

APPETIZERS

Artisan Cheese Tray – 26.99

Chef's selection of four artisan cheeses served with dried fruit medley, pears, and Mission Fig paste.

Rhode Island Style Calamari – 18.99

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

Steamed Mussels – 20.99

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

Lamb Chop Fondue* – 35.99

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

Seasonal Oysters - Purged* – (MKT)

Six oysters shucked to order and served on the half shell with a lemon and verjus mignonette sauce.

4oz Jumbo Lump Crab Cake – 25.99

(2-4 oz Crab Cakes, 47.99)

SEAFOOD COCKTAIL

Shrimp Cocktail – 25.99

Three colossal sweet shrimp served chilled over ice with cocktail sauce.

Fresh Maine Lobster Cocktail – (MKT)

King Crab Cocktail – (MKT)

Jumbo Lump Crab Cocktail – (MKT)

Seafood Tower – (MKT)

Served with ½ dozen bluepoint oysters, 8 oz fresh Maine lobster, 8 oz king crab, & 4 jumbo poached cocktail shrimp

SOUPS & SALADS

Iceberg Wedge – 17.99

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 10.99 • Large 15.99

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

Chopped Salad – Small 10.99 • Large 15.99

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 10.99 • Large 15.99

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

Preston's Salad – 19.99

Arugula & mix greens blend 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 – 9.99 • Bowl – 14.99

SEAFOOD & CHICKEN*

Fish Cooking Techniques

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

Farm-Raised Salmon – 39.99

Alaskan Halibut* (seasonal) – (MKT)

Chilean Sea Bass* – (MKT)

Swordfish* – 42.99

Two 8 oz Maine Lobster Tails – (MKT)

Wild Troll King Salmon* – (Seasonal/MKT)

Preston's Salmon* – 49.99

Served with Louisiana Style BBQ Shrimp

Wood Fire Roasted Chicken, Carved Table Side

Whole 39.99 • 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 – 47.99 • 14 oz – 64.99

10 oz with Louisiana Style BBQ Shrimp* – 69.99

8 oz Filet* – 61.99

12 oz Filet* – 72.99

13 oz Bone-In Filet* – 75.99

8 oz New York Strip* – 49.99

16 oz New York Strip* – 69.99

22 oz Porter House* – 72.99

22 oz Bone-In Rib-Eye* – 74.99

18 oz Bone-In KC Strip* – 79.99

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

Tuscan Steak* – 79.99

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 – 54.99 • 15 oz - 63.99 • 20 oz – 74.99

44 oz Double Cut – 149.99

18 oz Rack of Lamb* – 67.99

Free Range, Pasture Fed Australian Lamb



OPTIONS for ALL ENTREES

Lobster Style – 49.99

or Oscar Style – 34.99

Served with Asparagus and Béarnaise Sauce

Surf & Surf

or Surf & Turf – 29.99

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 – 13.99

Sautéed Broccoli – 13.99

Sautéed Asparagus – 14.99

Sautéed Spinach – 10.99

Creamed Spinach – 13.99

Creamed Corn – 13.99

French Fries – 10.99

Artisan Mac & Cheese – 22.99

Classic Mac & Cheese – 15.99

Yukon Gold Mashed Potatoes – 13.99

Lobster Mashed Potatoes – 39.99

Lyonnais Potato – 13.99

Creamy Au Gratin Potatoes – 17.99

Loaded Baked Potato – 13.99

Roasted Brussels Sprouts – 14.99

*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

Whistlepig Maple Old Fashioned – 22.99

Whistlepig Piggyback 6 yr. Rye, Organic Maple Syrup, Artisan Walnut Bitters

Peartini – 18.99

Absolut Pear, St. Germaine Elderflower Liqueur,
Orchard Pear Liqueur, Sugared Rim

Pineapple Express – 18.99

Absolut Mandarin, Fresh Dole Pineapple

Bustelo Espresso Martini – 18.99

Van Goh Double Espresso Vodka, Café Bustelo Espresso,
Buffalo Trace Bourbon Cream, Caffé Borghetti Italian Espresso Liqueur

High West Rye Blackberry Sidecar – 19.99

High West Double Rye, Cointreau, Fresh Blackberry, Lemon

Vanilla Fig Manhattan – 20.99

Maker's Mark 46, Fresh Vanilla Beans, Dry Fig, Artisan Fig Bitters

Preston's Cadillac Margarita – 18.99

Cristiano Silver Tequila, Licor 43, Lime, Agave

Berry Lemon Drop – 14.99

Blueberry, Lemon, Basil

Hand Crafted Strawberry & Cucumber Margarita – 17.99

(0.0% Non-Alcoholic)

Ritual Tequila Alternative, Fresh Strawberry, Fresh Cucumber, Lime, Agave

Aperol-ish Spritz – 17.99

(0.0% Non-Alcoholic)

Ritual Aperitif Alternative, Fever Tree Tonic, Soda

Domestic Beers 6.99 • Imported Beer 7.99 • Craft Beers 8.99

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" • Odell "90 Schilling" • Firestone "Mind Haze" IPA •
Elysian "Space Dust IPA" • Cider Corps "Mango Foxtrot" • Stella Artois Liberté (0.0)

WINE

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

Bubbles

	G	B
NV French Bloom Le Blanc (375 ML) , Organic Bubbly, FR (0.0%)		44.99
NV La Marca, Prosecco, Veneto, IT	11.99	47.99
NV Seven Daughters, Moscato, Veneto, IT	11.99	47.99
NV Gruet Brut Rosé, New Mexico, USA		49.99
NV, Lucien Albrecht, Crémant d'Alsace Brut , Alsace, FR	14.99	51.99
NV Mumm Napa Brut, "Prestige Cuvee", Napa Valley, CA	17.99	69.99
NV Simmonet-Febvre, Crémant de Bourgogne, Brut Rosé, Burgundy, FR		87.99
NV French Bloom Le Blanc, Organic Bubbly, FR (0.0%)		89.99
NV French Bloom Le Rosé, Organic Bubbly, FR (0.0%)		89.99
2019 Schramsberg, "Blanc de Blanc", North Coast, CA		129.99
NV, Veuve Cliquot, "Yellow Label", North Coast, CA		135.99
NV Moët & Chandon, "Brut Impérial", Champagne, FR	35.99	139.99
NV Moët & Chandon, "Rosé Impérial", Champagne, FR	47.99	165.99

Unique Whites

	G	B
2022 Crossings, Sauvignon Blanc, Marlborough, NZ	9.99	35.99
2022 Barone Fini, Pinot Grigio, Valdadige, IT		47.99
2021 Terra D'oro, Chenin Blanc-Viognier, Clarksburg, CA	12.99	50.99
2022 Bieler Père & Fils, "Sabine", Coteaux d'aix En Provence, FR	12.99	50.99
2022 Terlato, Pinot Grigio, Colli Orientali Del Fruili, IT	13.99	52.99
2021 Pierre Sparr, "Grand Reserve", Reisling, Alsace, FR	13.99	52.99
2023 Kim Crawford, Sauvignon Blanc, Marlborough, NZ		54.99
2021 Simonnet Febvre, Sauvignon St.-Bris-Chablis, Burgundy, FR	14.99	55.99
2021 Domaine La Barbotaine Sancerre Blanc, Loire Valley, FR	19.99	71.99
2020 Kracher, Pinot Gris-Trocken, Burgenland, AUST		71.99
2021 Santa Margherita, Pinot Grigio, Alto-Aldige, IT		75.99
2021 Cakebread, Sauvignon Blanc, Napa Valley, CA		91.99
2021 Fuedi San Gregorio, "Cutizzi", Greco de Tufo, Campania, IT		96.99
2022 Merry Edwards, Sauvignon Blanc, Sonoma County, CA		119.99

Chardonnay

	G	B
2019 Drumheller, Columbia Valley, WA	9.99	35.99
2022 La Crema, Monterey, CA	13.99	51.99
2021 Louis Latour, "Grand Ardèche" Coteaux de l' Ardèche, FR	13.99	51.99
2021 Landmark, "Overlook", Russian River Valley, CA		55.99
2021 Lloyd Cellars "Prescription", CA	15.99	55.99
2019 Mer Soliel Silver, "Unoaked", Monterey, CA		57.99
2021 Kendall-Jackson, "Grand Reserve", Central Coast, CA		59.99
2021 Sonoma Cutrer, "Russian River Ranches", Russian River Valley, CA		63.99
2022 ZD Wines, Napa Valley, CA	21.99	79.99
2021 Simmonet-Febvre, Chablis-Burgundy, FR		91.99
2021 Jordan, Alexander Valley, CA		99.99
2022 Rombauer, Carneros, CA		111.99
2018 Domaine Lécheneaut, Hautes-Côte de Nuits-Burgundy, FR		129.99

Merlot

	G	B
2018 Drumheller, Columbia Valley, WA	9.99	35.99
2021 Decoy by Duckhorn, CA	15.99	55.99
2019 Matanzas Creek, Merlot, Sonoma, CA		59.99
2020 Emmolo by Caymus, Napa Valley, CA	21.99	79.99
2020 DAOU, "Sequentis", Paso Robles, CA		99.99

Pinot Noir

	G	B
2022 Angeline, CA	9.99	35.99
2022 Erath, "Resplendent", OR		47.99
2022 La Crema, Monterey, CA	13.99	51.99
2022 Calera, Central Coast, CA		55.99
2020 Cherry Pie, "3 Vineyards", CA	15.99	56.99
2022 Boen, Russian River, CA		59.99
2022 King Estate, Willamette Valley, OR		71.99
2022 Ken Wright, Willamette Valley, OR	20.99	75.99
2021 Belle Glos "Las Alturas", Santa Lucia Highlands, CA	21.99	83.99
2022 Truchard, Carneros, CA	24.99	87.99
2022 ZD Wines, Carneros, CA		89.99
2021 Bravium, Anderson Valley, CA		99.99
2021 Migration by Duckhorn, Sonoma Coast, CA		112.99
2019 Louis Latour, "Santenay", Côte De Nuits -Burgundy, FR		115.99
2022 Flowers, Sonoma County, CA		119.99
2021 Duckhorn, "Goldeneye", Anderson Valley, CA		119.99
2022 Brewer Clifton, Santa Rita Hills, CA		128.99
2021 Archery Summit, "Dundee Hills", OR		129.99
2021 Cherry Pie, "San Pablo Bay Block", Carneros, CA		129.99
2019 Louis Latour, "Marsannay", Côte De Nuits-Burgundy, FR		129.99

Incredible Reds

	G	B
NV Mezzacorona Dinotte, Red Blend, Vigneti Della Dolomiti, IT	9.99	35.99
2021 Atalaya Bodegas, "Laya", Red Blend, SP	10.99	39.99
2022 Pessimist by DAOU, Red Blend, Paso Robles, CA	14.99	51.99
2020 Clos De Los Siete, Red Blend, Mendoza, ARG		55.99
2022 Felino by Paul Hobbs "Viña Cobos" Malbec, Mendoza, ARG	15.99	55.99
2021 J. Lohr "Tower Road" Petite Sirah, Paso Robles, CA		59.99
2019 Niner Estates, "Bootjack Red", Paso Robles, CA		59.99
2021 Trefethen, Eschol Ranch, Red Blend, Oak Knoll-Napa Valley, CA		59.99
2020 Villa Antinori, "Rosso", Toscana Rosso, Tuscany, IT	17.99	63.99
2021 J. Lohr "Pure Paso", Proprietary Blend, Paso Robles, CA		64.99
2021 The Walking Fool by Caymus, Red Blend, Suisun Valley, CA	19.99	71.99
2015 Camp Viejo, "Grand Reserva", Rioja, Spain		71.99
2022 Frog's Leap "Flycatcher", Red Blend, CA		75.99
2021 Hedges, "Estate Red Blend", Red Mt., WA		77.99
2019 Chateau Coutet, Grand Cru, St.-Émillion-Bordeaux, FR	21.99	79.99
2021 Guado Al Tasso "Il Bruciato", Super Tuscan, Bolgheri, IT		79.99
2020 Villa Antinori Chianti Classico, "Riserva", Tuscany, IT		79.99
2016 Rutherford Hill, "Barrel Select", Red Blend		79.99
2022 DeLille Cellars, "D2", Red Blend, Columbia Valley, WA		87.99
2021 Martinelli, "Vigneto di Evo", Zinfandel, Russian River Valley, CA		99.99
2020 Willamette Valley Vineyards, "Métis", Walla Walla Valley, OR		99.99
2020 Beringer "Q", Red Blend, Napa Valley, California		104.99
2022 Orin Swift, "Abstract", Red Blend, CA		112.99
2020 Paraduxx by Duckhorn, Red Blend, Napa Valley, CA		112.99
2019 Château Rocher-Bonregard, Pomerol-Bordeaux, FR		119.99
2022 Orin Swift, "8 Years in the Desert", Red Blend, CA		129.99
2019 Farina, Amarone della Valpolicella, Veneto, IT		132.99
2020 Chateau Boutisse, Grand Cru, St.-Émillion-Bordeaux, FR		139.99
2017 Two Hands, "Bella's Garden", Shiraz, Barossa Valley, AUS		149.99

Cabernet Sauvignon

	G	B
2020 Trinity Oaks, CA	9.99	35.99
2021 Silver Palm, North Coast, CA	13.99	51.99
2021 Juggernaut, CA		59.99
2021 Franciscan Estate, CA		59.99
2021 Slingshot, North Coast, CA		59.99
2021 Prisoner Wine Company "Unshackled", CA	16.99	62.99
2022 Katherine-Goldschmidt "Stonemason Hill", Alexander Valley, CA	16.99	62.99
2022 Routestock Cellars, Napa Valley, CA	17.99	71.99
2021 J. Lohr "Hilltop Vineyard", Paso Robles, CA		79.99
2020 Canvasback by Duckhorn, Red Mountain, WA		79.99
2020 Beringer, "Knights Valley", Sonoma, CA		79.99
2021 Quilt by Joe Wagner, Napa, CA	21.99	83.99
2019 BV, Napa Valley, CA		99.99
2022 Post & Beam by Far Niente, Napa Valley, CA		99.99
2021 Trefethen "Oak Knoll", Napa Valley, CA		107.99
2021 Frank Family, Napa Valley, CA		107.99
2021 Austin Hope (1 Liter) Paso Robles, CA	23.99	117.99
2022 Pine Ridge, "Travelers Series", North Coast, CA	29.99	115.99
2021 DAOU "Reserve", Paso Robles, CA	29.99	115.99
2021 Stewart, "Tri-County", Mendocino, Sonoma & Napa, CA		119.99
2019 Penfolds, "Bin 704", Napa Valley, CA		128.99
2022 ZD Wines, Napa Valley, CA	32.99	128.99
2021 Faust, Napa Valley, CA		132.99
2019 Stag's leap Winery, Napa Valley, CA		135.99
2019, Jordan, Alexander Valley, CA	39.99	139.99
2021 Duckhorn Vineyards, Napa Valley, CA		139.99
2021 Foley Johnson, "Estate", Napa Valley, CA		139.99
2021 Sinegal, Napa Valley, CA		139.99
2016 Burgess, "Contandina", Napa Valley, CA		143.99
2021 Mollydooker, "Gigglepot", McLaren Vale, AUS		147.99
2018 Stonestreet Estate, Napa Valley, CA		157.99
2018 Heitz Cellars, Napa Valley, CA		189.99
2019 Silver Oak, Alexander Valley, CA		204.99
2021 Caymus (1 Liter), Napa Valley, CA	42.99	219.99
2019 Paul Hobbs, Coombsville, Napa Valley, CA		245.99
2019 Plumpjack, Oakville, Napa Valley, CA		369.99

