

# OLDE BEAU



## STARTERS

### OYSTERS IMPERIAL

Six Baked Oysters Topped with Crab & Cheese  
\$16

### PHILLY CHEESESTEAK SPRING ROLLS

With Ribeye, Onions, Peppers, & Gruyere Cheese  
served with Horseradish Sauce  
\$12

### IMPORTED CHARCUTERIE PLATE

\$16

## SOUPS

### FRENCH ONION

\$7

### SOUP DU JOUR

Seafood Chowder  
\$7

## SALADS

### HOUSE SALAD

\$6

### CAESAR SALAD

\$6

### STRAWBERRY BURRATA GF

Mixed Greens with Pistachios, Blueberries,  
Strawberries, & Creamy Burrata 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

### ANGUS RIBEYE STEAK GF

Grilled & Topped with a Compound Butter & Onion  
Rings  
\$36

### VEAL SALTIMBOCCA

Tender Veal Cutlets Topped with Italian Prosciutto & Gruyere  
Cheese, served with a Sage Cream Sauce Over Fettuccine  
Pasta  
\$26

### PECAN PRALINE SALMON

Pan Seared Atlantic Salmon Topped with Praline Pecans & a  
Bourbon Cream Sauce  
\$27

### SHRIMP & SCALLOP RISOTTO GF

Pan Seared & served On a Sundried Tomato  
Risotto  
\$32

### PORK SCHNITZEL

Pork Tenderloin Pounded Thin, Breaded, & Fried  
served with a Picatta Sauce  
\$21

### HALIBUT FISH TACOS

With Cilantro Slaw, Pickled Onions, & a Mexican  
Crema  
\$22

## DESSERTS

### PISTACHIO & WHITE CHOCOLATE TIRAMISU

\$9

### COCONUT RUM PUDDING

Served with Ice Cream  
\$9

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