

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

— SOUPS & SALADS —

FRENCH ONION SOUP

Au Gratin

13

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

TENDERLOIN GORGONZOLA

Swiss Chard • Roasted Red Peppers • Capers
Black Pepper Alfredo • Orecchiette

32

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

CRANBERRY CRUSTED HALIBUT

Mascarpone Cream Cheese • Candied Rainbow Carrots
Purple Peruvian Potato • Raspberry Burre Blanc

41

BRASCIOLE

Prime Sirloin • Local Tomatoes • Egg • Sausage • Fresh Parsley • Prosciutto • Parmesan

33

HORSERADISH CRUSTED SALMON

Pan Fried • Tarragon Dijon Crème • Fingerling Potatoes

32

STUFFED MAINE LOBSTER

Salvatore's Stuffing • Parmesan Risotto • Spiked Carrots

1lb Half Lobster_49 2lb Whole Lobster_89

— 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

SALAD

ENTRÉE

DESSERT

Selections noted with an underlined price

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

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

STUFFED BERKSHIRE PORK CHOP
Spinach • Ground Sausage • Fresh Herbs
Gorgonzola Crème • Garlic Broccolini
39

— Accessories for Two —

CANDIED HEIRLOOM CARROTS • 13

DIJON CREAM PARMESAN BRUSSELS • 13

GORGONZOLA • SPINACH • PINE NUT • GNOCCHI • 19

LOADED WHIPPED POTATO • 12

Executive Chef *Adam Drabek*

Sous Chef *Sean Paulson*