

Dinner 430pm to close.

starters

- 17 SIGNATURE CRAB CAKES**
snap peas, slaw, chipotle aioli.
- 17 PRESTONS SLIDERS**
chuck beef patties, swiss cheese, braised short ribs, bourbon caramelized onions, arugula, truffle aioli.
- 14 PRESTONS STEAK BITES**
angus beef, crispy onions, sweet hoisin, spicy mustard.
- 14 CHORIZO CROQUETTES**
panko crusted smoked gorgonzola chorizo croquettes, wasabi creme fraiche.
- 7 SEARED SCALLOP**
each scallop, blini, watercress puree, shimeji mushrooms, lardons, sundried tomatoes.

V = vegetarian

GF = gluten free options

entrees

- 26 BRAISED LAMB SHANK**
slow braised lamb shank, smoked gorgonzola horseradish croquette, roasted brussel sprouts, lardons, lamb braisage.
10 *Rosemount Shiraz*
- 25 SEARED DUCK BREAST GF**
BC grown beets, roasted fingerling potatoes, locally grown blueberry hibiscus demi, celeriac puree.
10 *Not So Knotty Chardonnay*
- 36 RIBEYE GF**
10 oz red wine herb marinated ribeye, olive oil poached potatoes, mini squash, sunchoke espuma.
10 *Los Cardos Malbec*
- 21 SEAFOOD PAPPARDELLE GF**
seared scallop, prawns, dill, grana padano, confit grape tomatoes, asparagus, garlic, lemon zest.
*sub gf penne noodles
10 *Kismet Sauvignon Blanc*
- 20 MUSHROOM RAVIOLI V**
shimeji mushrooms, asparagus, shaved asiago, red wine demi, radish.
*v no demi
10 *Young & Wyse Amber*
- 17 BUTTERNUT GNOCCHI V**
housemade butternut gnocchi, grana padano, snap peas, shimeji mushrooms, thyme, cream, garlic.
9 *Sand Hill Pinot Gris*
- 20 SOUS VIDE CHICKEN ROULADE**
sous vide chicken breast, chorizo, ratatouille, roasted red pepper puree, poblano polenta.
12 *See Ya Later Pinot Noir*
- 28 PAN SEARED HALIBUT GF**
seared halibut, potato rosti, garlic emulsion, sauteed kale, double smoked bacon, kale chip.
*gf no kale chip
10 *Quails Gate Gewurztraminer*
- 25 MISO GLAZED SALMON**
miso glazed salmon, edamame wasabi puree, braised daikon, pickled shiitake, broccolini.
11 *Chaberton Estates Siegerrebe*

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

Entree wine pairings are six ounce portions. They are also available in nine ounce or by the bottle.



PRESTONS
RESTAURANT + LOUNGE