



DOUBLE BARREL KITCHEN

For The Table

MEAT & CHEESE PLATTER.....	24
<i>Artisanal Selections</i>	
THE PRESERVE FARMSTAND PICKLE BOWL.....	10
<i>Variety of House-Made Pickles</i>	
BUFFALO CHICKEN SPRING ROLLS.....	12
<i>Pulled Chicken, Buffalo Sauce, Blue Cheese</i>	
CRISPY FRENCH FRIES.....	8
DOUBLE CRUSTED ONION RINGS.....	8
SHRIMP COCKTAIL.....	17
<i>Jumbo Shrimp, Cocktail Sauce, Lemon Wedge</i>	
PRESERVE COCKTAIL.....	26
<i>Jumbo Shrimp, Lobster, Cocktail Sauce, Lemon Wedge</i>	

Salads, Soups & Sandwiches

CLASSIC ICEBERG WEDGE.....	12
<i>Blue Cheese Dressing or Smoky Russian Dressing, Bacon, Cherry Tomato</i>	
BABY GEM CAESAR.....	13
<i>Parmesan Crisp</i>	
RHODE ISLAND FIELD GREENS.....	12
<i>White Balsamic Vinaigrette</i>	
DAILY SOUP.....	11
<i>Seasonal Selection</i>	
HAMBURGER.....	15
<i>Cheddar, Onion Relish, Tomato</i>	
LOBSTER ROLL.....	24
<i>Hot or Cold on a Brioche Bun</i>	

Additions to Any Salad: Grilled Chicken Breast 9, Lobster Salad 15, Grilled Salmon 10, Chicken Salad 8

Entrées

CRISPY STATLER CHICKEN BREAST.....	21
<i>Brown Butter Pan Sauce</i>	
BONE-IN FILET MIGNON.....	48
<i>Bordelaise</i>	
DRY-AGED NY STRIP.....	44
<i>Boulder Hills Steak Sauce</i>	
SAUTÉED SALMON.....	21
<i>Lemon Butter Sauce</i>	
GRILLED PORK CHOP.....	20
<i>Caper-Sage Sauce</i>	
PAN-ROASTED RAINBOW TROUT.....	24
<i>Pine Nut Gremolata</i>	

Seasonal Game Special

PHEASANT SCARPARELLO.....	19
<i>Whole Pheasant, Roasted Red Pepper, Pepperoncini, Penne</i>	

Handmade Pasta

FETTUCINE AL FREDO.....	16
<i>Cream Sauce, White Wine, Garlic, Parmesan</i>	
RIGATONI BOLOGNESE.....	19
<i>Ragu of Beef, Tomato, Red Wine</i>	
TAGLIATELLE SHRIMP SCAMPI.....	24
<i>Jumbo Shrimp, Cream, Garlic, Parsley</i>	

Sides

MASHED YUKON GOLD POTATOES.....	8
<i>Butter & Cream</i>	
ROASTED SWEET POTATOES.....	8
<i>Cinnamon Crema</i>	
TUSCAN CANNELLINI BEANS.....	8
<i>Fennel & Rosemary</i>	
BROCCOLI RABE.....	8
<i>Garlic & Chile Flakes</i>	
GRILLED ARTICHOKE.....	8
<i>Hazelnut Aioli</i>	
WILD MUSHROOMS.....	8
<i>Almonds & Sage</i>	

Dessert

FLOURLESS CHOCOLATE TORTE.....	11
<i>Vanilla Whipped Cream and Cocoa</i>	
COASTAL LEMON BAR.....	10
<i>Pistachio Gelato</i>	
PINEAPPLE UPSIDE-DOWN CAKE.....	10
<i>Coconut Gelato</i>	
ICE CREAM BOWL.....	11
<i>Three Seasonal Flavors</i>	

P R E S E R V E
SPORTING CLUB & RESIDENCES
AT BOULDER HILLS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a food and beverage administrative fee 18% will be placed on your check to compensate our service team. This fee is not tax, gratuity or service charge.