



SIGNATURE BREADS

GARLIC w/MELTED CHEESE
9 LOAF

BRUSCHETTA
9 LOAF

SPINACH
9 LOAF

SAUSAGE
9 LOAF

SPINACH & SAUSAGE
9 LOAF

RAW BAR

FRESH JUMBO SHRIMP COCKTAIL
served with our homemade
spicy cocktail sauce
16

OYSTERS ON THE HALF SHELL
half dozen, with cucumber mignonette
and fresh horseradish
13

SESAME AHI TUNA TAR TAR
ahi tuna served with chili lime aioli,
tomato, avocado and wonton crisp
13

**ALASKAN
KING CRAB LEGS**
half pound served chilled
23

APPETIZERS

**ARTICHOKE
FRANCAISE**
sautéed in a seasoned egg batter
topped with micro greens
and garlic butter
9

**BAKED
STUFFED MUSHROOMS**
seafood stuffed, topped with
a lobster sherry sauce
12

CLAMS CASINO
fresh clams on the half shell
baked with seasoned bread crumbs
and applewood smoked bacon
11

CALAMARI
breaded & fried, served with
three sauces, marinara,
scampi butter and a lime aioli
13

**STUFFED
TENDERLOIN MEATBALLS**
stuffed with mozzarella,
breaded & topped with red sauce
10

ESCARGOT
tender snails baked in garlic butter
13

**JUMBO LUMP
CRAB CAKES**
panko crusted, topped with a
whole grain mustard remoulade
15

MILLIONAIRES MEDLEY
jumbo lump crab cake,
artichoke francaise, shrimp scampi,
stuffed mushroom
and two clams casino
17

SCALLOP BLT
unconstructed BLT served with
panchetta, roasted tomato and
drizzled with our aioli
on a bed of arugula
12

**STUFFED
BANANA PEPPER
& STUFFED OLIVES**
stuffed with goat cheese, sausage,
ground tenderloin & spinach
13

**EGGPLANT
PUTTANESCA**
battered sliced eggplant, fresh
mozzarella with fresh garlic,
basil & tomatoes
11

**ANTIPASTO
FOR TWO**
cured prosciutto, cappicola,
sopressata, olives, sliced tomatoes,
fontinella cheese & fresh mozzarella,
drizzled with a balsamic vinegar
reduction and extra virgin olive oil
16

FLATBREADS

MARGARITA
diced tomatoes, fresh basil,
red onion, shredded mozzarella,
extra virgin olive oil topped
with ground black pepper
12

KOBE GOAT
caramelized onions and
goat cheese drizzled with
a 18 yr "d'avolio" balsamic
topped with kobe tenderloin
16

WHITE PROSCIUTTO
prosciutto, plum tomatoes,
truffle oil, provolone,
fresh arugula seasoned
with ground pepper
14

SOUPS

HOUSE MADE MINESTRONE

beef based, with italian sausage
and fresh seasonal vegetables
5

ONION SOUP AU GRATIN

caramelized onions with
provolone cheese melted on top
8

LOBSTER BISQUE

a petite lobster tail in a pool of
lobster infused bisque
13

SALADS

THE VERMONT

sharp yancey's cheddar cheese,
baby greens, candied pecans,
fresh apples and dried cherries,
tossed in vermont maple dressing
9

BURRATA CAPRESE

fresh italian burrata, heirloom
tomatoes, red onion, fresh basil,
ground pepper with "d'avolio"
tuscan herb olive oil and
18 yr old balsamic
12

ITALIAN CHOP SALAD

fresh iceberg chiffonade, pancetta
bacon, shredded mozzarella,
diced red onion, basil tomatoes
and garbanzo beans tossed in a
dijon mustard vinaigrette
10



DINNER ENTRÉES

ALL DINNER ENTRÉES ARE SERVED WITH A CHOICE OF SOUP OR SALAD:

HOUSE MADE MINESTRONE

beef based, with italian sausage
and fresh seasonal vegetables

THE CLASSIC CAESAR SALAD

freshly cut romaine lettuce with our famous
Caesar dressing and homemade croutons

SOUP DU JOUR

chef's daily preparation with
the freshest seasonal ingredients

HOUSE TOMATO VINAIGRETTE SALAD

fresh iceberg lettuce, with mixed greens
and marinated diced tomatoes

STEAK



Our steaks are aged 36 days. We then rub with sea salt, black pepper & fresh rosemary to get a delicious and slightly charred crust, broil to order, then finished with one of Salvatore's homemade steak butters served with grilled asparagus drizzled with 18 yr "D'Avolio" balsamic & our Italian cheese orzo.

FILET MIGNON

9 oz most tender steak, topped
with "d'avolio" black truffle butter
38

BONE IN RIBEYE

22 oz most flavorful steak,
topped with a cabernet butter
45

NEW YORK STRIP

16 oz most well rounded steak,
topped with Salvatore's steak butter
41

ENHANCE YOUR STEAK ONE OF THE FOLLOWING WAYS

LOBSTER TAIL

12 oz australian lobster tail
44

ALASKAN KING CRAB

half pound
23

GULF SHRIMP

two gulf shrimp
prepared scampi style
9

OSCAR STYLE

topped with jumbo lump crab meat,
grilled asparagus and
béarnaise sauce
10

AU POIVRE

crusted with coarsely
ground peppercorns,
topped with demi glace
6

BROILED SCALLOPS

three herb broiled sea scallops
18

STEAK RUSSELL

sliced tenderloin, sautéed wild
mushrooms, served with
baby spiked carrots and
our potatoes anna
32 / 36 THREE COURSE DINNER

CHATEAUBRIAND FOR TWO

the ultimate experience in beef
served with fresh green beans
and our potatoes anna
66

STEAK SALVATORE

twin 5 oz cuts of tenderloin sautéed
with mushrooms, topped with
a pinot noir reduction served with
grilled asparagus drizzled with
18 yr "d'avolio" balsamic
& our potatoes anna
39

SALVATORE'S SPECIALTIES

SALVATORE'S CLASSICS

a combination of house favorites, steak russell, chicken milanese & white truffle prosciutto tortellini, served with baby spiked carrots
30 / **34 THREE COURSE DINNER**

LOBSTER RAVIOLI

tossed in a roasted red pepper, garlic and white wine cream sauce garnished with homegrown micro greens
29 / **33 THREE COURSE DINNER**

PROSCIUTTO TORTELLINI

d'avolio tuscan herb olive oil, plum tomatoes, garlic, pancetta, planeta chardonnay, fresh basil finished with asaigo cheese
26

OSSO BUCCO

Salvatore's famous dish thick cut veal shank, braised with fresh green and red peppers, served with vermicelli pasta
34

CHICKEN MILANESE

panko breaded chicken breast, topped with tomatoes, red onion, on a bed of arugula, then drizzled with our balsamic reduction, served with white truffle tortellini
29 / **33 THREE COURSE DINNER**

PASTA BOLOGNESE

ground veal, pork, beef, tomato & fresh herb simmered to perfection, served with rigatoni pasta
29 / **33 THREE COURSE DINNER**

SEAFOOD

SEA BASS

pecan crusted, served on a bed of basil fried rice with baby spiked carrots finished with a raspberry beurre blanc
39

YELLOWFIN TUNA

fresh yellowfin tuna grilled rare, topped with a basil pesto and asiago cheese served medium rare with three cheese orzo and baby spiked carrots
36

MAPLE SALMON

broiled with a bourbon maple butter served with baby spiked carrots and our potatoes anna
30 / **34 THREE COURSE DINNER**

COLOSSAL LOBSTER TAIL

12 oz australian lobster tail, served with vanilla bean butter, baby spiked carrots & wild mushroom risotto
57

BROILED SCALLOPS

with fresh herbs, olive oil, sun dried tomatoes, lemon zest and sea salt on a bed of wild mushroom risotto garnished with fresh green & yellow beans
32

CARNE

RACK OF LAMB

roasted eight bone rack with black currant reduction & grilled asparagus, drizzled with 18 yr "d'avolio" balsamic, and our italian cheese orzo
39

ROAST PRIME RIB

baked to perfection, served with our potatoes anna and sauteed yellow & green beans presented with a side of chilled horseradish cream sauce
14 oz 34 / 24 oz 41
10 oz **33 THREE COURSE DINNER**

BRAISED SHORT RIBS

slowly braised with red wine, tomatoes, baby spiked carrots, celery and onions until fork tender, served with wild mushroom risotto
31 / **35 THREE COURSE DINNER**

PRIME FRENCHED PORK CHOP

grilled 14 oz chop, topped with a cran-apple chutney, served with baby spiked carrots and our potatoes anna
32 / **36 THREE COURSE DINNER**

HALF DUCK

topped with a cherry cabernet franc ice wine reduction, served with basil fried rice & spiked carrots
32

WEEKDAY SPECIALS @ THE BAR AND LOUNGE

AVAILABLE MONDAY - THURSDAY FROM 5:00 TILL 7:30 P.M. @ THE BAR AND LOUNGE

SALVATORE'S MINIS

Over 10 amazing appetizers to choose from. Priced at just \$4 & \$5 — try them all!

MONDAY B.Y.O.W.

Bring Your Own Wine - No Corking Fee

TUESDAY

Buy 3 appetizers, get one free at the bar.
(AVAILABLE ON SALVATORE'S MINIS MENU ITEMS ONLY)

WEDNESDAY WINE

Half price wine all bottles under \$100

THURSDAY

Buy one handcrafted cocktail, get one free.

EXECUTIVE CHEF:
THOMAS DIANA

SOUS CHEF:
CHARLES SMITH