



**PRESTONS**  
RESTAURANT + LOUNGE

## DINNER MENU

Dinner service from 4:30 pm

### STARTERS

**BONE MARROW** Roasted bone marrow, Grana Padano cheese, parsley, garlic crostini 11  
*Add bourbon luge 5*

**PRAWN CEVICHE** 🦞 Fresh cut ceviche prawns, crispy corn tortilla chips 12

**SHRIMP FLATBREAD** 🦞 Sautéed shrimp with white wine and dill, pesto, arugula, grape tomatoes, Swiss cheese, feta 12

**DUCK DRUMETTES** Crispy duck drumettes, chipotle slaw, choice of sauce: hoisin, BBQ or Korean BBQ 14

**PRESTONS STEAK BITES** Chilliwack's favourite Angus beef, crispy onions, sweet hoisin, spicy mustard 14

*Blue Crab* **SIGNATURE CRAB CAKES** 🦞 Victoria's famous Blue Crab Seafood House crab shrimp cakes, snap peas, slaw, chipotle aioli 17

### SOUPS + SALADS

**ROASTED POBLANO SOUP** Corn salsa, cream cheese, crème fraiche, corn tortilla 12

**CORN CLAM CHOWDER** 🦞 Corn clam chowder, corn, sauteed clams 12

**BABY GREENS SALAD** ✓ Mixed greens, snap peas, fennel, carrots, carrot tuille, caramelized honey dill vinaigrette, red pepper paint, Manchego cheese 10

**BEET SALAD** ✓ Local mini beets, arugula, candied pecans, dried cranberries, Okanagan goat cheese, green goddess dressing 12

**CAESAR SALAD** Chopped Romaine lettuce, Caesar dressing, lemon, sundried tomatoes, bacon lardons, crouton, Manchego cheese 13

**PEAR, FIG + GORGONZOLA SALAD** ✓ Baby greens, pears, candied figs, smoked Gorgonzola cheese, glazed pecans, Sherry Dijon vinaigrette 14

### ENTRÉES

**BUTTER CHICKEN** Diced chicken, jasmine rice, naan bread 16  
*Red Rooster Chardonnay 7*

**POTATO GNOCCHI** ✓ Potato gnocchi, Grana Padano cheese, snap peas, Shimeji mushrooms, corn, thyme, cream, garlic 17  
*Bench 1775 Sauvignon Blanc 10*

**KOREAN BBQ BURGER** Glazed brisket patty, chipotle slaw, wasabi avocado aioli, brioche bun 17  
*Sub Beyond Meat Patty 2*  
*Corcelettes Pinot Noir 10*

**MUSHROOM RAVIOLI** ✓ (option available) Shimeji mushrooms, asparagus, shaved Manchego cheese, red wine demi 20  
*Bench 1775 Sauvignon Blanc 10*

**LINGUINE VONGOLE** Clams, crushed chilis, garlic, white wine, olive oil, parsley 21  
*Gray Monk Pinot Blanc 8*

**SEARED SALMON** Seared salmon, jasmine rice, broccolini, pineapple salsa 22  
*Lattitude 50 Winter Rose 9.50*

**BRAISED LAMB SHANK** Slow braised lamb shank, smoked Gorgonzola cheese, horseradish, gnocchi, roasted Brussels sprouts, lardon, braisage 29  
*Black Cellar Malbec/Merlot 8.50*

**PAN SEARED HALIBUT** 🦞 Seared halibut, potato rosti, garlic emulsion, sautéed kale, double smoked bacon 32  
*Gray Monk Gewurtraminer 8.50*

**RIBEYE** 10oz red wine herb marinated ribeye, potatoes dauphinoise, sautéed mushrooms, red wine demi 36  
*Black Cellar Malbec/Merlot 8.50*

### ADD A SIDE

**BAGUETTE + HUMMUS 3**

**ROASTED BRUSSELS SPROUTS 4**

**TRUFFLE FRIES 4**

**DUCK DRUMETTES (3pc) 5**

**GRILLED CHICKEN BREAST 6**

**GARLIC BUTTER PRAWNS 7**

**SEARED SALMON 12**