

Starters

— BREADS —

GARLIC *with melted cheese* | SPINACH | SAUSAGE

BRUSCHETTA | ½ SPINACH & ½ SAUSAGE

15 each

— FLATBREADS —

17 each

WILD MUSHROOM TRUFFLE

Fontina Cheese • Roasted
Garlic • Arugula
Caramelized Onions • Truffle Oil

MARGARITA

Fresh Mozzarella
Red Sauce • Basil

PESTO & BALSAMIC CHICKEN

Roasted Red Peppers
Kalamata Olives • Fontina Cheese

— APPETIZERS —

ANTIPASTO BOARD

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

25

GULF SHRIMP COCKTAIL

Cocktail Sauce

19

FRESH OYSTERS

½ dozen

see Server for today's varieties

Fresh Horseradish • Mignonette

19

TWIN SCALLOP BLT

Pancetta • Leek Cream

Fried Green Tomato

17

CALAMARI

Pepperoncini • Grated Parmesan

Sweet Chili Sauce

18

PRIME STEAK TARTARE

Arugula • Gorgonzola

Sautéed Banana Peppers • Sautéed Onions

19

CRAB STUFFED MUSHROOMS

Blue Crab • Sweet Peppers

Lobster Sherry

17

CLAMS CASINO

½ Dozen • Dressing • Pancetta

18

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon

15

CRISPY PORK BELLY

Honey Barbeque • Corn Bread

Swiss Chard

15

PARMESAN TRUFFLE FRIES

11

DIJON CREAM

PARMESAN BRUSSELS

15

— SOUPS & SALADS —

LOBSTER BISQUE

Creamy Bisque • Cut Lobster Meat

17

FRENCH ONION SOUP

Au Gratin

13

THE HOUSE SALAD

Mixed Greens • Pickled Red Onion • Gorgonzola

Garbanzo Beans • Red Wine Vinaigrette

14

VERMONT SALAD

Mixed Greens • Dried Cranberries

Candied Pecans • White Cheddar

Maple Vinaigrette

15

CAESAR SALAD

Romaine • Caesar Dressing

Garlic Croutons • Parmesan Crisp

14

BURRATA SALAD

Bel Gioioso Burrata • Pesto

Fresh Heirloom Tomatoes • Watermelon Radish

15

CHOPPED SALAD

Romaine • Pancetta • Tomato • Avocado

Bleu Cheese Crumbles • White French Dressing

16

ITALIAN | PRIME

AT SALVATORE'S

Entrées

CHICKEN MILANESE

Asiago • Cucumber • Baby Arugula • Tomato • White Balsamic
Onion • Lemon Garlic Butter • Fingerling Potatoes

31

TUSCAN BRICK CHICKEN

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

33

GNOCCHI BOLOGNESE

Pan Fried Gnocchi • Slow Cooked Beef, Pork, Pancetta

29

BRAISED SHORT RIB

Parsnip Puree • Natural Jus Lié • Purple Peruvian Potato

43

BRASCIOLE

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

34

BUCATINI BURRATA

Heirloom Tomatoes • Fresh Basil

29

LOBSTER RISOTTO

1lb Butter Poached Whole Lobster • Saffron Risotto • Asparagus Tips

58

CRANBERRY CRUSTED HALIBUT

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

42

HORSERADISH CRUSTED SALMON

Pan Fried • Tarragon Dijon Crème • Fingerling Potatoes

33

ROASTED CAULIFLOWER

Dijon Cream • Wild Mushroom Risotto

26

the Dinner for Two

\$98 for two

Dinner for Two

\$49 per guest

SPECIALTY BREAD

SOUP OR SALAD

ENTRÉE

Entrée selections noted with an underlined price

Enhance Your Dinner for Two Entrée

9oz FILET MIGNON • *add 26*

14oz STRIP STEAK • *add 28*

FULL LAMB RACK • *add 28*

12oz PRIME RIB • *add 15*

18oz PRIME RIB • *add 27*

Entrees

9oz FILET MIGNON

Garlic Braised Broccoli • Whipped Potato
54

14oz PRIME STRIP STEAK

Garlic Braised Broccoli • Whipped Potato
56

32oz PORTERHOUSE

Served Sliced

Garlic Braised Broccoli • Prosciutto Wrapped Asparagus • Fingerling Potatoes
110 shared 120

STUFFED BERKSHIRE PORK CHOP

Spinach • Ground Sausage • Fresh Herbs
Gorgonzola Crème • Garlic Broccoli • Purple Peruvian Potato
41

TENDERLOIN GORGONZOLA

Swiss Chard • Roasted Red Peppers • Capers
Black Pepper Alfredo • Orecchiette
33

SLICED PRIME RIB

Horseradish Cream Sauce

Garlic Braised Broccoli • Whipped Potato
8oz • 29 12oz • 37 18oz • 55

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Fingerling Potatoes

Half Rack • 31 Full Rack • 55

Steak Styles

AU POIVRE • 12

GORGONZOLA • 10

TRUFFLE • 9

Peppercorn Crusted • Demi-Glaze

Gorgonzola Crème • Pancetta

White Truffle Butter

Surf and Turf

	6oz Lobster Tail	Grilled Shrimp	Day Boat Scallops
Filet Mignon	93	75	82
New York Strip	94	77	84
Rack of Lamb	92	75	82
½ Rack of Lamb	69	52	59

Surf and Turf served with Garlic Braised Broccoli • Fingerling Potatoes

Executive Chef *Robert Klein*

Sous Chef *Brandon Monteiro*

Sous Chef *Sean Paulson*