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SMALL BITES

GF V **Edamame**
Maldon Salt | Lime

V **Truffle Fries**
Black Truffle | Herbs

V **Corn Ribs**
Miso | Sea Salt | Lime

FISH APPETIZER

R **Salt Signature Crispy Rice**
Ahi Tuna | Chives | Sweet Soy

Sea Bass Dumplings
Carrot | Radish | Mushroom Slaw
Sweet Soy Reduction | Parsnip Purée

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

R **Ahi Tuna Tartare**
Avocado | Chives | Sesame Soy | Wonton Crisp

COLD APPETIZERS

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

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

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

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

EXECUTIVE CHEF PINCHAS FRANK

V - **VEGETARIAN**

BY - **BET YOSEF**

R - **RAW FISH/MEAT**

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.

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HOT APPETIZERS

Crispy Beef Dumplings
Soy Ginger Reduction

Chicken Karaage
Dark Chicken | Sesame | Ginger Soy Aioli
Daikon Slaw

Steakhouse Sliders
Catalina Aioli | Brioche Bun | Dry Aged Beef

Mushroom Risotto
Wild Mushrooms | Sous Vide Egg Yolk
White Truffle Dust

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

Duck & Waffles
Savory Herb Waffle | Southern Fried
Duck Maple Sriracha | Pastrami Marmalade

BY **Short Rib Gnocchi**
Exotic Local Mushrooms | Beef Au Jus
Caulilini | Black Truffle | Cauliflower Cream

Char Siu Lamb Terrine
Confit Lamb Riblets | Char Siu Glaze
Smashed Cucumber Salad

Wagyu Gyoza
Steamed | Miso Soy Broth | Scallion | Sesame

Korean Beef Back Ribs
Ponzu BBQ Sauce | Asian Slaw | Sesame
Scallion | Togarashi

Sweetbreads
Pan Roasted | Roasted Local Wild Mushrooms
Roasted Heirloom Carrots | Sunchoke Purée
Beef Au Jus | Cabernet Reduction

BY **House Cured Pastrami Short Ribs**
House Smoked | Tomato Jam | Dijon
Cornichons | Rye Toast

Herb Roasted Bone Marrow
Toasted Sourdough | Candied Pastrami Jam

SEAFOOD

GF **Bronzino Fillet**
Succotash | Whipped Potato | Lemon Caper Sauce

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

Sesame Crusted Bluefin Tuna Steak
Parsnip Purée | Haricot Vert | Sesame Soy Reduction

Chilean Sea Bass
Risotto | Asparagus | Miso Glaze

SOUP

GF V **Exotic Mushroom Soup**
Shitake | King Oyster | Enoki
Portobello | Cremini | Porcini

Soup of the Day
Chef Special of the Day

STONE BAKED

BY **BBQ Flatbread**
Smoked Brisket | BBQ Sauce
Caramelized Onion & Mushrooms | Chipotle Aioli

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

BY **Pastrami Flatbread**
Tomato Jam | Bourbon BBQ Aioli
Roasted Garlic Aioli

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

ENTREES

BY **Salt Signature Burger**
House Blend Beef | Candied Pastrami 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

Crispy Chicken Schnitzel
Baby Arugula | Heirloom Tomato | Citrus
Vinaigrette | Lemon Wedge

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

Veal Chop Milanese
Panko Crust | Baby Arugula | Heirloom Tomato
Citrus Vinaigrette | Balsamic Reduction

1/2 Rack of Lamb
2x Double Chops | Pistachio Crust
Celeriac Apple Purée | Glazed Turnips | Demi

STEAK

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

GF **16oz Black Angus Ribeye**
Rich Marbling Of Fat

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

GF BY **12oz Château Au Poivre**
Pepper Crusted | Center Cut

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

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

Chef's Cut Of The Day

BY **60 Day USDA Prime Dry Aged
Tomahawk BIG BOY**
Vidalia Onion Rings | Marrow “Butter”
Red Wine Shallot Sauce

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

Enhancements

GF **Roasted Garlic**
GF **Roasted Marrow Bone**
GF **Shaved Burgundy Black Truffle**

Steak Temperature:

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 Beyond Medium
We Are Not Responsible For Any Steaks Cooked Over Medium.**

SIDES / SAUCES

GF **Broccolini**
GF **Garlic Whipped Potatoes**
V **Roasted Fingerlings**
GF **Haricot Vert**
V **Steakhouse Fries**

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

