

APPETIZERS

Artisan Cheese Tray – 24.99

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

Shrimp Cocktail – 24.99

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.

Steamed Mussels – 18.99

Fresh Steamed Mussels in a white wine butter sauce with fresh basil served with crisp Garlic Crostini Bread.

*Lamb Chop Fondue – 34.99

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.

4oz Jumbo Lump Crab Cake – 25.99

(2-4 oz Crab Cakes, 44.99)

SOUPS & SALADS

Iceberg Wedge – 15.99

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 9.99 • Large 13.99

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

Chopped Salad – Small 9.99 • Large 13.99

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 9.99 • Large 13.99

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

Preston's Salad – 18.99

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 – 8.99 • Bowl – 12.99

SEAFOOD & CHICKEN*

Fish Cooking Techniques

Blackened • Cedar Wrapped • Lemon Dill • Macadamia Crusted • Parmesan Crusted • Grilled

Farm-Raised Salmon* – 36.99

Alaskan Halibut* (seasonal) – MKT

Chilean Sea Bass* – (MKT)

Swordfish – 39.99

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 – 45.99 • 14 oz – 60.99

10 oz with Louisiana Style BBQ Shrimp – 64.99

8 oz Filet – 59.99

12 oz Filet – 68.99

13 oz Bone-In Filet – 72.99

8 oz New York Strip – 49.99

16 oz New York Strip – 68.99

22 oz Porter House – 67.99

22 oz Bone-In Rib-Eye – 69.99

18 oz Bone-In KC Strip – 73.99

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

Tuscan Steak – 74.99

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 – 49.99 • 15 oz - 63.99 • 20 oz – 69.99

44 oz Double Cut – 134.99

18 oz Rack of Lamb – 63.99

Free Range, Pasture Fed Australian Lamb



OPTIONS for ALL ENTREES

Lobster Style – 49.99

or Oscar Style – 29.99

Served with Asparagus and Béarnaise Sauce

Surf & Surf

or Surf & Turf – 27.99

Add Louisiana shrimp scampi or sautéed scallops

SAUCES

Chimichurri Sauce

Sautéed Blue Cheese

Cognac Pepper Corn

Béarnaise

Gorgonzola Encrusted

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 – 19.99 Bacon Fat Infused Whistlepig "Piggyback" 6 yr. Rye, Preston's Steak Seasoning, Nueske's Bacon, House Smoked Ice Cube

Peartini – 15.99 Absolut Pear, St. Germaine Elderflower Liqueur, Orchard Pear Liqueur, Sugared Rim

Preston's 76 – 18.99 Belvedere Vodka, St. Germaine Elderflower Liqueur, Lemon, Bubbles

Vanilla-Fig Manhattan – 17.99 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: Wheatley Classic, Irish, Kentucky or Jamaican

Berry Lemon Drop – 14.99 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.

2020 Domaine Faiveley Mercurey, Burgundy – 25.99

2018 Gaja Ca'marcanda Promis, Toscana – 28.99

2017 Daou "Reserve" Cabernet Sauvignon – 29.99

2017 Robert Craig "Affinity", Napa Valley – 29.99

2019 Paul Hobbs Pinot Noir – 35.99

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

2017 Silver Oak, Alexander Valley, Cabernet Sauvignon – 49.99

2019 ZD Wines Cabernet Sauvignon, Napa Valley – 29.99

Bubbles	G	B
NV La Marca, Prosecco, Veneto, Italy	9.99	39.99
2020 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	G	B
2021 Crossings, Sauvignon Blanc, Marlborough, NZ	9.99	39.99
2021 Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy	12.99	51.99
2021 Pine Ridge Chenin Blanc/Viognier, California	13.99	55.99
2020 Cht. Ste Michelle "Eroica" Riesling, Washington	14.99	59.99
2021 Chateau D'Esclans "Whispering Angel," Rosé Provence, France	14.99	59.99
2021 Domaine La Barbotaine Sancerre Blanc, Loire Valley, France	18.99	72.99

Chardonnay	G	B
2019 Eve by Charles Smith, Washington	9.99	39.99
2021 La Crema, Monterey, CA	12.99	51.99
2019 Louis Latour, "Grand Ardèche," Côteaux de l'Ardèche, FR	13.99	55.99
2021 Sonoma-Cutrer "Russian River Ranches," Russian River Valley, CA	15.99	63.99
2021 Diatom by Greg Brewer, Santa Barbara, CA	16.99	66.99
2018 Jordan, Russian River, CA	21.99	86.99

Merlot	G	B
2019 Velvet Devil Merlot by Charles Smith, Washington	9.99	39.99
2019 Duckhorn "Decoy," Sonoma, CA	13.99	55.99
2018 Markham Cellars, Napa, CA	16.99	65.99

Pinot Noir	G	B
2020 Angeline, CA	9.99	39.99
2020 Row Eleven, "Vinas 3," CA	11.99	47.99
2019 Dough, OR	13.99	54.99
2020 La Crema, Monterey, CA	13.99	55.99
2019 Cherry Pie "3 Vineyards", CA	15.99	63.99
2019 The Calling, Monterey, CA	17.99	71.99
2020 Belle Glos "Las Alturas," Santa Lucia Highlands, CA	22.99	91.99

Incredible Reds	G	B
2018 Ogier "Artesis," Côtes du Rhône, France	9.99	39.99
2020 Ravenswood "Lodi" Zinfandel, Napa, CA	10.99	43.99
2020 Felino "Viña Cobos" Malbec, Mendoza, Argentina	14.99	59.99
2020 Pessimist By Daou, Red Blend, Paso Robles, CA	14.99	59.99
2020 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	G	B
2020 Proverb, CA	9.99	39.99
2019 Silver Palm, North Coast, CA	13.99	55.99
2021 Kathrine-Goldschmidt "Stonemason Hill," Alexander Valley, CA	15.99	62.99
2019 Longmeadow Ranch "Farmstead," Napa Valley, CA	18.99	74.99
2019 Quilt By Joe Wagner, Napa, CA	21.99	87.99
2020 Austin Hope, Paso Robles, CA	23.99	94.99
2019 Turnbull, Napa Valley, CA	24.99	98.99

Sparkling & Champagne	G	B
NV Gruet Brut Rosé, New Mexico, USA		49.99
NV Simonnet-Febvre, Crémant de Bourogne, Brut Rosé		63.99
NV Veuve Cliquot "Yellow Label," Brut Champagne, France		129.99
NV Laurent Perrier "Brut" Rose, Champagne, France		149.99
2010 Dom Pérignon, Brut Champagne, France		449.99
2008 Louis Roederer "Cristal," Brut Champagne, France		535.99

Delectable Whites	G	B
2020 Barone Fini, Pinot Grigio, Valdadige, Italy		47.99
2020 Michael David, Chardonnay, Lodi CA		49.99
2021 Kim Crawford, Sauvignon Blanc, Marlborough, NZ		54.99
2020 Kendall-Jackson "Grand Reserve, Chardonnay Centra Coast, CA		59.99
2019 Mer Soleil Silver "Unoaked" Chardonnay, Monterey, CA		68.99
2019 Landmark, "Overlook" Chardonnay, Russian River, CA		68.99
2017 Cuvaion Estate, Chardonnay, Carneros, CA		75.99
2020 Santa Margherita Pinot Grigio, Alto-Adige, Italy		75.99
2021 Cakebread Cellars, Sauvignon Blanc, Napa, CA		79.99
2019 Simonnet-Febvre, Chablis, Burgundy, FR		89.99
2018 Dom. de la Perriere, Sauvignon Blanc, Loire, France		94.99
2021 Rombauer Chardonnay, Carneros, CA		95.99
2017 Patz & Hall "Dutton Ranch" Chardonnay, Russian River, CA		95.99
2020 Cakebread Cellars, Chardonnay, Napa, CA		97.99
2019 G. Dubeouf "Pouilly-Fuisse," Chardonnay, Burgundy, France		97.99
2019 Dr. Loosen "Graacher Himmelreich" 'Spatlese' Riesling, Germany		99.99
2020 Far Niente Chardonnay, Napa, CA		116.99
2019 Kistler "Noisetiers" Chardonnay Sonoma, CA		149.99

Pinot Noir	G	B
2016 Erath, "Resplendent," OR		49.99
2016 Nielson, Santa Rita Hills, CA		59.99
2019 Loveblock, Marlborough, New Zealand		68.99
2016 Brewer Clifton, Santa Rita Hills, CA		99.99
2019 Gary Farrell, Russian River, CA		99.99
2020 Archery Summit "Dundee Hills", OR		99.99
2019 Duckhorn "Goldeneye" Anderson Valley, CA		107.99
2018 Emeritus "Hallberg Ranch," Russian River, CA		125.99
2019 Gran Moraine, Yamhill-Carlton, Willamette, OR		129.99
2019 Cherry Pie "San Pablo Bay Block" Carneros, CA		129.99
2018 Domaine Serene "Evenstad" Reserve Willamette Valley, OR		179.99
2017 Dom. Louis Jadot Clos Vougeot Grand Cru Burgundy, FR		299.99

Incredible Reds	G	B
Lot 73 Marrietta "Old Vine Red" Red Blend, California		47.99
2018 Niner Estates "Bootjack Red," Paso Robles, CA		52.99
2014 Campo Viejo "Rioja Gran Reserva" Rioja, Spain		71.99
2018 Hedges "Estate Red Blend" Red Mountain, WA		77.99
2018 Villa Antinori Chianti Classico "Riserva," Tuscany, Italy		79.99
2020 Guado Al Tasso "Il Bruciato," 'Super Tuscan,' Bolgheri, Italy		86.99
2019 Orin Swift "Abstract" Red Blend, California		89.99
2016 Hedges, Descendants Liégeois Dupont, "Les Gosses Vineyard" Red Mt., WA, Syrah		92.99
2020 Orin Swift "8 Years In The Desert" Zinfandel		99.99
2018 Farina, Amarone della Valpolicella, Veneto, Italy		110.99
2018 Keenan, Zinfandel, Spring Mountain, Napa Valley, CA		119.99
2020 Molly Dooker "Blue Eyed Boy," Shiraz, South Australia		124.99
2018 Chateau Lassegue, Grand Cru, St Emillion-Bordeaux, France		139.99
2015 Domaine Rothschild "Legende", Pauillac, Bordeaux, France		139.99
2018 Ratti, "Marcenasco," Barolo, Piedmont, Italy		149.99
2016 Cyrus, Red Blend, Alexander Valley, CA		149.99
2016 Domaine Rothschild "Legende," Pauillac, Bordeaux, France		149.99
2018 Darioush "Caravan," Red Blend, Napa Valley		149.99
2017 Long Shadows Pirouette Red Blend, Columbia Valley, WA		149.99
2016 Beaulieu Vineyards "Tapestry Reserve" Meritage, Napa, CA		149.99
2016 Perinet, Priorat, Catalonia, Spain		163.99
2017 Domaine Serene "Grand Cheval" Red Blend, OR		199.99
2016 Casa Lapostolle "Clos Apalta" Red Blend, Colchagua, Chile		239.99
2017 T. San Guido, "Sassicaia," "Super Tuscan," Bolgheri, Italy		449.99

Merlot & Cabernet Franc	G	B
2018 Matanzas Creek Merlot, Sonoma, CA		57.99
2018 L'Ecole No. 41 Columbia Valley, WA		72.99
2019 Frog's Leap Estate Merlot, Rutherford, CA		107.99
2016 Peju Cabernet Franc, Napa, CA		166.99

Cabernet Sauvignon	G	B
2017 Ernie Els, Major Senes, Stellenbosch, South Africa		69.99
2018 Simi, Alexander Valley, CA		74.99
2020 J Lohr, "Hilltop Vineyard," Paso Robles, CA		79.99
2019 Hess Vineyards "Allomi Vineyard" Napa, CA		89.99
2019 Sexy Beast by Two Hands, McLarenvale, Australia		89.99
2020 Post & Beam by Far Niente, Napa Valley, CA		99.99
2019 Pine Ridge, Napa, CA		102.99
2018 ZD Wines, Napa Valley, CA		115.99
2017 Heitz Cellars, Napa, CA		149.99
2019 Capture, Pine Mt./Cloverdale Peak, Sonoma, CA		149.99
2017 Antica Estate, Atlas Peak-Napa, CA		149.99
2017 Jordan, Alexander Valley, Sonoma, CA		149.99
2018 O'Shaughnessy "Napa Valley" Cabernet Sauvignon, Napa, CA		159.99
2018 Cakebread Cellars, Napa, CA		170.99
2020 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
2019 Shafer "One Point Five" Stag's Leap-Napa, CA		195.99
2018 Stag's Leap Wine Cellars, "Fay" Stags Leap-Napa, CA		239.99
2018 Plumpjack, Oakville-Napa, CA		249.99
2018 La Jota, Howell Mountain-Napa, CA		269.99
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.