

OLDE BEAU



STARTERS

BAKED BRIE

Topped with an Apricot Glaze & served
with Crackers

\$12

CRAB DIP

Served with Herbed Crostinis

\$12

SOUPS

FRENCH ONION SOUP

\$7

SOUP DU JOUR

Roasted Egg Plant & Tomato

\$6

SALADS

HOUSE SALAD

\$6

CAESAR SALAD

\$6

AUTUMN CHOPPED SALAD

Mixed Greens with Bacon, Apples, Dried Cranberries,
Pecans, & Feta Cheese served with a Maple
Apple Cider Vinaigrette

\$8

Add Protein to your Salad

Chicken \$13 - Salmon \$15 - Shrimp \$14

*These Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked
Meat, Shellfish, Eggs, or Poultry may result in a Food-Borne Illness.

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ENTREES

DIJON HERB CRUSTED LAMB LOLLIPOPS

Served with a Red Wine & Garlic Demi-Glace
\$34

PISTACHIO CRUSTED SALMON

Grilled Atlantic Salmon with a Roasted
Pistachio Crust Over a Mornay Sauce
\$25

VEAL SALTIMBOCCA

Tender Veal Cutlets Topped with Prosciutto Ham
& Served with a Fresh Sage Cream Sauce Over
Linguine
\$25

N.Y. STRIP OSCAR

Grilled Certified Angus N.Y. Strip Topped with
Shrimp & Bearnaise Sauce
\$36

CHICKEN PARMESAN

Served Over Linguine & Vegetables
\$22

DESSERTS

CARAMEL APPLE CRISP

Served with Ice Cream
\$10

PUMPKIN PECAN BREAD PUDDING

Topped with Caramel Sauce
\$10

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