

Starters

— SPECIALITY BREADS —

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

— 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

Fresh Horseradish • Mignonette

19

WAGYU BEEF CARPACCIO

Japanese Wagyu • Avocado Mousse

Shiitake Mushroom Puree • Pickled Onion

Fried Capers • Baby Greens

19

CRAB STUFFED MUSHROOMS

Blue Crab • Sweet Peppers

Lobster Sherry

17

STUFFED BANANA PEPPERS

Ritz Crackers • Asiago • Fontina • Bleu Cheese

16

DUCK CONFIT

Bing Cherries • Arugula

Blood Orange Balsamic glaze

17

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon

15

MUSSELS FRA DIAVOLO

PEI Mussels • Andouille Sausage

18

CLAMS CASINO

½ Dozen • Dressing • Pancetta

18

BIG BACON

Pork Belly • Honey Barbeque

Corn Bread • Swiss Chard

15

LANGOSTINO CUPS

Mini Lobster • Garlic Butter • Fresh Herbs

19

— SOUPS & SALADS —

LOBSTER BISQUE

Creamy Bisque • Cut Lobster Meat

18

THE HOUSE SALAD

Mixed Greens • Pickled Red Onion • Gorgonzola

Garbanzo Beans • Red Wine Vinaigrette

14

CAESAR SALAD

Romaine • Caesar Dressing

Garlic Croutons • Parmesan Crisp

14

DECONSTRUCTED WEDGE

Iceberg • Pancetta • Tomato

Cucumber • Crisp Onions

Bleu Cheese Dressing

17

FRENCH ONION SOUP

Au Gratin

13

VERMONT SALAD

Mixed Greens • Dried Cranberries

Candied Pecans • White Cheddar

Maple Vinaigrette

15

BURRATA SALAD

Bel Gioioso Burrata • Pesto

Fresh Heirloom Tomatoes • Watermelon Radish

15

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

SHORT RIB RAGU WITH BLACK TRUFFLE BURRATA

Beef Short Ribs • Wild Mushrooms • Pappardelle Pasta

39

BRASCIOLE

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

34

BUCATINI BURRATA

Heirloom Tomatoes • Fresh Basil

29

LOBSTER ARANCINI

Twin Maine Lobster Tails
Red Pepper Coulis • Citrus Crème Fraiche

54

MACADAMIA NUT CRUSTED HALIBUT

Pan Seared • Sweet Chili Orange Sauce
Jasmine Rice • Broccolini

45

SALMON CARBONARA

Pan Seared • Pancetta Cream Sauce • Sweet Pea Risotto

33

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 Broccolini • Whipped Potato
55

14oz PRIME STRIP STEAK

Garlic Braised Broccolini • Whipped Potato
57

22oz PRIME BONE IN RIBEYE

Garlic Braised Broccolini • Fingerling Potatoes
64

STUFFED BERKSHIRE PORK CHOP

Spinach • Ground Sausage • Fresh Herbs
Gorgonzola Crème • Garlic Broccolini • 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 Broccolini • Whipped Potato
8oz • 31 12oz • 37 18oz • 55

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Fingerling Potatoes
Half Rack • 33 Full Rack • 55

Steak Styles

AU POIVRE • 12
Peppercorn Crusted
Brandy Cream Sauce

GORGONZOLA • 10
Gorgonzola Crème
Pancetta

TRUFFLE • 9
White Truffle Butter

Surf and Turf

	6oz Lobster Tail	Grilled Shrimp
Filet Mignon	94	76
New York Strip	95	78
Rack of Lamb	92	75
½ Rack of Lamb	71	54

Surf and Turf served with
Garlic Braised Broccolini • Fingerling Potatoes

Steak Temperatures

Rare - 120°
cool to warm red center
Medium Rare - 130°
warm red center
Medium - 140°
hot pink center
Medium Well - 150°
mostly brown center
Well Done - 160°+
no color, very firm

Executive Chef *Robert Klein*

Sous Chef *Branden Monteiro*