

Starters

— SIGNATURE BREADS —

GARLIC *with melted cheese* | SPINACH | SAUSAGE
BRUSCHETTA | ½ SPINACH & ½ SAUSAGE
12 each

— CHILLED APPETIZERS —

PRIME STEAK TARTARE

Fresh Ground New York Strip Loin
Capers • Shallots • Grain Mustard Aioli • Crouton
16

GULF SHRIMP COCKTAIL

Four Shrimp • Cocktail Sauce
18

FRESH OYSTERS

½ dozen
see Server for today's varieties
Fresh Horseradish • Cucumber Mignonette
19

ANTIPASTO BOARD

Daily Selection of Meats & Cheeses • Olives
Roasted Red Pepper • Balsamic Reduction
Imported Olive Oil • Artisan Bread
21

— APPETIZERS —

BRAISED BEEF SHORT RIB

Red Wine Jus • Polenta Cake
Pickled Fennel
15

CRAB STUFFED MUSHROOMS

Blue Crab • Sweet Peppers • Aioli
15

SEARED OCTOPUS

Pork Belly • White Bean Puree
Fingerling Potatoes
16

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon
13

CALAMARI

Sun Dried Tomatoes • Kalamata Olive
Pepperoncini • Romesco
14

PROSCIUTTO WRAPPED SHRIMP

Tomato Jam • Basil Oil
15

CLAMS CASINO

½ Dozen • Dressing • Pancetta
15

— SOUP & SALADS —

SOUP DU JOUR

prepared Daily

LOBSTER BISQUE

Creamy Bisque • Cut Lobster Meat
14

THE HOUSE SALAD

Mixed Greens • Pickled Red Onion
Gorgonzola • Garbanzo Beans
Red Wine Vinaigrette
12

CAESAR SALAD

Romaine • Caesar Dressing
Garlic Croutons • Parmesan Crisp
12

CHOPPED SALAD

Iceberg • Pancetta • Tomato
Cucumber • Crisp Onions
House Bleu Cheese Dressing
15

VERMONT SALAD

Mixed Greens • Dried Cranberries
Candied Pecans • White Cheddar
Maple Vinaigrette
15

— FLATBREADS —

PESTO & BALSAMIC CHICKEN

Kalamata Olives • Roasted Peppers
Fontina Cheese
15

CRUMBLED MEATBALL

Meatball • Parsley • Arugula
Fresh Mozzarella • Red Sauce
15

MARGARITA

Fresh Mozzarella • Red Sauce • Basil
15

ITALIAN | PRIME

AT SALVATORE'S

Entrées

— ITALIAN —

ITALIAN PRIME TRIO

4oz Filet • Tuscan Chicken • Rigatoni Bolognese

29

MIMI'S SPAGHETTI & MEATBALL

Fresh Made Spaghetti • Red Sauce • Whipped Ricotta • Basil Oil

27

BOLOGNESE

Slow Cooked Beef, Pork, Pancetta • Rigatoni

27

PARMESAN

Red Sauce • Italian Cheeses • Rigatoni

Bone-in Veal Chicken

49

29

MILANESE

Asiago • Cucumber • Baby Arugula • Tomato • White Balsamic Vinaigrette

Bone-in Veal Chicken

49

29

— CARNE & POLLI —

TUSCAN BRICK CHICKEN

Cooked "under a brick" • Wild Mushroom Risotto
Scallions • Parmesan Reggiano

29

OSSO BUCCO

Braised Veal Shank • Cavatelli • Basil

Tomato Broth • Gremolata

49

SALSICCI & FUNGHI

Sausage • Wild Mushrooms • Spinach • Sherry
Cream • Pappardelle Pasta • Parmesan

29

PETITE PRIME SIRLOIN

Banana Pepper • Sun Dried Tomatoes
Spinach • Gorgonzola • Pappardelle Pasta

29

— SEAFOOD —

NORWEGIAN SALMON

Braised Escarole • Cannellini Beans • Pancetta
Fingerling Potatoes • Herb Broth

29

LOBSTER RISOTTO

Asparagus • Risotto • Tarragon • Parmesan

45

FRESH CATCH

Chef's Daily Seafood Special

— VEGETARIAN —

ROASTED CAULIFLOWER

Dijon Cream • Wild Mushroom Risotto

24

the Butcher Block

— PRIME CUTS —

9oz FILET MIGNON
48

14oz STRIP STEAK
49

26oz BONE-IN RIBEYE
69

LOBSTER OSCAR • 29

Chopped Maine Lobster • Béarnaise • Asparagus

STEAK AU POIVRE • 9

GORGONZOLA CRÈME • 9

— CHOPS —

12oz GRILLED BERKSHIRE PORK CHOP
Shaved Fennel • Sicilian Green Olives
35

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt

Half Rack • 29

Full Rack • 55

SLICED PRIME RIB

Horseradish Cream Sauce

8oz • 27

12oz • 35

18oz • 52

— ACCESSORIES —

LOADED TWICE BAKED POTATO • 9

WILD MUSHROOM RISOTTO • 14

BRUSSELS SPROUTS PARMESAN • 12

RIGATONI BOLOGNESE • 16

PARMESAN TRUFFLE FRIES • 9

CALABRIAN CHILI FRIED CAULIFLOWER • 12

LOBSTER MAC & CHEESE • 18

Dinner for Two

Create your own Three Course Dinner

\$90 for two

Dinner for Two

\$45 per guest

FIRST COURSE

Salad

House Salad

Caesar Salad

SECOND COURSE

Entrée

Selections noted with
an underlined price

THIRD COURSE

Dessert

From Our
Dessert Menu

Enhance Your Dinner for Two Entrée

9oz FILET MIGNON • 19

14oz STRIP STEAK • 21

FULL LAMB RACK • 25

12oz PRIME RIB • 10

18oz PRIME RIB • 22

Executive Chef *Eric Nessa*