

Salvatore's

STEAKHOUSE

 Our menu is ever evolving, and this logo highlights our newest additions

Appetizers

JUMBO SHRIMP COCKTAIL • \$4/each

Served with spicy cocktail sauce & green onion apricot horseradish sauce

SHRIMP CARGO • \$16

Gulf shrimp broiled in garlic herb butter, topped with havarti cheese and served with crostini

STEAK CARPACCIO • \$19

Capers, dijon vinaigrette, shaved grana padano parmesan, white anchovies & baby arugula

BURRATA • \$17

Prosciutto di parma, roasted crumbled pistachios, local honey & toasted ciabatta

SMOKED GOUDA CROQUETTES • \$14

Chives, lemon roasted garlic & paprika dip

SAFFRON BUTTER MUSSELS • \$17

Roasted tomatoes, tarragon butter & fennel served with toasted ciabatta

SHRIMP & SCALLOPS • \$18

Lemon Tarragon beurre blanc fennel

PAPA'S BAKED MEATBALLS • \$18

Blend of brisket & pork belly smothered in rich red sauce, mozzarella, havarti parmesan & basil

OCTOPUS CARPACCIO • \$18

Thinly sliced chilled octopus with olives, capers, olive oil, lemon, and herbs

GRILLED OYSTERS • \$18

Stuffed with shrimp, octopus and melted havarti cheese

ITALIAN STUFFED LONG HOT • \$14

Sicilian chicken sausage & provolone cheese

TRUFFLE PARM FRIES • \$14

ROASTED BONE MARROW • \$16

Entrées

All entrées come with a choice of 2 half sides

JOHNNY FAB'S TWIN PORK CHOPS • \$32

Thick center cut kurobuta pork, topped with prosciutto, fresh mozzarella cheese and served in a brandy cream sauce

ROASTED HALF CHICKEN • \$28

Herb blend, age butter & roasted garlic

AMERICAN LOIN LAMB CHOPS • \$42

In a Port wine reduction sauce

BRAISED CHICKEN AU POIVRE • \$28

Skin-on thighs, cognac, shallot and peppercorn demi glace with a touch of cream

STUFFED CHICKEN BREAST • \$28

Spinach and smoked Gouda finished with a spicy lemon pepper sauce

Soups

SEAFOOD BISQUE • \$14

SALVATORE'S FRENCH ONION • \$12

TUSCAN CHICKEN SOUP • \$12

Shredded chicken, baby spinach, touch of tomato, cream and ditalini pasta, topped with shredded parmesan

Macaroni

Salvatore's pasta dishes are offered as a pasta course after appetizer or salad and before your entrée

SARA'S SPICY PACCHERI • \$9

Large tube macaroni tossed in a fresh and imported spicy cherry tomato sauce

SOPHIA'S LEMON RICOTTA SAUCE • \$9

Long fusilli pasta with fresh tarragon

PESTO TORTELLINI • \$10

pignoli nut, lemon, garlic, basil parmesan & cream sauce

TRUFFLE MAC AND CHEESE • \$12

LINGUINI AND CHOPPED CLAM • \$14

Tossed in garlic, white wine and shallot sauce with a touch of cream

RIGATONI PEPPERONE • \$10

creamy roasted bell pepper sauce

CAULIFLOWER PENNE RIGATE • \$12

Sautéed with garlic oil

USDA Prime Steaks

All entrées come with a choice of 2 half sides

Rare ~ Cool Red Center • Med-Rare ~ Warm Red Center
Medium ~ Pink • Medium-Well ~ Little Pink
Well Done ~ No Pink

KANSAS CITY STRIP • \$34

12 oz of well marbled flavorful USDA Prime beef cut from the short loin, grilled and served with your choice of sauce

NEW YORK STRIP LOIN • \$38

14 oz grilled and served with your choice of sauce

BONELESS DELMONICO • \$42

16 oz Ribeye full of flavor, grilled and served with your choice of sauce

FILET MIGNON • \$42

10 oz Center cut Beef Tenderloin, grilled and served with your choice of sauce

BONE IN RIBEYE • \$56

24 oz Prime King of Steaks, well marbled with rich flavor, served with your choice of sauce

WAGYU NEW YORK STRIP • \$84

10 oz of Grade 10 Wagyu, sliced and served with your choice of sauce

Sauces

Additional side of sauce • \$6

PORT WINE REDUCTION

Reduced Port wine and demi-glace reduction

GORGONZOLA CREAM SAUCE

Gorgonzola cheese, herbs and cream

AU POIVRE

Cognac, shallot and peppercorn demi-glace with a touch of cream

CHIMICHURRI

Parsley, cilantro, shallots, crushed red pepper, EVOO & sherry vinegar

BÉARNAISE SAUCE

HORSERADISH CREAM SAUCE

Insalata

SAL'S HOUSE SALAD • \$12

Mesclun greens, candied walnuts, grape tomatoes, raisins, Gorgonzola cheese and Ferraro's balsamic vinaigrette

CHOPPED WEDGE • \$12

Chopped fresh iceberg lettuce, tomatoes, smoked bacon, bleu cheese dressing and crumbled bleu cheese

CLASSIC CAESAR • \$11

Chilled Romaine lettuce, croutons, Parmesan cheese & our own dressing with anchovies, Dijon mustard, garlic & lemon

GREEK SALAD • \$14

Fresh tomato, cucumber, red onion, kalamata olives, dill, oregano, imported greek feta and EVOO

ROASTED BEET SALAD • \$14

Roasted tri color beets, frisee, goat cheese, pickled shallots, candied pecans, orange segments & sherry vinaigrette

Entrées

All entrées come with a choice of 2 half sides

SALVATORE'S SIGNATURE FISH PAUL'S STYLE • \$34

Pan seared Orange Roughy filet, panko encrusted and served with maple lemon butter sauce

OVEN ROASTED SALMON • \$32

Saffron sauce, cognac and a touch of cream

SHRIMP FRANCESE • \$32

Egg battered shrimp in a white wine lemon butter sauce

HENRI'S HALIBUT • \$34

Herbed sundried tomato sauce with a touch of cream

SEAFOOD CASSEROLE • \$38

Lober, shrimp and scallops topped with puffed pastry

AUNTY'S STYLE ORANGE ROUGHY • \$38

Pan fried egg washed filet, served with white wine, capers, lemon, butter and garlic sauce

Entree Sides

Shareable sides • \$12

ROASTED CARROTS WITH WHIPPED RICOTTA AND WARM HONEY

TARRAGON CREAM CORN

WILD MUSHROOM AND ONION SAUTÉ

GARLICKY SAUTÉED SPINACH

MASHED POTATOES

ROASTED POTATOES IN A CREAMY SUNDRIED TOMATO SAUCE

Add to any Entree

Colossal grilled shrimp • \$12 each
Roasted bone marrow • \$14
Sautéed hand picked lobster meat • \$24
Seared Dry Scallops • \$20

We do not allow any substitutions or alterations to our menu items.

Please inform your server of any allergies in your party prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails

Seasonal

THE LION CUB • \$14

Mi Campo Tequila, house-made basil syrup, grapefruit, lime and splash of seltzer, served over ice in highball glass

JUST PEACHY • \$15

Peachtree schnapps, white cranberry, white wine, fruit medley and topped with seltzer, served over ice in wine glass

GET FIGGY WITH IT • \$16

Old Forester bourbon, black fig liqueur and Kanade yuzu, aged in oak barrel and served over large ice cube

WHAT'S COOKING? • \$16

A cocktail created by our faaantastic bar team that changes frequently based on inspiration/motivation or lack of

SLOE YOUR ROLL • \$15

Ford's sloe gin, Campari, lemon, muddled grapes and splash of agave, shaken and served over ice

THE JENNE • \$16

Cucumber vodka, mint syrup and lime, shaken and served up in coupe glass

Signature

THE HONEY BEE • \$13

Thyme Infused Local Honey, Lemon Juice and Strawberry Purée, topped with Vila Pozzi Moscato, shaken and served over ice in glass

PETE'S PALS • \$15

Tito's Handmade Vodka, Licor 43 Chocolate & Fresh Espresso, shaken and served on the rocks

VICTORIA'S SECRET • \$14

Empress Gin, Lime, Mint & Simple, shaken and served over ice in high ball glass

1670 SPRITZ • \$12

Limoncello, Raspberry And Gooseneck Prosecco, served over ice in white wine glass

DOESN'T GET MUCH BETTER THAN THIS • \$16

Glenlivet 12 Year, Barrow's Intense Ginger, Honey & Lemon, shaken and served over a big ice cube

Classics

HUGO SPRITZ • \$14

Fiorente elderflower liqueur, Zonin Prosecco, seltzer and mint sprig, served over ice in wine glass

PAPER PLANES • \$16

Four Roses Bourbon, Amaro Nonino, Aperol and Lemon Juice, shaken and served up in chilled coupe

PALOMA • \$13

El jimador tequila, grapefruit, seltzer, lime and splash of agave, served over ice in highball glass with pink sea salt rim

Avoiding Temptation

BACK TO THE BEACH • \$10

Orange, pineapple, grapefruit and cranberry juice blend with splash of grenadine. Served over ice in tall glass with cherry and orange wedge.

SWEET NECTAR • \$10

Thyme infused local honey, lemon and strawberry puree, topped with seltzer, thyme sprig garnish and served in tulip glass over ice

THE STUBBORN DONKEY • \$8

Hibiscus ginger beer, lime juice and seltzer served over ice in mule mug

Beer

Draft

NEBCO SEAHAG IPA \$8
COUNTERWEIGHT HEADWAY IPA \$8
PERONI ITALIAN LAGER \$7
SMITHWICKS IRISH RED ALE \$8
MODELO ESPECIAL PILSNER \$7

Ask about our rotating drafts!

Bottle

MICH ULTRA \$6
BUD \$6
BUD LIGHT \$6
WHITE CLAW \$6
SURFSIDE \$6
CORONA \$7
HEINEKEN \$7
STELLA \$7
GUINNESS \$8
ANGRY ORCHARD CIDER 16OZ \$7
ATHLETIC GOLDEN ALE N/A \$7

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STEAKHOUSE

Wine

Sparkling Wines

BIN #		Gl.	Btl.
100	Gooseneck Prosecco, Veneto, Italy	8	
102	Zonin Prosecco, Veneto, Italy (187ml)	9	
103	Mionetto N/A Prosecco, Italy (200ml)	12	
104	Ruffino Prosecco, Veneto, Italy		38
105	Perrier-Jouet Grand Brut, Champagnel, France (375ml)		80
106	Tattinger Brut La Francaise, Champagne, France (375ml)		100
107	Ballers Brut Fantome, Champagne, France		130
108	Moet & Chandon, Champagne, France		162
109	Dom Perignon, Champagne, France		549
110	Veuve Cliquot, Champagne, France		145

White Wines

200	Pinot Grigio, Barone Fini, Valdadige, Italy	9	32
201	Gavi, Riva De La Rosa, Piedmont, Italy	12	44
202	Sauvignon Blanc, White Haven, Marlborough, New Zealand	13	48
203	Sauvignon Blanc, The Crossings, Marlborough, New Zealand	10	36
204	White Blend, Conundrum, California	10	36
205	Chardonnay, Cono Sur Bicileta Reserva, Central Valley, Chile	9	32
206	Chardonnay, Louis Jadot Macon-Villages, Burgundy, France	13	48
207	Chardonnay, Chalk Hill, Sonoma Coast, California	14	52
208	Moscato, Villa Pozzi, Sicily, Italy	10	36
209	Riesling, Charles Smith Kung Fu Girl, Washington	11	40
210	Cote Des Rose, Gerard Bertrand, Languedoc, France	12	44
211	Loureiro Alvarinho, Azevedo Vinho Verde, Minho, Portugal		36

Red Wines

300	Beaujolais, Louis Jadot, Burgundy France		50
301	Pinot Noir, Gaierhof, Alto Adige, Italy	12	44
302	Pinot Noir, Elouan, Oregon	14	52
303	Nebbiolo, Rivetti, Langhe, Italy		78
304	Ripasso, Bertani Valpolicella, Vento, Italy		65
305	Chianti Superiore, Castello Banfi, Tuscany, Italy	10	36
306	Barbera d'Asti, Franco Serra, Piedmont, Italy		32
307	Invetro, Renieri, Tuscany, Italy		48
308	Merlot, Chateau Ste. Michelle Indian Wells, Washington	12	44
309	Montepulciano, Cantina Zaccagnini, Abruzzo, Italy	14	52
310	Zinfandel, Saldo, California		68
311	Tempranillo, Campo Viejo, Rioja, Spain	10	36
312	Red Blend, Rubus Organic, Spain		40
313	Red Blend, Clos de Los Siete, Mendoza, Argentina		44
314	Malbec, The Show, Mendoza, Argentina	12	44
315	Cabernet Sauvignon, Bonanza, California	10	36
316	Cabernet Sauvignon, Treana Red, Paso Robles, California		80
317	Cabernet Sauvignon, Josh, California	14	52
318	Cabernet Sauvignon, Quilt, Napa Valley, California		82
319	Cabernet Sauvignon, Austin, Paso Robles, California	16	60
320	Cabernet Sauvignon, Justin, Paso Robles, California		78
321	Cabernet Sauvignon, Groth, Oakville CA		142
322	Cabernet Sauvignon, Caymus, Napa California	28	108
323	Cabernet Sauvignon, Stag's Leap "Artemis", Napa Valley, California		165
324	Cabernet Sauvignon, Silver Oak, Alexander Valley, California		172
325	Red Blend, Conundrum, California	14	52
326	Red Blend, The Prisoner, California		95
327	Red Blend, Orin Swift "8 Years In The Desert", California		99

WINES AND BEVERAGES ARE AVAILABLE FOR PURCHASE TO-GO!

Limited availability wines available upon request