

OLDE BEAU



STARTERS

ESCARGOT ALA SCAMPI

With a Herbed French Baggett

\$13

BBQ EGG ROLLS

With Chopped Brisket, Pork, Cabbage, & Smoked Cheddar Cheese served with a Vinegar BBQ Sauce

\$12

SOUPS

FRENCH ONION

\$7

SOUP DU JOUR

Sherried Lobster Bisque

\$7

SALADS

HOUSE SALAD

\$6

CAESAR SALAD

\$6

GRILLED WATERMELON SALAD GF

With Feta, Basil, Arugula, & a Balsamic Glaze

\$8

Add Protein to your Salad

Chicken \$14 - Salmon \$16 - Shrimp \$15

*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

VEAL PICATTA

With Linguine & a Lemon Caper & Sundried Tomato
Cream Sauce
\$25

HERB CRUSTED LAMB

Marinated Lamb Loin with a Herb & Dijon Panko Crust
served with a Garlic Demi-Glace
\$29

N.Y. STRIP OSCAR^{GF}

Grilled Prime Angus N.Y. Strip Topped with Shrimp &
Bearnaise
\$38

SALMON IMPERIAL^{GF}

Pan Seared Atlantic Salmon Topped Crab,
Cheese, & a Lemon Butter Sauce
\$28

SCALLOP RISOTTO^{GF}

Lightly Blackened Japanese Scallops served with a
Creamy Saffron Risotto
\$36

BISON BURGER

8oz. Bison Patty with Candied Bacon, & Smoked
Cheddar Cheese served with French Fries
\$22

DESSERTS

APPLE CINNAMON BREAD PUDDING

Served with Ice Cream
\$9

CHOCOLATE OREO CHEESECAKE

\$8

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