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THE OLD SALT RESTAURANT

# APPETIZERS

Oysters Rockefeller

6 fresh shucked oysters baked with spinach and bacon cream sauce - \$15.99

#### Stuffed Mushrooms

with a gorgonzola + caramelized onion filling, drizzled with roasted garlic aioli - \$14.99

## Garlic Herb Shrimp

two fresh shrimp skewers grilled and basted with garlic herb butter - \$16.99

# ENTREES

#### Oven Roasted Prime Rib au Jus

slow roasted for 15 hours and served with baked potato and vegetable du jour - \$32.99

#### Petite Tenderloin and Garlic Shrimp

two 4oz petite tenderloins paired with gulf shrimp and topped with garlic herb butter served with vegetable du jour and rice pilaf - \$38.99

## Honey Dijon Salmon

baked with a honey dijon glaze, topped with toasted almonds + finished with coconut pineapple beurre blanc served with vegetable du jour and rice pilaf - \$28.99

## Baked Seafood Delight

shrimp, scallops, haddock + lobster topped with seasoned ritz cracker crumbs and a dollop of sour cream served with vegetable du jour and baked potato - \$36.99

# Wild Mushroom Ravioli

stuffed with porcini and portabella mushrooms, ricotta and mozzarella cheeses – with a basil and garlic cream sauce + finished with grilled portabella and roasted red peppers – served with grilled garlic toast points – \$26.99

# Chicken Saltimbocca

grilled chicken breast topped with shaved prosciutto and fresh mozzarella finished with madeira sauce served with vegetable du jour and rice pilaf – \$28.99