

OLDE BEAU



STARTERS

*BEEF CARPACCIO

Sliced Rare Beef Tenderloin, Arugula, Parmesan, Lemon
Drop Dijon Vinaigrette, & a Truffle Oil

\$14

FROG LEGS

Flash Fried with a Picatta Sauce

\$12

SOUPS

FRENCH ONION

\$7

SOUP DU JOUR

Manhattan Clam Chowder GF

\$7

SALADS

HOUSE SALAD

\$6

CAESAR SALAD

\$6

BEET SALAD

Mixed Greens Topped with Walnuts, & Fried Boursin
Cheese

\$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

***BLACK ANGUS FILET GF**

Grilled & served with a Red Wine Demi-Glace
\$38

CRAB STUFFED SHRIMP

With a Roasted Red Pepper Sauce
\$26

KEYLIME GROUPEL GF

Fresh Blackened Grouper with a Keylime Beurre Blanc
\$34

***SALMON FLORENTINE**

Pan Seared Atlantic Salmon Topped with
Creamed Spinach, Cheese, & a Garlic Cream
Sauce
\$28

***MAPLE FARMS DUCK GF**

Pan Seared Duck Breast with a Mandarin Orange
Demi-Glace
\$28

MAHI-MAHI FISH TACOS

Grilled Mahi Filets Topped with Pineapple Salsa,
Purple Cabbage, & a Chipotle Lime Sauce
\$20

DESSERTS

LEMON BLUEBERRY MASCARPONE CAKE

\$10

PEANUT BUTTER & CHOCOLATE CHEESECAKE

\$9

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