OLDE BEAU

STARTERS

FRIED CAULIFLOWER & ZUCCHINI BITES
Served with a Gochujang Dipping Sauce
$9

CRISPY FRIED BURRATA
Panko Crusted Burrata, Roasted Cherry Tomatoes, Pesto, Balsamic Glaze, & Toasted Focaccia Bread
$14

SOUPS

FRENCH ONION
$7

SOUP DU JOUR
Seafood Chowder
$7

SALADS

HOUSE SALAD
$6

CAESAR SALAD
$6

FALL SALAD GF
Mixed Greens with Apples, Grapes, Beets, Mandarin Oranges, Shaved Manchego Cheese, & an Apple Vinaigrette
$9

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.

OLDE BEAU

ENTREES

TERIYAKI BEEF TIPS
Filet & Sirloin Beef Tips Pan Seared with a Pineapple Teriyaki Glaze Over Rice
$28

CHICKEN GNOCCHI
Pan Seared Chicken Breast Topped with Potato Gnocchi, Mushrooms, & a Bacon Alfredo Sauce
$23

VEAL PARMESAN
Tender Fried Veal Cutlet Topped with Marinara & Cheese served with Linguine
$24

HAMBURGER STEAK GF
Served with Vegetables, Potatoes, & a Mushroom Demi-Glace
$18

SALMON PICATTA
Fresh Atlantic Salmon Topped with a Lemon Caper Cream
$24

PISTACHIO CRUSTED HALIBUT
Grilled Halibut served with a Lemon Garlic Cream
$36

DESSERTS

CHOCOLATE BOURNON PECAN PIE CHEESECAKE
$9

CARAMEL APPLE BLOSSOMS
Served with Ice Cream
$9

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