye, Preston's Steak Seasoning, Nueske's Bacon, House Smoked Ice Cube

Peartini – 15.99 Absolut Pear, St. Germain Elderflower Liqueur, Mathilde Poire, Sugared Rim

Empress Victoria's Vesper – 20.99 Empress 1908 Small Batch Gin, Belvedere Rye Vodka, St. Germain Elderflower Liqueur & Lillet Blanc

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 – 5.99 • 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 • Angry Orchard 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.

2018 Domaine Faiveley Mercurey, Burgundy – 25.99

2018 Gaja Ca'marcanda Promis, Toscana – 28.99

2017 Daou "Reserve" Cabernet Sauvignon – 29.99

2019 Caymus Cabernet Sauvignon – 39.99

2018 Paul Hobbs Pinot Noir – 32.99

2018 Domaine de Beaufort, Châteauneuf-du-Pape – 49.99

2017 Silver Oak, Alexander Valley, Cabernet Sauvignon – 49.99

NV Overture, Bordeaux Blend, by Opus One – 99.99

Bubbles

| | G | B |
|---|-------|-------|
| NV Lunetta, Prosecco, Veneto, Italy | 9.99 | 39.99 |
| 2019 Ruffino, Moscato D'Asti, Piedmont, Italy | 11.99 | 47.99 |
| NV Mumm Napa Brut, "Prestige Cuvee" Napa, CA | 16.99 | 59.99 |
| NV Nicolas Feuillattee "Brut" Champagne, France | 24.99 | 93.99 |

Unique Whites

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| 2020 Brancott, Sauvignon Blanc, Marlborough, NZ | 9.99 | 39.99 |
| 2020 Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy | 12.99 | 51.99 |
| 2020 Pine Ridge Chenin Blanc/Viognier, California | 13.99 | 55.99 |
| 2019 Cht. Ste Michelle "Eroica" Riesling, Washington | 14.99 | 59.99 |
| 2019 Domaine De La Villaudière, Sancerre Blanc, Loire Valley, France | 18.99 | 72.99 |

Chardonnay

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| 2019 Eve by Charles Smith, Washington | 9.99 | 39.99 |
| 2019 La Crema, Monterey, CA | 12.99 | 51.99 |
| 2019 Kendall-Jackson "Grand RSV," Central Coast, CA | 13.99 | 55.99 |
| 2019 Sonoma-Cutrer "Russian River Ranches," Russian River Valley, CA | 15.99 | 63.99 |
| 2018 Jordan Chardonnay, Russian River, CA | 21.99 | 86.99 |
| 2018 Ramey, Russian River Valley, CA | 23.99 | 95.99 |

Merlot

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|---|-------|-------|
| 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

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|--|-------|-------|
| 2020 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 |
| 2019 Erath "Resplendent" OR | 14.99 | 59.99 |
| 2018 Cherry Pie "3 Vineyards", CA | 15.99 | 63.99 |
| 2019 Belle Glos "Las Alturas," Santa Lucia Highlands, CA | 22.99 | 91.99 |
| 2019 Hartford Court, Russian River Valley, CA | 23.99 | 94.99 |

Incredible Reds

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|---|-------|-------|
| 2020 Trapiche Malbec, Mendoza, Argentina | 10.99 | 43.99 |
| 2018 Ravenswood "Lodi" Zinfandel, Napa, CA | 10.99 | 43.99 |
| 2017 Catena "Vista Flores" Malbec, Mendoza, Argentina | 14.99 | 59.99 |
| 2019 Pessimist By Daou, Red Blend, Paso Robles, CA | 14.99 | 59.99 |
| 2019 Torbreck "Woodcutters" Shiraz, Barossa Valley, Australia | 15.99 | 63.99 |
| Lot 9 The Riddler Red Blend, Napa, CA | 16.99 | 67.99 |
| 2018 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA | 16.99 | 67.99 |

Cabernet Sauvignon

| | G | B |
|--|-------|-------|
| 2018 Proverb, CA | 9.99 | 39.99 |
| 2018 Silver Palm, North Coast, CA | 13.99 | 55.99 |
| 2018 B Side, by Don Sebastiani, Napa, CA | 15.99 | 63.99 |
| 2018 Franciscan, Napa CA | 18.99 | 75.99 |
| 2018 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

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| NV Veuve Cliquot "Yellow Label," Brut Champagne, France | 129.99 |
| NV Perrier-Jouet "Blason" Rose, Champagne, France | 149.99 |
| 2010 Dom Pérignon, Brut Champagne, France | 449.99 |
| 2008 Louis Roederer "Cristal," Brut Champagne, France | 535.99 |

Delectable Whites

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| 2017 Cuvaison Estate, Carneros, CA | 75.99 |
| 2019 Rombauer Chardonnay, Carneros, CA | 95.99 |
| 2020 Barone Fini, Pinot Grigio, Valdadige, Italy | 47.99 |
| 2020 Kim Crawford, Sauvignon Blanc, Marlborough, NZ | 54.99 |
| 2017 Mer Soleil Silver "Unoked" Chardonnay, Monterey, CA | 68.99 |
| 2018 Landmark, Chardonnay, Russian River, CA | 68.99 |
| 2020 Santa Margherita Pinot Grigio, Alto-Adige, Italy | 75.99 |
| 2020 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 |
| 2017 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA | 95.99 |
| 2019 Cakebread Cellars, Chardonnay, Napa, CA | 97.99 |
| 2016 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany | 99.99 |
| 2018 Far Niente Chardonnay, Napa, CA | 116.99 |
| 2019 Kistler "Noisetiers" Chardonnay Sonoma, CA | 149.99 |

Pinot Noir

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| 2019 Loveblock, Marlborough, New Zealand | 68.99 |
| 2016 Brewer Clifton, Santa Rita Hills, CA | 99.99 |
| 2018 Gary Farrell, Russian River, CA | 99.99 |
| 2018 Archery Summit "Dundee Hills", OR | 99.99 |
| 2017 Duckhorn "Goldeneye" Anderson Valley, CA | 107.99 |
| 2017 Emeritus "Hallberg Ranch", Russian River, CA | 125.99 |
| 2019 Cherry Pie "San Pablo Bay Block" Carneros, CA | 129.99 |
| 2017 Domaine Faiveley "Gevrey-Chambertin" Burgundy, France | 139.99 |
| 2017 Domaine Serene "Evenstad" Reserve Willamette Valley, OR | 179.99 |
| 2017 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR | 299.99 |

Incredible Reds

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| Lot 72 Marrietta "Old Vine Red" Red Blend, California | 47.99 |
| 2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain | 71.99 |
| 2017 Hedges "Estate Red Blend" Red Mountain, WA | 77.99 |
| 2017 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy | 79.99 |
| 2016 Tezza Amarone della Valpolicella, Veneto, Italy | 79.99 |
| 2019 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy | 86.99 |
| 2019 Orin Swift "Abstract" Red Blend, California | 89.99 |
| 2017 Seghesio "Old Vines" Zinfandel, Dry Creek, CA | 94.99 |
| 2019 "The Prisoner," Red Blend, Napa, CA | 99.99 |
| 2018 Orin Swift "8 years In The Desert" Zinfandel | 99.99 |
| 2017 Conn Creek "Anthology," Cabernet Blend, Napa, CA | 122.99 |
| 2018 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia | 124.99 |
| 2016 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France | 139.99 |
| 2015 Domaine Rothschild "Legende", Pauillac, Bordeaux, France | 139.99 |
| 2016 Long Shadows Pirouette Red Blend, Columbia Valley, WA | 149.99 |
| 2016 Pio Cesare Barolo, Piedmont, Italy | 149.99 |
| 2015 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA | 149.99 |
| 2016 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile | 239.99 |
| 2015 Gaja, Pieve Santa Restituta, Brunello di Montalcino, Tuscany, Italy | 249.99 |
| 2017 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy | 449.99 |

Merlot & Cabernet Franc

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| 2016 Matanzas Creek Merlot, Sonoma, CA | 57.99 |
| 2016 Niner Estates Bootjack Red, Paso Robles, CA | 65.99 |
| 2016 L'Ecole No. 41 Columbia Valley, WA | 72.99 |
| 2018 Frog's Leap Estate Merlot, Rutherford, CA | 107.99 |
| 2016 Peju Cabernet Franc, Napa, CA | 166.99 |

Cabernet Sauvignon

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| 2016 Ernie Els, Major Senes, Stellenbosch, South Africa | 69.99 |
| 2018 Simi, Alexander Valley, CA | 74.99 |
| 2018 J Lohr, "Hilltop Vineyard," Paso Robles, CA | 79.99 |
| 2018 Hess Vineyards "Allomi Vineyard" Napa, CA | 89.99 |
| 2017 Sexy Beast by Two Hands, McLarenvale, Australia | 89.99 |
| 2018 Pine Ridge, Napa, CA | 102.99 |
| 2018 ZD Wines, Napa Valley, CA | 115.99 |
| 2016 Stonestreet, Alexander Valley, CA | 119.99 |
| 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 |
| 2018 O'Shaughnessy "Napa Valley" Cabernet Sauvignon, Napa, CA | 159.99 |
| 2017 Cakebread Cellars, Napa, CA | 170.99 |
| 2019 Caymus, Napa, CA | 174.99 |
| 2017 Silver Oak, Alexander Valley, CA | 175.99 |
| 2018 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 |
| 2015 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA | 239.99 |
| 2018 Plumpjack, Oakville-Napa, CA | 249.99 |
| 2016 La Jota, Howell Mountain-Napa, CA | 269.99 |
| 2014 Robert Mondavi, Reserve "To Kalon", Oakville, Napa, CA | 319.99 |
| 2018 Caymus "Special Selection", Napa, CA | 348.99 |
| 2017 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA | 624.99 |

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