

OLDE BEAU



STARTERS

CRAB STUFFED PORTABELLA

With a Red Pepper Mornay

\$10

MASTER'S PIMIENTO SLIDERS

Two Certified Angus Beef Sliders Topped with
Pimiento Cheese & Bacon

\$10

FROG LEG SCAMPI^{GF}

Served with a Garlic & Lemon Sauce

\$13

SOUPS

FRENCH ONION

\$6

SOUP DU JOUR^{GF}

Vegetable Beef

\$6

SALADS

HOUSE SALAD

Small \$6 Large \$10

CAESAR SALAD

Small \$6 Large \$10

ROASTED GOLDEN BEET & GOAT CHEESE SALAD^{GF}

Served with Mixed Greens, Candied Walnuts, & a
Warm Bacon Vinaigrette

Small \$8 Large \$12

OLDE BEAU WEDGE SALAD^{GF}

Baby Iceberg Lettuce, Roasted Grape Tomatoes,
Bacon, & Bleu Cheese

Small \$8 Large \$12

Add Protein to your Salad

Chicken \$13 - Salmon \$15 - Shrimp \$14

*These Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked
Meat, Shellfish, Eggs, or Poultry may result in a Food-Borne Illness.

OLDE BEAU



ENTREES

WILD ATLANTIC HALIBUT GF

With a Sundried Tomato Risotto

\$34

PISTACHIO CRUSTED LAMB LOIN

Served with a Light Mint Au Jus

\$32

SPINACH STUFFED SALMON^{GF}

Stuffed with Spinach, Mushrooms, & served with a
Dijon Cream

\$25

ANGUS N.Y. STRIP^{GF}

Served with a Marsala Mushroom Sauce

\$32

VEAL PARMESAN

Served Over Linguine

\$24

DESSERTS

OREO & CHOCOLATE CHEESECAKE

\$9

CHOCOLATE MOUSSE

\$5

*These Items May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meat, Shellfish, Eggs, or Poultry may result in a Food-Borne Illness.