

# M E

## FISH APPETIZER

### Sea Bass Dumplings

Carrot | Radish | Mushroom  
Sweet Soy Reduction | Parsnip Purée

### Sea Bass N Chips

Battered Sea Bass | Homemade Potato Chips  
Tarter Sauce

### Ahi Tuna Tartare

**R** Avocado | Chives | Sesame Soy  
Wonton Crisp

### Salt Signature Crispy Rice

**R** Ahi Tuna | Chives | Sweet Soy

### Sake Crispy Rice

**R** Guacamole | Spicy Salmon | Scallions  
Sweet Soy

### Akami Crispy Rice

**R** Guacamole | Spicy Tuna | Scallions  
Sweet Soy

## SMALL BITES

### **V** Yam Fritters

Maple Aioli

### **GF V** Edamame

Maldon Salt | Lime

### **V** Truffle Fries

Black Truffle | Herbs | Ketchup

### **V** Corn Ribs

Miso | Sea Salt | Lime

## EXECUTIVE CHEF PINCHAS FRANK

**V** - VEGETARIAN

**BY** - BET YOSEF

**R** - RAW FISH/MEAT

**GF** - GLUTEN FREE

AUTOMATIC GRATUITY  
OF 20% WILL BE ADDED  
TO ANY PARTY  
OVER 6 PEOPLE.

CONSUMING RAW OR  
UNCOOKED MEAT,  
POULTRY & SEAFOOD  
MAY INCREASE YOUR  
CHANCES OF FOOD BORNE ILLNESS

DUE TO CROSS CONTAMINATION  
WE CANNOT GUARANTEE ANY  
MENU ITEMS TO BE ALLERGEN-FREE.



# N U

## COLD APPETIZERS

### Asian Salad

**GF V** Seasonal Greens | Green Apple | Snow Peas  
Julienne Daikon Rainbow Carrot | Avocado  
Cucumber Ribbons | Roasted Cashews  
Miso Lemon Dressing

### Autumn Squash Salad

**GF V** Mesclun Greens | Winter Squash Medley  
Supreme Orange | Pomegranate | English Cucumber  
Red Onion | Pumpkin Seeds | Maple Vinaigrette

### Roasted Beet Salad

**GF V** Golden Beets | Candy Cane Beets | Mache Greens  
Grilled Asparagus | Cashew | Ricotta  
Shaved Radish | Pomegranate Dressing

### Heirloom Tomato Salad

**GF V** Chives | Basil | Mint | Shallots | EVOO  
English Cucumber | Herb Vinaigrette

### Duck Liver Mousse

Candied Walnuts | Macerated Berries | Crostini

### Beef Carpaccio

**BY R** Prime Beef | Mushrooms | Pickled Radishes  
Truffle | Balsamic | Crostini

## HOT APPETIZERS

### Fire Roasted Cauliflower

**GF V** Tri Colored Cauliflower | Roasted Eggplant  
Sunchoke | Roasted Beet | Tahini | Pistachio

### Mushroom Risotto

**GF V** Wild Mushrooms | Sous Vide Egg Yolk | White Truffle Dust

### Crispy Beef Dumplings

Soy Ginger Reduction

### Chicken Karaage

Dark Chicken | Sesame | Ginger Soy Aioli | Daikon Slaw

### Steakhouse Sliders

Catalina Aioli | Brioche Bun

### Duck & Waffles

Savory Herb Waffle | Southern Fried Duck  
Maple Sriracha | Bacon Marmalade

### Duck Confit Gnocchi

Exotic Local Mushrooms | Caulilini  
Duck Au Jus | Black Truffle | Cauliflower Cream

### Veal Porchetta

Farrow | Local Wild Mushrooms | Baby Spinach  
Cranberries | Veal Porchetta | Honey Dijon Vinaigrette

### Lamb Riblets

Char-Sui Sauce | Crispy Leeks

### Korean Sticky Ribs

Asian Stir Fry | Korean BBQ Sauce | Sesame | Scallion

### House Cured Pastrami Short Ribs

House Smoked | Tomato Jam | Dijon  
Cornichons | Rye Crackers



## SOUP

### Exotic Mushroom Soup

**GF V** Shitake | King Oyster | Enoki  
Portobello | Cremini | Porcini

### Honey Nut Squash Soup

**GF V** Toasted Papitas | Cinnamon Cream

## STONE BAKED

### BBQ Flatbread

Pulled Brisket | BBQ Sauce  
Caramalized Onion & Mushrooms | Chipotle Aioli

### Lamb Flatbread

Baharat Lamb | Herb Hummus | Pignoli Nuts  
Tomato | Cumin Aioli

### Pastrami Flatbread

Tomato Jam | Bourbon Bbq Aioli  
Roasted Garlic Aioli

### Korean BBQ Flatbread

Beef Short Rib | Shiitake Mushrooms  
Korean BBQ Sauce | Sweet Soy Aioli  
Sesame Seeds | Scallions

## ENTREES

### Salt Signature Burger

**BY** House Blend Beef | Candied Beef Bacon Jam  
Brioche Bun | Boston Lettuce  
Beefsteak Tomato | Bermuda Onions | Steak Fries

### Chicken Piccata

Saffron Italian Couscous | Green Sauté  
Lemon White Wine Caper Sauce

### French Chicken Breast

Mushroom Duxelle | Farrow | Haricot Vert  
White Marsala Sauce

### Veal Chop Milanese

Panko Crust | Baby Arugula | Heirloom Tomato  
Citrus Vinaigrette | Balsamic Reduction

### 1/2 Rack Of Lamb

2x Double Chops | Pistachio Crust | Carrot Purée  
Sautéed Peas | Demi

### Short Ribs

Boneless Braised Short Ribs | Glazed Carrots  
Potato Purée | Red Wine Demi

## SEAFOOD

### Ora King Salmon

Seasonal Stir Fry | Honey Garlic | Soy Reduction

### **GF** Chilean Sea Bass

Risotto | Asparagus | Miso Glaze

### Sesame Crusted Bluefin Tuna Steak

Parsnip Purée | Haricot Vert | Sesame Soy Reduction

## STEAK

All Steaks Served With Cauliflower Puree  
Roasted Pearl Onion, Red Wine Shallot Sauce

### **GF** 16oz Black Angus Rib Eye

**GF BY** 12oz Chateau De Boeuf  
Lean Center Cut

**GF BY** 12oz Chateau Au Poivre  
Pepper Crusted

**GF** 14oz Chimichurri Hanger Steak  
Chimichurri Marinade

**GF BY** 10oz Spinalis Steak *limited availability*  
Premium Lip of the Rib

**GF BY** 26oz Dry Aged Cowboy Steak  
Trio Of Sauces

### Enhancements

**GF** Roasted Marrow Bone

**GF** Shaved Burgundy Black Truffle

**Rare- Cooler Red Center | Medium Rare- Warm Red Center**  
**Medium- Warm Pink Center Touch Of Red**  
**Medium Well- Warm Brown, Pink Center**  
**Well Done- Hot Brown Center, No Pink**

**Chef Recommends Not Cooking Steaks More Than Medium.**  
**We Are Not Responsible For Any Steaks Cooked Over Medium.**

## WEEK SPECIALS

### Sunday

#### BBQ Burnt End Sandwich

**BY** Smoked Brisket | Bourbon BBQ Glaze  
Garlic Aioli | Crispy Onions | Brioche Bun  
Side of Southern Slaw

### Monday

#### Asian Skirt Steak

Asian Vegetable Stir Fry | Soy | Sesame | Scallion

### Tuesday

#### Smoked Brisket Pot Pie

Marrow | Root Vegetables  
Chestnut Mushrooms | Truffle

### Wednesday

#### Chefs Special

Chefs Special Of The Night

### Thursday

#### 60 Day Dry Aged Tomahawk BIG BOY

**BY** Vidalia Onion Rings | Marrow "Butter"  
Red Wine Shallot Sauce

**Please note it will take 45min cook time | Served Sliced**

## SIDES / SAUCES

**GF V** Mushroom Medley  
Broccolini  
Garlic Whipped Potatoes  
Roasted Seasonal Veg  
Haricot Vert  
**V** Steakhouse Fries

**GF GF** Bearnaise Sauce  
Chimichurri Sauce  
Red Wine Shallot Sauce

