

## *Breads*

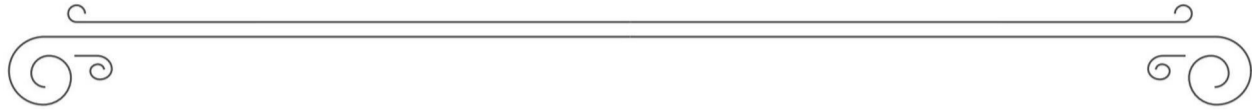
GARLIC BREAD 15

BRUSCHETTA BREAD 15

SPINACH BREAD 15

SAUSAGE BREAD 15

COMBO BREAD 15  
½ Spinach & ½ Sausage



## *Appetizers*

GULF SHRIMP COCKTAIL 22  
Cocktail Sauce

FRESH OYSTERS 21  
½ dozen • Horseradish • Mignonette

CRAB STUFFED MUSHROOMS 20  
Roasted Red Pepper • Lobster Coulis

COCONUT SHRIMP 20  
Sweet Calabrian Pepper Reduction

NAPOLEON MEATBALLS 19  
Fresh Riccota

SEASONAL CHARCUTERIE 24  
Artisan Meats & Cheeses • Serves 2

HONEY TRUFFLE BURATTA 19  
Toast Points • Truffle Pearls

CLAMS CASINO 19  
Fresh Parmesan

LANGUSTINO CUPS 21  
Mini Lobster • Garlic Butter

BLACK TRUFFLE ARANCINI 19  
Pesto Cream



## *Soup and Salad*

FRENCH ONION SOUP 13  
Au Gratin

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

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

LOBSTER BISQUE 18  
Creamy Bisque

CAESAR SALAD 15  
Romaine • Garlic Croutons

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

Executive Chef *Robert Klein*

# Pasta

PENNE BOLOGNESE 33

Beef • Pork • Pancetta

TENDERLOIN GORGONZOLA 37

Swiss Chard • Penne

100 LAYER LASAGNA 34

Fresh Pasta • Bolognese • Parmesan • Asiago • Ricotta Cream Sauce



# Seafood

COLD WATER LOBSTER TAIL 79

12oz Tail • Basmati Rice • Broccolini

ALASKAN KING CRAB

Basmati Rice • Broccolini

½ Lb | 59      1 Lb | 109

LOBSTER RISOTTO 56

5oz Cold Water Lobster Tail • Crab Risotto  
Asparagus Tips • Shitake Mushrooms

PARMESAN HALIBUT 45

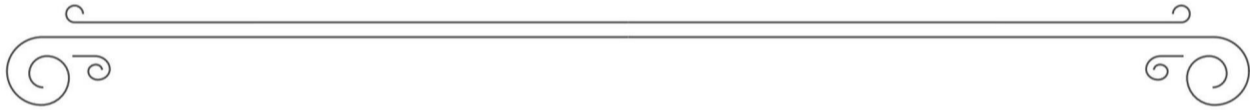
Italian Olives • Heirloom Tomatoes  
Pesto Risotto • Garlic Confit

SALMON CARBONARA 36

Sweet Pea Risotto

SHRIMP & SCALLOP RISOTTO 43

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    VERMONT SALAD

### — ENTRÉE —

CHICKEN MARSALA      12oz GRILLED AIRLINE CHICKEN  
PENNE BOLOGNESE      SALMON CARBONARA  
LASAGNA      TENDERLOIN GORGONZOLA  
½ RACK OF LAMB      8oz SLICED PRIME RIB

### Enhance Your Entrée

9oz FILET MIGNON • *add 30*      12oz STRIP STEAK • *add 32*  
FULL LAMB RACK • *add 26*      PRIME RIB 12oz *add 13*

ITALIAN | PRIME

AT SALVATORE'S

# Meats

SLICED PRIME RIB  
 Horseradish Cream Sauce • Broccolini  
 Garlic Parmesan Mashed  
 8oz | 35      12oz | 47

VEAL PARMESAN 41  
 Penne Pasta

FRENCHED CHICKEN MARSALA 35  
 Wild Mushrooms  
 Garlic Parmesan Mashed

BERKSHIRE PORK DUO 41  
 14oz Bone-in Chop • Pork Belly Ravioli  
 Parmesan Bacon Crème Sauce

## From the Grill

9oz FILET MIGNON 59

12oz PRIME STRIP STEAK 62

8oz WAYGU SIRLOIN 69

12oz AIRLINE CHICKEN 36

RACK OF LAMB  
 Half Rack | 37      Full Rack | 59

All served with Prosciutto Wrapped Asparagus  
 Garlic Parmesan Mashed Potato

## Salvatore Steak Styles

JOSEPH 10  
 Pepper Corn Crusted • Cognac Crème Sauce

RUSSELL 13  
 Garlic Butter • Wild Mushrooms  
 Sautéed Banana Peppers

JOSETTE 10  
 Pistachio Crusted • Dijon Crème Sauce

PAULA 11  
 Gorgonzola Crusted • Jack Daniels Demi

NICHOLAS 10  
 Pastrami Rub • Fried Egg on Top

### Add to any Dinner

5oz Lobster Tail 37      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

## Surf & Turf

	12oz Lobster Tail	5oz Lobster Tail	Grilled Shrimp	½ Pound King Crab
Filet Mignon	132	92	78	112
New York Strip	134	94	80	114
Rack of Lamb	134	94	77	114
½ Rack of Lamb	112	72	56	92

Surf and Turf served with Broccolini • Garlic Parmesan Mashed Potato

If you have a food allergy, please notify us.