

Lunch 11am to 430pm.

starters

- 17 SIGNATURE CRAB CAKES**
snap peas, slaw, chipotle aioli.
- 8 TRUFFLE FRIES V**
shaved parmesan, sea salt, thyme, truffle aioli.
- 14 PRESTONS STEAK BITES**
angus beef, crispy onions, sweet hoisin, spicy mustard.
- 12 CHICKEN THAI BITES**
thai chili sauce, crispy wontons, sesame seeds, green onions.
- 7 SEARED SCALLOP**
each scallop, blini, watercress puree, shimeji mushrooms, lardons, sundried tomatoes.

V = vegetarian

GF = gluten free options

entrees

- 17 PRESTONS BURGER GF**
brisket patty, swiss cheese, caramelized onions, arugula, smoked bacon, truffle aioli, brioche bun.
*gf sub gluten free bun
- 17 BACON CHEDDAR BURGER GF**
brisket patty, lettuce, tomato, red onion, smoked bacon, cheddar, pickle, mustard, mayo, ketchup, brioche bun.
*gf sub gluten free bun
- 15 CAJUN CHICKEN BURGER**
breaded cajun chicken breast, smoked bacon, avocado, shaved red onion, chipotle aioli, brioche bun.
- 15 BRAISED BEEF SANDWICH GF**
caramelized onions, horseradish cream, smoked gorgonzola, sourdough bread.
*sub gf bread
- 16 SHRIMP PAPPARDELLE V GF**
shrimp, dill, grana padano, confit grape tomatoes, asparagus, garlic, lemon zest.
*v no shrimp
*sub gf penne noodles
- 16 RED THAI CURRY**
seared chicken breast, slow cooked lemongrass ginger, coconut red curry, jasmine rice.
- 20 MUSHROOM RAVIOLI V**
shimeji mushrooms, asparagus, shaved asiago, red wine demi, radish.
*v no demi
- 17 BUTTERNUT GNOCCHI V**
housemade butternut gnocchi, grana padano, snap peas, shimeji mushrooms, thyme, cream, garlic.
- 20 SOUS VIDE CHICKEN ROULADE**
sous vide chicken breast, chorizo, ratatouille, roasted red pepper puree, poblano polenta.
- 20 SEARED SALMON GF**
salmon, jasmine rice, broccolini, pineapple salsa.

soups & salads

- 14 CORN & SEAFOOD CHOWDER GF**
chowder, seared scallop, shrimp, olive oil, poached grape tomatoes.
- 11 ROASTED POBLANO SOUP GF**
corn salsa, cream cheese creme fraiche, corn tortilla.
*gf no corn tortilla.
- 13 CAESAR SALAD**
romaine, caesar vinaigrette, lemon, sundried tomatoes, bacon lardons, crouton, manchego.
- 12 HEIRLOOM TOMATO SALAD GF**
heirloom tomatoes, bocconcini mozzarella, basil, herb oil, balsamic caviar, maldon salt.
- 12 BEET SALAD V GF**
local beets, arugula, candied pecans, dried cranberries, okanagan goat cheese, green goddess.
*gf no candied pecans.
- 12 BABY GREENS SALAD V GF**
mixed greens, snap peas, daikon, carrots tuille, pickled shiitake mushrooms, caramelized honey dill vinaigrette, red pepper paint, manchego cheese.
*gf no shiitake or carrot tuille



PRESTONS
RESTAURANT + LOUNGE