



PRESTONS

RESTAURANT + LOUNGE

Dinner Menu

Dinner service begins at 4:30 p.m.

Starters

- Signature Crab Cakes** 17
Victoria's famous Blue Crab Seafood House Crab Shrimp Cakes, Snap Peas, Slaw, Chipotle Aioli
- Prestons Sliders** 17
Brisket Beef Patties, Swiss Cheese, Braised, Short Ribs, Bourbon Caramelized Onions, Arugula, Truffle Aioli
- Prestons Steak Bites** 14
Chilliwack's Favourite, Angus Beef, Crispy Onions, Sweet Hoisin, Spicy Mustard
- Chorizo Croquettes** 14
Panko Crusted Smoked Gorgonzola, Chorizo Croquette, Wasabi Crème Fraiche
- Seared Scallop** 7^{ea}
Scallop, Blini, Watercress Puree, Shimeji Mushrooms, Lardons, Sundried Tomatoes
- Corn & Seafood Chowder** 14
Corn Chowder, Seared Scallop, Shrimp, Olive Oil Poached Grape Tomatoes, Corn

Soups & Salads

- Roasted Poblano Soup** 11
Corn Salsa, Cream Cheese Crème Fraiche, Corn Tortilla
- Caesar Salad** 13
Chopped Romaine, Caesar Dressing, Lemon, Sundried Tomatoes, Bacon Lardons, Crouton, Manchego
- Heirloom Tomato Salad** 12
Heirloom Tomatoes, Bocconcini Mozzarella, Basil, Herb Oil, Balsamic Caviar, Maldon Salt
- Beet Salad** 12
Local Mini Beets, Arugula, Candied Pecans, Dried Cranberries, Okanagan Goat Cheese, Green Goddess
- Baby Greens Salad** 12
Mixed Greens, Snap Peas, Daikon, Carrots Tuille, Pickled Shiitake Mushrooms, Caramelized Honey Dill Vinaigrette, Red Pepper Paint, Manchego

Entrées

- Braised Lamb Shank** 26
Slow Braised Lamb Shank, Smoked Gorgonzola Horseradish Croquette, Roasted Brussel Sprouts, Lardons, Braisage
Rosemount Shiraz 11
- Roasted Duck Breast** 25
BC Grown Beets, Roasted Fingerling Potatoes, Locally Grown Blueberry Hibiscus Demi, Celeriac Puree
Not So Knotty Chardonnay 11
- Ribeye** 36
10oz Red Wine Herb Marinated Ribeye, Olive Oil Poached Potatoes, Patty Pan Squash, Sunchoke Espuma
Los Cardos Malbec 11
- Seafood Pappardelle** 21
Seared Scallop, Prawns, Dill, Grana Padano, Confit Grape Tomatoes, Asparagus, Garlic, Lemon Zest
Kismet Sauvignon Blanc 12
- Mushroom Ravioli** 20
Shimeji Mushrooms, Asparagus, Shaved Manchego, Red Wine Demi
Young & Wyse Amber 12
- Butternut Gnocchi** 17
House made Butternut Gnocchi, Grana Padano, Snap Peas, Shimeji Mushrooms, Corn, Thyme, Cream, Garlic
Sand Hill Pinot Gris 11
- Sous Vide Chicken Roulade** 20
Sous Vide Chicken Stuffed with Chorizo, Ratatouille, Roasted Red Pepper Puree
See Ya Later Pinot Noir 12
- Pan Seared Halibut** 28
Seared Halibut, Potato Rosti, Garlic Emulsion, Sautéed Kale, Double Smoked Bacon
Quails' Gate Gewurztraminer 11
- Miso Glazed Salmon** 25
Miso Glazed Salmon, Edamame Wasabi Puree, Braised Daikon, Pickled Shiitake, Broccolini
Chaberton Estates Siegerreb 13
- Sides**
- Seared Salmon 10
Grilled Chicken Breast 6
Garlic Butter Prawns 7
Grilled Asparagus 5
Sautéed Mushrooms 4