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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
Avocado | Chives | Sesame Soy
Wonton Crisp

Salt Signature Crispy Rice
Ahi Tuna | Chives | Sweet Soy

Sake Crispy Rice
Guacamole | Spicy Salmon | Scallions
Sweet Soy

Akami Crispy Rice
Guacamole | Spicy Tuna | Scallions
Sweet Soy

SMALL BITES

Edamame
Maldon Salt | Lime

Truffle Fries
Black Truffle | Herbs | Ketchup

Corn Ribs
Miso | Sea Salt | Lime

EXECUTIVE CHEF PINCHAS FRANK

V - VEGETARIAN

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

BY - BET YOSEF

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

R - RAW FISH/MEAT

GF - GLUTEN FREE

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



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COLD APPETIZERS

Asian Salad
Seasonal Greens | Green Apple | Snow Peas
Julienne Daikon Rainbow Carrot | Avocado
Cucumber Ribbons | Roasted Cashews | Miso Lemon Dressing

Summer Salad
Mesclun Greens | Supreme Orange | Avocado
Pomegranate Red Onion | English Cucumber
Walnuts | Citrus Vinaigrette

Roasted Beet Salad
Golden Beets | Candy Cane Beets | Mache Greens
Grilled Asparagus | Cashew | Ricotta
Shaved Radish | Pomegranate Dressing

Duck Liver Mousse
Candied Walnuts | Macerated Berries | Crostini

Beef Carpaccio
Prime Beef | Mushrooms | Pickled Radishes
Truffle | Balsamic | Crostini

HOT APPETIZERS

Fire Roasted Cauliflower
Tri Colored Cauliflower | Roasted Eggplant
Sunchoke | Roasted Beet | Tahini | Pistachio

Mushroom Risotto
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

Herb Roasted Bone Marrow
Toasted Sourdough | Caramelized Shallot Jam

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

Lamb Riblets
Char-Sui Sauce | Crispy Leeks

Wagyu Gyoza
Steamed | Miso Soy Broth | Scallion | Sesame

Tongue
Thick Cut Beef Tongue | Cherry Gastrique | Crispy Potatoes
Macerated Cherries | Carrot Puree | Carrot Reduction

Sweetbreads
Garlic Herb Oil | King Oyster Mushroom
Potato Pavé | Roasted Heirloom Carrots | Veal Au Jus

House Cured Pastrami Short Ribs
House Smoked | Tomato Jam | Dijon | Cornichons | Rye Crackers



SOUP

Exotic Mushroom Soup
Shitake | King Oyster | Enoki
Portobello | Cremini | Porcini

Soup Of The Day
Chefs Special Of The Day

STONE BAKED

BBQ Flatbread
Smoked 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

Veal Flatbread
Veal Porchetta | Wild Mushrooms
Baby Spinach | Honey Dijon

ENTREES

Salt Signature Burger
House Blend Beef | Candied Beef Bacon Jam
Catalina Aioli | Boston Lettuce | Beefsteak Tomato
Bermuda Onions | Brioche Bun | 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 | Crispy Shallots

SEAFOOD

Ora King Salmon
Seasonal Stir Fry | Honey Garlic | Soy Reduction

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**

16oz Black Angus Rib Eye

12oz Chateau De Boeuf
Lean Center Cut

12oz Chateau Au Poivre
Pepper Crusted

14oz Chimichurri Hanger Steak
Chimichurri Marinade

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

26oz Dry Aged USDA Prime Cowboy Steak
Trio Of Sauces

Enhancements

Roasted Garlic

Roasted Marrow Bone

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

Monday

Herb Crusted Prime Rib Aujus
Yukon Whipped Potatoes | Sautéed Greens
Red Wine Demi | Braised Pearl Onion (Served Medium)

Tuesday

Smoked Brisket Pot Pie
Marrow | Root Vegetables | Chestnut Mushrooms | Truffle

Wednesday

Chefs Special
Chefs Special Of The Night

Thursday

**60 Day USDA Prime Dry Aged
Tomahawk BIG BOY**
Vidalia Onion Rings | Marrow "Butter"
Red Wine Shallot Sauce
Please note it will take 45min cook time | Served Sliced

SIDES / SAUCES

Mushroom Medley
Broccolini
Grilled White Asparagus
Garlic Whipped Potatoes
Haricot Vert
Steakhouse Fries

Bearnaise Sauce
Chimichurri Sauce
Red Wine Shallot Sauce

