9 DAYS MENU

COLD APPETIZERS

(GF) (V) **Roasted Beet Salad**
Frisee I Cashew Ricotta I Golden Beets I Candy Cane Beets
Pomegranate Vinaigrette I Seed Granola

(GF) (V) **Summer Salad**
Mesclun Greens I Supreme Orange I Avocado I Pomegranate
Red Onion I English Cucumber I Walnuts I Citrus Vinaigrette

(GF) (V) **Asian Salad**
Bok Choy I Purple Cabbage I Romaine Lettuce I Rainbow Carrots I Snow Peas
Edamame I Daikon Radish I Green Apples I Miso Yuzu Vinaigrette

(R) **Ahi Tuna Tartare**
Avocado I Chives I Sesame Soy I Wonton Crisp

(R) **Hamachi Ceviche**
Citrus Marinated Yellowtail I Blood Orange Cucumber
Frenso Chili I Avocado I Shaved Radish I Yuzu Citrus Salt

(R) **Salt Signature Crispy Rice**
Ahi Tuna I Chives I Sweet Soy

(R) **Sake Crispy Rice**
Guacamole I Spicy Salmon I Scallions I Sweet Soy

(R) **Akami Crispy Rice**
Guacamole I Spicy Tuna I Scallions I Sweet Soy

HOT APPETIZERS

(GF) (V) **Fire Roasted Cauliflower**
Tri Colored Cauliflower I Roasted Eggplant I Roasted Beet I Tahini I Pistachio

(GF) (V) **Mushroom Risotto**
Wild Mushrooms I Sous Vide Egg Yolk I Truffle Powder

Sea Bass N Chips
Battered Sea Bass I Homemade Potato Chips I Tarter Sauce

Sea Bass Dumplings
Carrot I Radish I Mushroom I Sweet Soy Reduction I Parsnip Purée

(V) **Impossible Sliders**
Catalina Aioli I Brioche bun I House Chips

Salmon Tacos
Panko Crusted Salmon I Pico De Gallo
Tomatillo Avocado Salsa I Cilantro Lime Aioli I Lime

Salmon Karaage
Panko Salmon I Sesame I Ginger Soy Aioli I Daikon Slaw

(V) **Wild Mushroom Gnocchi**
Exotic Local Mushrooms I Caulilini I Black Truffle I Cauliflower Cream

SOUP

(GF) (V) **Exotic Mushroom Soup**
Shitake I King Oyster I Enoki I Portobello I Cremini I Porcini

(GF) (V) **Corn Bisque**
Local Jersey Corn I Charred Corn I Truffle Honey I Micro Cilantro

SMALL BITES

(V) **Blistered Shishitos**
Chili Lime Aioli

(GF) (V) **Edamame**
Maldon Salt I Lime

(V) **Truffle Fries**
Black Truffle I Herbs

(V) **Corn Ribs**
Miso I Sea Salt I Lime

(V) **Zucchini Fries**
Marinara

STONE BAKED

(V) **BBQ Flatbread**
Impossible Beef I BBQ Sauce I Chipotle Aioli
Caramalized Onion & Mushrooms I Micro Greens

(V) **Vegetable Flatbread**
San Marzano I Shitake Mushroom
Roasted Peppers I Roasted Red Onions I Zucchini I Tomato

(V) **Heirloom Flatbread**
Cashew Ricotta I Heirloom Tomato I Balsamic I EVOO I Basil

(V) **Korean BBQ Flatbread**
Vegan Short Rib I Shiitake Mushrooms I Korean BBQ Sauce
Sweet Soy Aioli I Sesame Seeds I Scallions

ENTREES

(GF) **Branzino Fillet**
Succotash I Whipped Potato I Lemon Caper Sauce

Salmon Milanese
Jersey Fresh Tomato I Arugula I Lemon

(GF) **Ora King Salmon**
Seasonal Stir Fry I Honey Garlic I Soy Reduction

Chilean Sea Bass
Risotto I Asparagus I Miso Glaze

(GF) **Sesame Crusted Bluefin Tuna Steak**
Parsnip Purée I Haricot Verts I Sesame Soy Reduction

(V) **Pappardelle Ala Fungai**
Local Wild Mushroom I Summer Truffle I Truffle Cream Sauce

(V) **Impossible Burger**
Catalina Aioli I Boston Lettuce I Beefsteak Tomato I Bermuda Onions
Brioche Bun I Steakhouse Fries

SIDES

(GF) (V)
- Broccolini
- Garlic Whipped Potatoes
- Haricot Vert

(V) **Steakhouse Fries**

SALT
STEAKHOUSE

EXECUTIVE CHEF PINCHAS FRANK

(V) - VEGETARIAN

(R) - RAW FISH

(GF) - GLUTEN FREE
please make sure to inform your server

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.