

Starters

— SPECIALITY BREADS —

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

— APPETIZERS —

ANTIPASTO BOARD

Daily Selection of Assorted Meats • Firm Drunken Goat Cheese
Fig & Honey Wensleydale Cheese • Smoked Bleu Cheese • Local Cheddar • 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

PRIME MEATBALL TRIO

Red Sauce • Riccota
16

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon
15

BLACKENED SHRIMP

Corn Bread • Mango Puree • Crème Fraiche
House Made Southern Style Relish
16

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

BOLOGNESE

Slow Cooked Beef, Pork, Pancetta • Orecchiette

29

SHRIMP and SCALLOP RISOTTO

Gulf Shrimp • Sea Scallops • Lemon Caper Risotto
Fire Roasted Tomatoes • Basil Oil

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

ALASKAN 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 22*

12oz PRIME RIB • *add 11*

18oz PRIME RIB • *add 27*

Entrees

9oz FILET MIGNON

Garlic Braised Broccolini • Loaded Potato Croquette
55

14oz PRIME STRIP STEAK

Garlic Braised Broccolini • Loaded Potato Croquette
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 • Fingerling Potatoes
8oz • 31 12oz • 42 18oz • 58

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Loaded Potato Croquette
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*