

## Breads

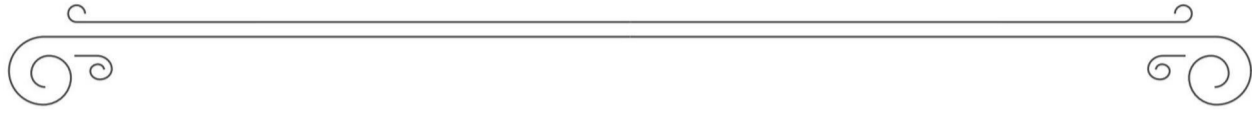
GARLIC BREAD 15

BRUSCHETTA BREAD 15

SPINACH BREAD 15

SAUSAGE BREAD 15

COMBO BREAD 15  
½ Spinach & ½ Sausage



## Appetizers

GULF SHRIMP COCKTAIL 21  
Cocktail Sauce

WAGYU BEEF CARPACCIO 19  
Avacado Mousse • Shiitake Puree

FRESH OYSTERS 21  
½ dozen • Horseradish • Mignonette

BRAISED SHORT RIB 18  
Potato Terrine

CRAB STUFFED MUSHROOMS 19  
Roasted Red Pepper • Lobster Coulis

CLAMS OREGANATA 18  
Fresh Parmesan

COCONUT SHRIMP 19  
Sweet Calabrian Pepper Reduction

LANGUSTINO CUPS 19  
Mini Lobster • Garlic Butter

NAPOLEON MEATBALLS 17  
Fresh Riccota

BLACK TRUFFLE ARANCINI 18  
Pesto Cream



## Soup and Salad

FRENCH ONION SOUP 13  
Au Gratin

STEAKHOUSE CHOP 17  
Iceberg • Pancetta • Tomato • Cucumber  
Crisp Onions • Bleu Cheese Dressing

LOBSTER BISQUE 18  
Creamy Bisque

BURRATA SALAD 17  
Pesto • Heirloom Tomatoes  
Watermelon Radish

THE HOUSE SALAD 15  
Mixed Greens • Pickled Red Onion • Gorgonzola  
Garbanzo Beans • Red Wine Vinaigrette

CAESAR SALAD 15  
Romaine • Garlic Croutons

VERMONT SALAD 17  
Mixed Greens • Cranberries  
Candied Pecans • White Cheddar  
Maple Vinaigrette

Executive Chef *Robert Klein*

# Pasta

ORECCHIETTE BOLOGNESE 30  
Beef • Pork • Pancetta

TENDERLOIN GORGONZOLA 36  
Swiss Chard • Orecchiette

BUCATINI ARBIATA 29  
Burrata • Chili Peppers

STUFFED PEPPER RAVIOLI 30  
Ricotta Cream Sauce • Wilted Spinach

# Seafood

COLD WATER LOBSTER TAIL 79  
12oz Tail • Basmati Rice • Broccolini

ALASKAN KING CRAB  
Basmati Rice • Broccolini  
½ Lb | 59      1 Lb | 109

SESAME CRUSTED HALIBUT 45  
Honey Ginger Glaze • Fried Rice

SALMON CARBONARA 36  
Sweet Pea Risotto

GRILLED NO 1 TUNA 42  
Wasabi Cream • Fried Rice

SHRIMP & SCALLOP RISOTTO 41  
Fire Roasted Tomatoes • Basil Oil

## PRIX FIXE MENU 50 *Per Person*

INCLUDES: GARLIC BREAD | SOUP OR SALAD | ENTRÉE

### — SOUP OR SALAD —

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

### — ENTRÉE —

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

### Enhance Your Entrée

9oz FILET MIGNON • add 28      14oz STRIP STEAK • add 30  
FULL LAMB RACK • add 24    PRIME RIB 12oz add 11 | 18oz add 29

ITALIAN | PRIME

AT SALVATORE'S

# Meats

CHICKEN MILANESE 33  
Arugula Salad • Potato Fritter

VEAL PARMESAN 38  
Orecchiette Pasta

FRIED CHICKEN ALA VODKA 33  
Potato Fritter • Broccolini

DUCK BREAST 38  
Parmesan Risotto • Asparagus • Blackberry Jam

SLICED PRIME RIB  
Horseradish Cream Sauce • Broccolini • Potato Fritter  
8oz | 33      12oz | 45      18oz | 60

RACK OF LAMB  
Prosciutto Wrapped Asparagus • Potato Fritter  
Half Rack | 35      Full Rack | 57

## Prime Steaks

9oz FILET MIGNON 57  
Prosciutto Wrapped Asparagus  
Parmesan Risotto

14oz PRIME STRIP STEAK 59  
Prosciutto Wrapped Asparagus  
Parmesan Risotto

### Steak Styles

AU POIVRE 12

GORGONZOLA 10

TRUFFLE 9

## Surf & Turf

	12oz Lobster Tail	5oz Lobster Tail	Grilled Shrimp	½ Pound King Crab
Filet Mignon	130	90	76	110
New York Strip	132	92	78	112
Rack of Lamb	132	92	75	112
½ Rack of Lamb	110	70	54	90

Surf and Turf served with Broccolini • Potato Fritter

### Add to any Dinner

5oz Lobster Tail 35

12oz Lobster Tail 75

½ Lb King Crab 55

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