

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

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. Germaine Elderflower Liqueur, Mathilde Poire, Sugared Rim

The Boulevard – 17.99 Boulevardier Crafted with Whiskey Del Bac American Single Malt, Campari, Cocchi Vermouth

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
2000 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

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
2020 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

2019 Eve by Charles Smith, Washington	9.99	39.99
2020 La Crema, Monterey, CA	12.99	51.99
2020 Kendall-Jackson "Grand RSV," Central Coast, CA	13.99	55.99
2020 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

2019 Velvet Devil Merlot by Charles Smith, Washington	9.99	39.99
2019 Cht. St. Jean, California	11.99	47.99
2018 Markham Cellars Merlot, Napa, CA	16.99	65.99

Pinot Noir

2020 Angeline, CA	9.99	39.99
2020 Row Eleven, "Vinas 3," California	11.99	47.99
2019 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

2018 Famille Perrin, "Reserve", Côtes du Rhône, France	9.99	39.99
2018 Ravenswood "Lodi" Zinfandel, Napa, CA	10.99	43.99
2020 Felino "Viña Cobos" 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
2018 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA	16.99	67.99
2019 "The Prisoner," Red Blend, Napa CA	24.99	99.99

Cabernet Sauvignon

2020 Proverb, CA	9.99	39.99
2018 Silver Palm, North Coast, CA	13.99	55.99
2018 Conn Creek, Napa, CA	18.99	76.99
2018 Justin Cellars, Paso Robles, CA	19.99	79.99
2018 Quilt By Joe Wagner	21.99	87.99
2019 Post And Beam by Far Niente	22.99	91.99
2018 Mt. Veeder Winery, Napa, CA	24.99	99.99
2018 Robert Craig "Affinity"	29.99	119.99

Sparkling & Champagne

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

2017 Cuvaison Estate, Carneros, CA	75.99
2020 Rombauer Chardonnay, Carneros, CA	95.99
2020 Barone Fini, Pinot Grigio, Valdadige, Italy	47.99
2021 Kim Crawford, Sauvignon Blanc, Marlborough, NZ	54.99
2017 Mer Soleil Silver "Unoaked" 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
2018 Dom. de la Perriere, Sauvignon Blanc, Loire, France	94.99
2017 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA	95.99
2020 Cakebread Cellars, Chardonnay, Napa, CA	97.99
2016 Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany	99.99
2019 Far Niente Chardonnay, Napa, CA	116.99
2019 Kistler "Noisetiers" Chardonnay Sonoma, CA	149.99

Pinot Noir

2019 Loveblock, Marlborough, New Zealand	68.99
2016 Brewer Clifton, Santa Rita Hills, CA	99.99
2019 Gary Farrell, Russian River, CA	99.99
2018 Archery Summit "Dundee Hills", OR	99.99
2018 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
2018 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

Lot 72 Marrietta "Old Vine Red" Red Blend, California	47.99
2013 Campo Viejo "Rioja Gran Reserva" Rioja, Spain	71.99
2018 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 In The Desert" Zinfandel	99.99
2017 Conn Creek "Anthology," Cabernet Blend, Napa, CA	122.99
2019 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia	124.99
2017 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France	139.99
2015 Domaine Rothschild "Legende", Pauillac, Bordeaux, France	139.99
2017 Long Shadows Pirouette Red Blend, Columbia Valley, WA	149.99
2017 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

2016 Matanzas Creek Merlot, Sonoma, CA	57.99
2017 Niner Estates Bootjack Red, Paso Robles, CA	65.99
2017 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

2017 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 Heitz Cellars, Napa, CA	134.99
2017 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
2018 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
2017 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
2018 OPUS ONE, Mondavi/Rothschild, Oakville-Napa, CA	624.99

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