

# OLDE BEAU



## STARTERS

### ESCARGOT ALA SCAMPI

Served with Melted Herb Butter & French Rounds  
\$13

### SMOKED TROUT DIP

Served Cold with Toast Rounds  
\$14

## SOUPS

### FRENCH ONION

\$7

### SOUP DU JOUR GF

New England Clam Chowder  
\$7

## SALADS

### HOUSE SALAD

\$6

### CAESAR SALAD

\$6

### SPINACH SALAD GF

Baby Spinach, Strawberries, Toasted Pine Nuts, Hot  
Honey Goat Cheese, & served with a Balsamic  
Vinaigrette  
\$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

### COCONUT SHRIMP TACOS

With Cabbage, Carrots, & a Lime Sweet Chili Mayo  
\$21

### MAPLE BOURBON DUCK <sup>GF</sup>

Pan Seared with Shiitake Mushrooms, & a Creamy Maple  
Bourbon Sauce  
\$26

### PISTACHIO ENCRUSTED ANTARCTIC SALMON

With a Lemon Dill Cream  
\$28

### DRY AGED PORK CHOP

Grilled N.C. Cheshire Pork Chop Basted with  
Rendered Bacon, & Topped with Chimichurri  
Sauce  
\$26

### BLACK ANGUS FILET IMPERIAL

Char-Grilled & Topped with a Crab & Cheese Crust,  
served with a Marsala Demi-Glace  
\$45

### GRILLED WILD CANADIAN HALIBUT <sup>GF</sup>

Served Over Creamy Risotto, & a Sun Dried Tomato  
Beurre Blanc  
\$38

### CHICKEN GNOCCHI ALFREDO

Sauteed Airline Chicken Breast served on Potato  
Gnocchi, & a Bacon Alfredo Cream  
\$24

## DESSERTS

### DUBAI CHOCOLATE TORTE

\$10

### NUTELLA FRIED BEIGNETS

\$9

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