

— COLD APPETIZERS —

ANTIPASTO BOARD	25
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	
GULF SHRIMP COCKTAIL	19
Cocktail Sauce	
FRESH OYSTERS	19
½ dozen • Fresh Horseradish • Mignonette	
WAGYU BEEF CARPACCIO	19
Japanese Wagyu • Avocado Mousse • Pickled Onion Shiitake Mushroom Puree • Fried Capers • Baby Greens	

— HOT APPETIZERS —

SPECIALITY BREADS	15
GARLIC <i>with melted cheese</i> SPINACH SAUSAGE BRUSCHETTA ½ SPINACH & ½ SAUSAGE	
CRAB STUFFED MUSHROOMS	17
Blue Crab • Sweet Peppers • Lobster Sherry	
STUFFED BANANA PEPPERS	16
Ritz Crackers • Asiago • Fontina • Bleu Cheese	
PRIME MEATBALL TRIO	16
Red Sauce • Riccota	
ARTICHOKE FRANÇAISE	15
Scampi Butter • Lemon	
BLACKENED SHRIMP	16
Corn Bread • Mango Puree • Crème Fraiche • House Made Southern Style Relish	
CLAMS CASINO	18
½ Dozen • Dressing • Pancetta	
BIG BACON	15
Pork Belly • Honey Barbeque Corn Bread • Swiss Chard	
LANGOSTINO CUPS	19
Mini Lobster • Garlic Butter • Fresh Herbs	

— SECOND COURSE —

FRENCH ONION SOUP	13
Au Gratin	
LOBSTER BISQUE	18
Creamy Bisque • Cut Lobster Meat	
THE HOUSE SALAD	14
Mixed Greens • Pickled Red Onion • Gorgonzola • Garbanzo Beans • Red Wine Vinaigrette	
CAESAR SALAD	14
Romaine • Caesar Dressing • Garlic Croutons • Parmesan Crisp	
DECONSTRUCTED WEDGE	17
Iceberg • Pancetta • Tomato • Cucumber • Crisp Onions • Bleu Cheese Dressing	
VERMONT SALAD	15
Mixed Greens • Dried Cranberries • Candied Pecans • White Cheddar • Maple Vinaigrette	
BURRATA SALAD	15
Bel Gioioso Burrata • Pesto • Fresh Heirloom Tomatoes • Watermelon Radish	

— ITALIAN CLASSICS —

CHICKEN MILANESE	32
Asiago • Cucumber • Baby Arugula • Tomato • White Balsamic Onion • Lemon Garlic Butter • Fingerling Potatoes	
FRIED CHICKEN ALA VODKA	33
Airline Chicken Breast • Fingerling Potatoes • Broccolini • Chef's Vodka Sauce	
BOLOGNESE	29
Slow Cooked Beef, Pork, Pancetta • Orecchiette	
STUFFED PEPPER RAVIOLI	29
Ricotta Cream Sauce • Fried Banana Pepper Rings	
BRASCIOLE	34
Berkshire Pork • Sausage • Egg • Fresh Parsley • Prosciutto • Parmesan	
BUCATINI ARBIATA	29
Burrata Cheese • Fire Roasted Tomatoes • Crushed Red Chili Peppers • Fresh Basil	

— SEAFOOD —

LOBSTER TAIL	79
12oz Canadian Tail • Lemon Burr Blanc • Parmesan Risotto • Broccolini	
ALASKAN HALIBUT	45
Pan Seared • Sweet Chili Orange Sauce • Basmati Rice • Broccolini	
SALMON CARBONARA	33
Pan Seared • Pancetta Cream Sauce • Sweet Pea Risotto	
SHRIMP & SCALLOP RISOTTO	39
Gulf Shrimp • Sea Scallops • Lemon Caper Risotto • Fire Roasted Tomatoes • Basil Oil	

— PRIX FIXE MENU —

50 Per Person

INCLUDES: SPECIALTY BREAD | SOUP OR SALAD | ENTRÉE

— SOUP OR SALAD —

FRENCH ONION SOUP	LOBSTER BISQUE	THE HOUSE SALAD
CAESAR SALAD	VERMONT SALAD	BURRATA SALAD

— ENTRÉE —

CHICKEN MILANESE	FRIED CHICKEN ALA VODKA
BOLOGNESE	STUFFED PEPPER RAVIOLI
BRASCIOLE	BUCATINI ARBIATA
SALMON CARBONARA	TENDERLOIN GORGONZOLA
½ RACK OF LAMB	8oz SLICED PRIME RIB

Enhance Your Entrée

9oz FILET MIGNON • add 26	14oz STRIP STEAK • add 28
FULL LAMB RACK • add 22	PRIME RIB 12oz add 11 18oz add 27

ITALIAN | PRIME

AT SALVATORE'S

— MEATS —

PORK CHOP MARSALA 42
 Bone-in Berkshire Pork Chop • Sautéed Wild Mushrooms • Garlic Broccolini • Fingerling Potato

TENDERLOIN GORGONZOLA 35
 Swiss Chard • Roasted Red Peppers • Capers • Black Pepper Alfredo • Orecchiette

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 • Fingerling Potatoes
 Half Rack | 33 Full Rack | 55

— PRIME STEAKS —

9oz FILET MIGNON 55
 Garlic Braised Broccolini • Parmesan Risotto

14oz PRIME STRIP STEAK 57
 Garlic Braised Broccolini • Smashed Yukon Gold Potatoes • Crispy Pomme Frites

Steak Styles		
AU POIVRE 12 Peppercorn Crusted Brandy Cream Sauce	GORGONZOLA 10 Gorgonzola Crème Pancetta	TRUFFLE 9 White Truffle Butter

— SURF & TURF —

	12oz Lobster Tail	6oz Lobster Tail	Grilled Shrimp
Filet Mignon	125	90	76
New York Strip	127	92	78
Rack of Lamb	125	90	75
½ Rack of Lamb	103	68	54

Surf and Turf served with
 Garlic Braised Broccolini • Fingerling Potatoes

ADD LOBSTER TAIL OR GRILLED SHRIMP TO ANY DINNER		
12oz Lobster Tail 70	6oz Lobster Tail 35	Grilled Shrimp 21

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*