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FISH APPETIZER

Salmon Crispy Potatoes

King Salmon | Crispy Potato
Yuzu Wasabi Dressing

Tuna Pizette

Crunchy Flour Crisp | Bluefin Tuna
Soy Glaze | Jalapeño | Micro Greens

Sea Bass Dumplings

Carrot | Radish | Mushroom
Sweet Soy Reduction | Parsnip Purée

Salmon Carpaccio

Salmon Belly | Sesame | Jalapeno
Red Onion | Zuke

Sea Bass N Chips

Battered Sea Bass | Waffle Chips
Tarter Sauce

Hamachi Sashimi With Yuzu Soy

Yellowtail | Jalapeno

Tuna Sashimi

Ponzu | Red Chili

Ahi Tuna Tartare

Avocado | Chives | Sesame Soy | Wonton Crisp

Crispy Rice

Spicy Ahi Tuna | Chives | Sweet Soy

Sea Bream Tempura

Shiso Leaf | Toro | Truffle Micro Greens

Rainbow Carpaccio

Tuna | Salmon | Yellowtail | Thai Chili | Jalapeno

SMALL BITES

Fried Zucchini

House Marinara

Patatas Bravas

Fingerlings | Chipotle Aioli | Chives

Edemame

Maldon Salt | Lime

Truffle Fries

Black Truffle | Herbs | Truffle Ketchup

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

N U

COLD APPETIZERS

Asian Salad

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

Autumn Salad

Mesclun Greens | Supreme Orange
Delicata Squash | Pomegranate | Red Onion
English Cucumber | Pumpkin Seeds
Maple Vinaigrette

Roasted Beet Salad

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

Beef Carpaccio

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

Steak Tartare

Mustard Seeds | Cornichons | Shallots
Herbs | Capers | Crostini

HOT APPETIZERS

Fire Roasted Cauliflower

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

Mushroom Risotto

Wild Mushrooms | Sous Vide Egg Yolk | Truffle Powder

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

Lamb Riblets

Char-Sui Sauce | Crispy Leeks

Korean Sticky Ribs

Asian Stir Fry | Korean BBQ Sauce
Sesame | Scallion

Sweetbreads

Apple Glaze | Artichoke Cream | Apple Chutney
Caulilini | Yukon Gold

House Cured Pastrami Short Ribs

House Smoked | Tomato Jam | Dijon | Cornichons

SOUP

Exotic Mushroom Soup

Shitake | King Oyster | Enoki
Portobello | Cremini | Porcini

Corn Bisque

Local Jersey Corn | Charred Corn
Truffle Honey | Micro Cilantro

Soup Of The Day

Chefs Special

STONE BAKED

BBQ Flatbread

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

Lamb Flatbread

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

Pastrami Flatbread

Tomato Jam | Bourbon Bbq Aioli
Roasted Garlic Aioli | Mescaline Greens

Korean BBQ Flatbread

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

ENTREES

Short Ribs

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

Rack Of Lamb

Baby Chops | Pistachio Crust | Carrot
Purée | Sautéed Peas | Demi

Veal Chop Milanese

Panko Crust | Mache | Heirloom Tomato
Lemon Vinaigrette

French Chicken Breast

Mushroom Duxelle | Farrow | Haricot Vert
White Marsala Sauce

Salt Signature Burger

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

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 Braised Cipollini Onions &
Red Wine Shallot Sauce

16oz Black Angus Rib Eye

BY 12oz Filet De Boeuf
Lean center cut

BY 12oz Fillet Au Poivre
Pepper Crusted

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

BY 26oz Dry Aged Cowboy Steak
Served Sliced

Enhancements

Roasted Marrow Bone

Shaved Winter 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

Chefs Special

Chefs Special Of The Night

Tuesday

Smoked Brisket Pot Pie

Marrow | Root Vegetables | Chestnut
Mushrooms | Truffle

Wednesday

14oz Chimichurri Hanger Steak

Roasted Fingerlings | Chimichurri Marinade

Thursday

60 Day 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

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

S Bearnaise Sauce
Chimichurri Sauce
Red Wine Shallot Sauce