

## Breads

GARLIC BREAD 15

BRUSCHETTA BREAD 15

COMBO BREAD 15  
½ Spinach & ½ Sausage

SPINACH BREAD 15

SAUSAGE BREAD 15

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## Appetizers

GULF SHRIMP COCKTAIL 22  
Cocktail Sauce

FRESH OYSTERS 21  
½ dozen • Horseradish • Mignonette

CRAB STUFFED MUSHROOMS 20  
Roasted Red Pepper • Lobster Coulis

PRIME STEAK TAR TAR 21  
C.A.B. • Fried Capers • Whole Grain Mustard  
Fresh Herbs • Arugula • Won Ton Chips

BLACK TRUFFLE ARANCINI 19  
Pesto Cream

CHARRED OCTOPUS 19  
Cilantro Pesto • Fire Roasted Tomatoes  
Yellow Pepper Vinaigrette

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

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## Soup and Salad

FRENCH ONION SOUP 15  
Au Gratin

THE HOUSE SALAD 16  
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 16  
Romaine • Garlic Croutons

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

Executive Chef *Robert Klein*

# Pasta and Seafood

RIGATONI BOLOGNESE 35  
House Made Rigatoni • Beef • Pork • Pancetta

100 LAYER LASAGNA 36  
Fresh Pasta • Bolognese • Parmesan  
Asiago • Ricotta Cream Sauce

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

SHRIMP & SCALLOP RISOTTO 46  
Fire Roasted Tomatoes • Basil Oil

SALMON CARBONARA 38  
Sweet Pea Risotto

TENDERLOIN GORGONZOLA 39  
Swiss Chard • House Made Rigatoni

ALASKAN KING CRAB  
Basmati Rice • Broccolini  
½ Lb | 61      1 Lb | 111

PARMESAN HALIBUT 47  
Italian Olives • Heirloom Tomatoes  
Pesto Risotto • Garlic Confit

LOBSTER RISOTTO 57  
5oz Cold Water Lobster Tail • Crab Risotto  
Asparagus Tips • Shitake Mushrooms

## Meats

SLICED PRIME RIB  
Horseradish Cream Sauce • Broccolini  
Garlic Parmesan Mashed  
8oz | 36      12oz | 49

BONE-IN VEAL PARMESAN 59  
House Made Rigatoni

FRENCHED CHICKEN MARSALA 37  
Wild Mushrooms  
Garlic Parmesan Mashed

BERKSHIRE PORK DUO 42  
14oz Bone-in Chop • Pork Belly Ravioli  
Parmesan Bacon Crème Sauce

## From the Grill

9oz FILET MIGNON 59

14oz PRIME C.A.B. STRIP STEAK 62

8oz WAYGU SIRLOIN 69

12oz AIRLINE CHICKEN 37

RACK OF LAMB  
Half Rack | 39      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 39

½ Lb King Crab 57

12oz Lobster Tail 77

Grilled Shrimp 21

# Surf & Turf

	12oz Lobster Tail	5oz Lobster Tail	Grilled Shrimp	½ Pound King Crab
Filet Mignon	133	93	79	113
New York Strip	135	95	81	115
Rack of Lamb	135	95	78	115
½ Rack of Lamb	113	73	57	93

Surf and Turf served with Broccolini • Garlic Parmesan Mashed Potato

## 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



## THREE COURSE DINNER MENU

60 Per Person

INCLUDES: SOUP OR SALAD | ENTRÉE | DESSERT

### — SOUP OR SALAD —

FRENCH ONION SOUP      LOBSTER BISQUE      HOUSE SALAD  
CAESAR SALAD      VERMONT SALAD      STEAKHOUSE CHOP SALAD

### — ENTRÉE—

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

### — DESSERT —

SALVATORE'S DESSERT PLATE  
Salted Caramel Cookie - Mini Cannoli - Chocolate Covered Strawberry

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### Enhance Your Entrée

9oz FILET MIGNON • add 31      12oz PRIME C.A.B. STRIP STEAK • add 33  
FULL LAMB RACK • add 27      PRIME RIB 14oz add 16

ITALIAN | PRIME

AT SALVATORE'S

If you have a food allergy, please notify us.