

OLDE BEAU



STARTERS

PORK ARANCINI

Slow Cooked Pork, Rice & Cheddar Balls. Breaded & Fried with a Chipotle Salsa
\$12

ESCARGOT ALA SCAMPI

Served with a Herbed Shallot Butter
\$13

SOUPS

FRENCH ONION SOUP

\$7

SOUP DU JOUR

Lobster & Sherry Bisque
\$6

SALADS

HOUSE SALAD

\$6

CAESAR SALAD

\$6

ARUGULA BURRATA SALAD

Fried Burrata, Arugula, Mixed Greens, Cherry Tomatoes, & Prosciutto Ham served with a Balsamic Vinaigrette
\$8

Add Protein to your Salad

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

BURGER OF THE WEEK

*WHISKEY GLAZED BLEU CHEESE BURGER

Bleu Cheese Stuffed Angus Beef served with Caramelized Onions, Gruyere Cheese & a Whiskey BBQ Sauce served with French Fries
\$17

*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

***GRILLED SWORDFISH SALMORIGLIO** ^{GF}

Fresh Atlantic Swordfish Marinated in an Italian
Olive Oil & Herb Mixture

\$26

***PRIME RIB AU JUS** ^{GF}

Slow Roasted Angus Ribeye served with Au Jus &
Creamy Horseradish

\$31

CREAMY CHICKEN CARBONARA

Pan Seared Chicken Breast with a Bacon Parmesan
Cream Sauce Over Linguine & Finished with Fresh
Basil

\$24

RAINBOW TROUT PICATTA

Buttermilk Marinated & Fried Fresh Local Trout
served with a Lemon Caper & Sundried Tomato
Cream

\$25

***ANGUS FILET MIGNON** ^{GF}

Pan Seared 7oz. Filet served with a Cognac
Peppercorn Demi-Glace

\$39

DESSERTS

HOMEMADE CANNOLIS

\$9

BANANAS FOSTER CHEESECAKE

\$9

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