

# OLDE BEAU



## STARTERS

### TUNA NACHOS

Sesame Crusted Tuna with Asian Slaw, Fried Wontons, & a Sriracha Drizzle

\$13

### CRAB STUFFED MUSHROOMS

\$12

## SOUPS

### FRENCH ONION

\$7

### SOUP DU JOUR

Mushroom Bisque

\$7

## SALADS

### HOUSE SALAD

\$6

### CAESAR SALAD

\$6

### BEET & FETA SALAD GF

Mixed Greens Topped with Onions, Mandarin Oranges, Feta, & a Citrus 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

### VEAL CHOP GF

Grilled Frenched Veal Chop Topped with a Wild  
Mushroom Marsala Sauce

\$34

### VIDALIA ONION ENCRUSTED SALMON

Pan Seared Atlantic Salmon with a Mornay Sauce

\$29

### CHIVE & PARMESAN HALIBUT

Pan Seared, Fresh & Wild Canadian Halibut Topped with a  
Creamy Chive & Cheese Crust

\$35

### ANGUS RIBEYE GF

Grilled Black Angus Ribeye Topped with  
Chimichurri Butter

\$34

### BLACKENED MAHI-MAHI

Served with a Pineapple Salsa

\$27

### PANKO ENCRUSTED LAMB

Fresh Herb & Panko Crusted Lamb Loin with a Dijon  
Demi-Glace

\$29

## DESSERTS

### CHOCOLATE & OREO CHEESECAKE

\$9

### PISTACHIO TIRAMISU

\$9

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