

Starters

— SIGNATURE BREADS —

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

— CHILLED APPETIZERS —

PRIME STEAK TARTARE

Fresh Ground New York Strip Loin
Capers • Shallots • Grain Mustard Aioli • Crouton
19

GULF SHRIMP COCKTAIL

Four Shrimp • Cocktail Sauce
19

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
25

— APPETIZERS —

CRAB STUFFED MUSHROOMS

Blue Crab • Sweet Peppers • Aioli
17

SEARED OCTOPUS

Pork Belly • White Bean Puree
Fingerling Potatoes
17

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon
15

CALAMARI

Sun Dried Tomatoes • Kalamata Olive
Pepperoncini • Romesco
18

PROSCIUTTO WRAPPED SHRIMP

Tomato Jam • Basil Oil
18

CLAMS CASINO

½ Dozen • Dressing • Pancetta
18

— SOUP & SALADS —

SOUP DU JOUR

prepared Daily

LOBSTER BISQUE

Creamy Bisque • Cut Lobster Meat
15

THE HOUSE SALAD

Mixed Greens • Pickled Red Onion
Gorgonzola • Garbanzo Beans
Red Wine Vinaigrette
13

CAESAR SALAD

Romaine • Caesar Dressing
Garlic Croutons • Parmesan Crisp
13

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
17

CRUMBLED MEATBALL

Meatball • Parsley • Arugula
Fresh Mozzarella • Red Sauce
17

MARGARITA

Fresh Mozzarella • Red Sauce • Basil
17

ITALIAN | PRIME

AT SALVATORE'S

Entrées

ITALIAN PRIME TRIO

4oz Filet • Tuscan Chicken • White Truffle Tortellini

31

BOLOGNESE

Slow Cooked Beef, Pork, Pancetta • Rigatoni

29

CHICKEN MILANESE

Asiago • Cucumber • Baby Arugula • Tomato
White Balsamic • Onion • Basil Oil

30

TUSCAN BRICK CHICKEN

Cooked “under a brick” • Wild Mushroom Risotto
Scallions • Parmesan Reggiano

31

SCUGILLI FRA DIAVOLO

Pomodoro • Red Chili Flakes • Cavatelli

38

PRIME SIRLOIN CACIO E PEPE

Spaghetti • Pecorino Romano • Black Pepper

31

NORWEGIAN SALMON

Fresh Gazpacho • Arugula

30

LOBSTER RISOTTO

“Ocean meets the Sea”

Cold Water Lobster • Mediterranean Langostino • Tomato Basil Risotto

46

FRESH CATCH

Chef’s Daily Seafood Special

— VEGETARIAN —

ROASTED CAULIFLOWER

Dijon Cream • Wild Mushroom Risotto

24

the Dinner for Two

Create your own Three Course Dinner

\$98 for two

Dinner for Two

\$49 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 • 23

14oz STRIP STEAK • 25

FULL LAMB RACK • 25

12oz PRIME RIB • 12

18oz PRIME RIB • 24

Entrées

9oz FILET MIGNON
Garlic Braised Broccolini
54

14oz PRIME STRIP STEAK
Prosciutto Wrapped Asparagus
56

SLICED PRIME RIB
Horseradish Cream Sauce • Garlic Braised Broccolini
8oz • 29 12oz • 37 18oz • 55

Steak Toppings

OSCAR • 29
4oz Lobster Tail • Béarnaise • Asparagus

AU POIVRE • 12
Peppercorn Crusted • Demi-Glaze Topped

GORGONZOLA • 10
Gorgonzola Crème Sauce • Crispy Pancetta

TRUFFLE • 9
White Truffle Butter

Surf & Turf

Entrée Enhancement

4oz LOBSTER TAIL • 25

GRILLED SHRIMP (3) • 15

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Half Rack • 31 Full Rack • 55

VEAL PARMESAN

Red Sauce • Italian Cheeses • Rigatoni
49

OSSO BUCCO

Braised Veal Shank • Cavatelli • Basil
Tomato Broth • Gremolata
54

STUFFED BERKSHIRE PORK CHOP

Summer Sausage • Fresh Herbs
Gorgonzola Crème • Garlic Broccolini
39

— Accessories for Two —

WHITE TRUFFLE TORTELLINI • 19

DIJON CREAM PARMESAN BRUSSELS • 13

BUFFALO STYLE CAULIFLOWER • 13

LOADED WHIPPED POTATO • 12

Executive Chef *Adam Drabek*

Sous Chef *Sean Paulson*