

STARTERS



CHEF'S CHOICE

Crispy Quesadilla 15
Crispy flour tortilla, chicken, sautéed peppers, onions, cheddar jack cheese, fire roasted salsa & sour cream.

Fried Cauliflower 11
Lightly breaded & deep fried until golden brown. Served with buffalo ranch.

Chips & Salsa 6
Corn tortilla chips served with fire roasted salsa.

The Preserves' Wings 15
Jumbo baked wings smothered in your choice of buffalo, hot, chef's signature BBQ, or house secret dry rub. Finished in deep fryer for crispiness.

Molten Spinach Artichoke Dip* 14
Artichoke hearts, tender baby spinach leaves in a white wine cream sauce. Served with fried pita chips.

Jumbo Cheese Sticks* 10
Mozzarella cheese bread fried to a crisp golden brown, served with house marinara.



Smokey Pulled Pork Nachos 15
Corn tortilla chips topped with pulled pork, smoked cheddar cheese sauce, diced onion, bacon bits, jalapeno, & buttermilk ranch.

SOUP & SALAD

Add grilled chicken +6, shrimp skewer +6 (1), +9 (2)

Soup of the Day 5 cup / 8 bowl
Chef's soup of the day.


French Onion Soup*  8

House Salad 5 side / 8 full
Mixed greens, shredded cheese, carrots, cucumber & tomato.

Caesar Salad 6 side / 9 full
Chopped romaine, parmesan, & scratch made croutons.

Andrei's Salad 16
Mixed greens, tomatoes, goat cheese, avocado, sweet corn, dates, candied walnuts, croutons, grilled chicken, & tossed with sherry vinaigrette.

Chicken Salad & Fruit  13
House-made creamy chicken salad on a bed of mixed greens. Served with seasonal fruit.

Buffalo Chicken Tender Salad  14
Mixed greens, cucumber, tomatoes, carrots, mixed cheese, topped with buffalo chicken tenders & choice of dressing.

Waldorf Chicken Salad 15
Romaine, diced chicken, grapes, celery, apples, avocado, walnuts, & tossed with orange blossom honey cream dressing.

Soup & Salad  10
Cup of the soup of the day with house salad, choice of dressing.



CHEF'S CHOICE

ENTREES

Served with caesar or house salad.

Chef's Slow Braised Pot Roast 19
 Angus beef slowly braised until fork tender, oven roasted root vegetables, smashed potatoes, smothered in a rich demi-glace.

Inverted Chicken Pot Pie 17
 Chicken, sweet peas, carrots, sweet corn, & diced potato smothered in a creamy chicken velouté. Presented on a puff pastry crust.

Pineapple Salsa Rice Bowl 18
 Pineapple black bean salsa, avocado, & sweet plantains. Served on a bed of coconut rice with choice of chicken, mahi-mahi, or shrimp.

Cottage Pie 17
 Beef demi-glace, seasoned ground beef, corn, carrots, & peas, topped with smashed potatoes crusted in cheese & breadcrumbs.

Madeira Mushroom Ravioli* 16
 Fresh portabella mushrooms & goat cheese filled ravioli. Finished in creamy madiera wine & wilt spinach.

Chicken Parmesan 19
 Chicken crusted in seasoned breadcrumbs & fried to golden brown. Smothered in Chef's house marinara, mozzarella & provolone cheese. Served with rigatoni pasta & seasonal vegetables.

SANDWICHES

Served with french fries, fruit, chips, or coleslaw.

Smokey Cheesesteak* 16
 House shaved ribeye steak, topped with smoked cheddar beer cheese & caramelized bacon, onion, jalapeno jam. Served on a toasted sub roll.

Southwest Veggie Burger 14
 Seasoned mixed vegetable burger with fire roasted salsa, avocado, mixed greens, tomato, & cilantro cream. Served on a toasted focaccia bun.

Buffalo Chicken Sandwich 15
 Panko crusted chicken fried to golden brown & dipped into house buffalo. Served with blue cheese crumbles & dressing on a toasted brioche bun.

Grilled Mahi Tacos 16
 Seasoned & grilled Mah-Mahi, pineapple black bean salsa, avocado, & spicy cream. Served on grilled flour tortillas.

Old Fashioned Fish n' Chips 17
 Atlantic haddock lightly beer battered & fried to golden brown. Served with french fries, coleslaw, & remoulade.

The Angus Burger 13
 6oz seasoned ground beef served on toasted brioche bun.
 *Add sauteed onions, mushrooms, bacon, bleu cheese, cheddar, swiss, provolone, or american +1.50 each. Add additional patty +4.