



PRESTONS

RESTAURANT + LOUNGE

Snacks + Shares

YAM TOSTADA ✓ Corn tortilla, almond salsa, feta, scallion, baby cilantro 5

KOREAN LETTUCE WRAPS Korean-style beef, house-made kimchi, baby iceberg, crispy onions 14

FRENCH ONION BACON DIP Caramelized onions, bacon, Parmesan, mozzarella, cream cheese, tortilla chips 12

GRILLED CHEESE FINGERS ✓ Aged cheddar, smoked cheddar, raclette cheese, creamy tomato soup 11

SEARED SCALLOPS 🍴 Smoked carrot purée, 24-hour pork belly, apple, white balsamic reduction, tapioca crisp 16

SIGNATURE CRAB CAKES* 🍴 Victoria's famous Blue Crab Seafood House crab & shrimp cakes, slaw, chipotle aioli 18

COMOX CHICKEN WINGS Made with Chef's dry rub. Dry or choice of sauce: buffalo, honey garlic, dijon maple caramel. Served with blue cheese or ranch dip 16

CRISPY CALAMARI* 🍴 Crispy-fried thin-sliced Humboldt squid, kale almond pesto, spicy mustard aioli 16

CRISPY CAULIFLOWER ✓ Turmeric pickled, summer legumes, smoked carrot purée 11

FISH N' CHIP TACOS Beer battered cod, house tartar, crispy French fries, malt vinegar coleslaw, tortillas 15

PRESTONS FLATBREAD* Pomme purée, house bacon, garlic cream, caramelized onions, mozzarella, scallions 15

Soups, Bowls + Greens

SIGNATURE SALAD ✓ Chef selected greens, maple roasted squash, pecans, sour cream emulsion, smoked goat cheese, black garlic powder sm 9 | Lrg 16

SPINACH & KALE CAESAR Classic house-made dressing, bacon, croissant croutons, Parmesan cheese, white balsamic drizzle sm 8 | Lrg 14

CLAM CHOWDER 🍴 Victoria's famous Blue Crab Seafood House recipe. Manila clams, potatoes, leeks, double-smoked bacon, cream 12

CAULIFLOWER VELOUTE ✓ Gouda biscuit, apple & date preserves, pickled cauliflower, parsley oil 10

SPAGHETTI ALLE VONGOLE* BC Clams, white wine, cherry tomatoes, garlic, chillis, toasted bread 17

PRAWN & STEAK PAD THAI 🍴 Rice noodles, Pad Thai sauce, beef tenderloin, prawns, eggs, bell peppers, pickled carrots, crushed peanuts 20

SALMON STICKY RICE BOWL 🍴 Lemongrass salmon, sticky rice, avocado, spinach, pickled cucumbers, radish 17
Sub for Korean beef add 3

BUDDHA BOWL 🍴 Brussels sprouts, pickled carrot, crispy chickpeas, cabbage, sprouts, cucumber, radish, pickled onion, cherry tomato, sticky rice, green goddess dressing 13

Add protein from the sides listed below

Handhelds

PRL BURGER* 🍴 Ground chuck, greens, vine tomato, crispy sour onions, secret sauce, raw cheddar, house-made bacon 18

ULTIMATE BLT Maple pork belly, mayo, thick cut roasted tomatoes, lettuce, local sourdough bread 16

STANLEY PARK CHICKEN BURGER Grilled or crispy chicken, spicy mustard aioli, smoked cheddar, house bacon, vine tomatoes 18

AVOCADO GRILLED CHEESE ✓ Avocado, Chef selected greens, smoked goat cheese, raclette, kale almond pesto 16

STEAK SANDWICH 🍴 5oz tenderloin, cremini mushrooms, crispy pickled onions served on a baguette with blue cheese aioli, white balsamic glaze 22

BEYOND MEAT BURGER 🍴 Vegan potato bun, chili lime aioli, roasted tomato, lettuce and avocado 16

PHILLY CHEESE STEAK Shaved prime rib, peppers, mushrooms, onions, cheddar, hoagie 16

*Served with fries or garden salad or tomato soup
Sub for yam fries or Caesar salad add 2
Sub for poutine add 4*

Larger Fare

Available after 5:00pm

PRESTONS STYLE CARBONARA* Three kinds of locally-made spaghetti, Swiss chard, maitake mushrooms, house-made bacon, soft 63 degree free run egg 21

BEEF TENDERLOIN 7 oz. thyme & bay leaf rubbed tenderloin, pomme purée, smoked mushrooms, charred confit shallot, red wine demi-glace, bourbon honey butter 36

BLACKENED CHICKEN Skin on chicken breast, house Cajun spice, crispy Parmesan polenta, Brussels sprouts, roasted squash, chicken gravy 24

MAPLE BBQ GLAZED RIBS Baby back ribs, creamy mustard caraway slaw, French fries
Full Rack 32 | 1/2 Rack 24

BC WILD SALMON 🍴 Pan seared salmon, Brussels sprouts, seasonal mushrooms, crispy skin, hollandaise, black pepper tuile 26

WEST COAST PAELLA 🍴 Chef selected BC seafood, chorizo sausage, roasted peppers, smoked tomatoes, Arborio rice, crispy capers 26

VEGETABLE NOODLES 🍴 Zucchini, almond pesto, coconut cream, braised mushrooms, white balsamic cherry tomatoes, basil oil, crispy basil 20

SEAFOOD PASTA* 🍴 Locally-made herb fettuccine, stewed cherry tomatoes, garlic, calamari, clams, prawns, crispy basil, grilled lime 28

Add a side

CHICKEN (6oz) 8

PRAWNS (5pcs) 10

TENDERLOIN STEAK (5oz) 20

KOREAN BEEF 8

SALMON (6oz) 10

SEARED SCALLOPS (4pcs) 10

ROASTED BRUSSEL SPROUTS 8

SAUTÉED MUSHROOMS 4

YAM FRIES WITH CHIPOTLE AIOLI 6

TOMATO SOUP CUP 4 | BOWL 8

CLASSIC POUTINE 8

SIDE FRIES 5