

OLDE BEAU



STARTERS

FRIED CALAMARI

Served with a Chipotle Remoulade
\$12

SMOKED BRISKET NACHOS

House Fried Tortillas, Chopped Brisket,
Jalapenos, Black Beans, Cilantro, Onions,
Cheddar Cheese, & a Smokey BBQ Sauce
\$10

SOUPS

FRENCH ONION

\$7

SOUP DU JOUR

Watermelon Gazpacho
\$6

SALADS

HOUSE SALAD

\$6

CAESAR SALAD

\$6

BEET SALAD^{GF}

Mixed Greens with Mandarin Oranges, Nuts, Feta Cheese,
Pickled Red Onion, & Served with a Lemon Champagne
Vinaigrette
\$8

Add Protein to your Salad
Chicken \$13 - Salmon \$15 - Shrimp \$14

FEATURE OF THE WEEK

PICKLE BRINED FRIED CHICKEN SANDWICH

Topped with a Honey Gochujang, Pickles, Lettuce,
Tomato, & served with French Fries
\$18

*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

BLUE CHEESE SIRLOIN^{GF}

8oz. Choice Marinated Sirloin, Topped with
Melted Blue Cheese

\$24

CHICKEN FRANCESE

Pan Seared Chicken Breast Cutlets Dipped in an
Herb & Egg Mixture, & Topped with a Lemon Caper
Sauce Over Linguine

\$24

DIJON CRUSTED LAMB

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

\$27

SALMON FLORENTINE

Pan Seared Atlantic Salmon Topped with
Creamed Spinach, Cheese, & served with a
Roasted Red Pepper Cream

\$25

GRILLED FISH PLATTER^{GF}

Fresh Alaskan Halibut & Mahi-Mahi, Grilled &
Topped with a Strawberry Salsa & Butter

\$29

DESSERTS

CHOCOLATE RED VELVET CHEESECAKE

\$9

FRENCH APPLE PIE

Served with Whipped Cream

\$7

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