OLDE BEAU



STARTERS

PAN FRIED CHEESE STUFFED GNOCCHI

With Marinara Sauce \$8

ESCARGOT ALA SCAMPIGF \$11

SOUPS

FRENCH ONION

\$6

SOUP DU JOUR

Corn & Potato Chowder \$5

SALADS

HOUSE SALAD \$6

CAESAR SALAD \$6

WEDGE SALADGF

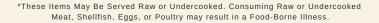
With Bleu Cheese, Bacon, Tomatoes, & Baby Iceberg Lettuce \$7

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

FEATURE OF THE WEEK

BISON BURGER

Served with Hot Chips \$19



OLDE BEAU



ENTREES

LAMB RISOTTOGF

Pan Seared Lamb Loin with a Goat Cheese Risotto, & a Dried Cherry Demi-Glace \$29

CRAB STUFFED SHRIMP

With a Dijon Mornay \$22

STILTON TOPPED SIRLOIN

Grilled 8oz. Angus Sirloin Topped with a Stilton Cream Sauce \$25

BLACKENED CHICKEN TORTELLINI

With Pine Nuts, Sage, & a Brown Butter Sauce \$26

PISTACHIO CRUSTED HALIBUT

Fresh Atlantic Halibut with a Pistachio & Parmesan Crust, served with a Caper Cream Sauce \$34

DESSERTS

CHOCOLATE CHIP CHEESECAKE \$9

LEMON BERRY MARSCARPONE CAKE

