

DINNER MENU



PRESTONS

RESTAURANT + LOUNGE

Served daily from 5:00pm - 9:00pm

STARTERS EDAMAME 🖤 10 Steamed soy beans, sea salt Hoisin dip 1 Sweet chili dip 1 SIGNATURE CRAB CAKES 17 BC local crab and shrimp cakes, slaw, chipotle aioli CHARCUTERIE PLATTER 20 Seasonal assortment of meats, cheeses, marinated olives, crackers, and spreads SOUPS & SALADS DAILY FEATURE SOUP 11 Seasonal garnish BABY GREENS SALAD 🔍 12 Fraser Valley assorted fresh seasonal vegetables, choice of vinaigrette, asiago Upgrade to beet & goat cheese salad 3 **KALE CEASAR SALAD** 13 Kale, romaine, Caesar dressing, lemon, cherry tomatoes, crouton, asiago Add: Chicken 5 Shrimp 10 **CAPRESE SALAD** 15 Heirloom tomatoes, buffalo mozzarella, basil oil, sea salt, cracked pepper **CHOICE OF SIDES** Add extra side 5 ASPARAGUS

SIDE CEASAR MUSHROOM MEDLEY SEASONAL VEGETABLE NAAN BREAD BASMATI RICE BABY ROASTED POTATOES CREAMY MASH POTATOES ENTREES

| BUTTER CHICKEN* Marinated chicken with rich creamy sauce | 20 |
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| POTATO GNOCCHI Potato gnocchi, asiago, snap peas, corn, tomatoes, pesto cream sauce | 20 |
| ROTISSERIE HALF CHICKEN* Sous Vide cooked half chicken served with natural jus | 28 |
| SEARED SALMON* Seared salmon, charred lemon | 26 |
| SIRLOIN STEAK* 6oz sirloin, red wine demi | 30 |
| RIBEYE* 10oz ribeye, red wine demi | 40 |

*Accompanied with choice of two sides

DESSERTS

SALTED CARAMEL OREO BROWNIE 5 CARAMEL APPLE PUDDING 5 LIME CRACKER ICEBOX 5 SEASONAL PANNA COTTA 5

ICE CREAM

FRENCH VANILLA 3 CHOCOLATE 3

Vegan

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS.