EVERY DAY MENU

HANDHELDS

(comes with your choice of a side)

Classic Cheeseburger $15
A perfectly char-grilled, one-third-pound **Wagyu** Beef Patty topped with Cheddar Cheese, crisp Lettuce, juicy Tomato, fresh Red Onion, and Dill Pickles on a toasted Bun. Prepared medium and above**.** Vegetarian Patty Available

Deli Sandwich $15
Comes with Mayo, Mustard, Onions, Lettuce & Tomato, with a choice of Ham, Turkey, Roast Beef, Egg Salad, or Tuna. Choice of White, Wheat or Rye Bread. Choice of Cheddar, Provolone, or Swiss.

Bagels & Lox $12
We combine cold-smoked thinly sliced **Norwegian Salmon** with a light & airy Whipped Cream Cheese, fresh Cucumber, sliced Tomato, Red Onions, Capers & fresh Microgreens.

Cheese and Spinach Quesadilla $13.00
Flour Tortilla stuffed with Cheddar/Monterey Jack Cheese, Baby Spinach, served with Salsa and Sour Cream. (Add Chicken, Shrimp or Tofu $ 4)

Create Your Own Omelet $16
Three Eggs scrambled with your choice of Bacon. Ham, Onions, Green Peppers, Tomatoes, Spinach, Mushrooms or Cheddar Cheese. Served with Fresh Fruit.

PIZZA

Cheese Pizza $ 13
Homemade Pizza Sauce and Italian Cheeses baked to perfection.

Add up to four toppings: Mushrooms, Bell Peppers, Spinach, Fresh tomato, Pepperoni, Sausage, or Ham. Gluten-Free Crust Available upon request.

ALA-CARTE SIDES

Classic French Fries or Sweet Potato Fries
Onion Rings **Fruit Bowl**
Baked Sweet Potato
Mashed Potatoes **Coleslaw**
Chef's Choice Vegetables
Sauteed Spinach **Steamed Broccoli**
House Garden Salad or Ceaser Salad
Ala-Carte Sides $5 Each

= *Vegetarian Entrée/sides*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

At The Preston, our food is freshly homemade, we cook to order, and that takes time to prepare. We want our food delicious just for you and we kindly ask, please be patient with us, it is worth it. Thank you,

**Menu Subject to Change*

LIGHT & FIT

Mediterranean Quinoa Salad $12
Quinoa mixed with Cucumbers, Tomatoes, Olives, Chickpeas, and a light Raspberry dressing (add Chicken, Tofu, or Shrimp $4).

Olive Oil Spaghetti with Fresh Vegetables $15
Sauteed Broccoli, Mushrooms, Spinach and Tomatoes Tossed with Spaghetti in a Light Olive Oil Garlic Butter Sauce. (add Chicken, Tofu, or Shrimp $4). Sub Marinara Sauce upon Request

Grilled Flounder Drizzled with Balsamic Glaze and fresh Herbs $16
Served with roasted Root Vegetable blend of Carrot, Onion, Sweet Potato, Beets, and fresh Lemon

Hummus Platter$12
Hummus topped with fresh Olives & Extra Virgin Olive Oil served alongside Pita Bread & a variety of Vegetables Dipper.

Stuffed Portobello Mushroom $17
Grilled Balsamic-Marinated Mushroom stuffed with fresh Spinach, Zucchini, Onion, and Red Bell Pepper, with Mozzarella Cheese, served with Mediterranean Quinoa Salad.

ENTRÉE

ALL ENTRÉES COME WITH SOUP OR SIDE SALAD

Atlantic Salmon with Lemon Garlic Dill Butter $20
A tender & juicy Salmon filet that is fire-grilled to perfection. Topped with lemon Garlic Dill Butter. Choice of 2 sides

Filet Mignon 6oz with Red Wine Fresh Herb Caramelized Onion Demi-Glace $30
Grilled to Temperature and Topped with Red Wine Demi Sauce, Choice of Two Sides

Shrimp Scampi $18
Sauteed Shrimp with Garlic, Capers, Lemon, White Wine, and Butter Sauce, served over Spaghetti Noodles. Gluten-Free Noodles Available

Coconut Shrimp with Orange Marmalade $18
Plump, juicy Shrimp dusted in a crisp Coconut coating & fried to perfection, paired with our home-made orange Marmalade dipping sauce. Choice of 2 sides

Our Home-made Meatloaf, brushed with a Tangy Tomato Sauce $18
A hearty & tender blend of Ground Beef, savory herbs, Garden Vegetables & Breadcrumbs, hand-formed & baked. Brushed with a tangy Tomato glaze, choice of 2 sides.

Eggplant Parm $16
Breaded and fried Eggplant topped with Marinara sauce and Mozzarella baked to perfection, served with a side of Spaghetti **with Marinara Sauce.**