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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.



N U

COLD APPETIZERS

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

Autumn Squash Salad
Mesclun Greens | Winter Squash Medley | Supreme Orange
Pomegranate | English Cucumber Red Onion
Pumpkin Seeds | Maple Vinaigrette

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

Heirloom Tomato Salad
Chives | Basil | Mint | Shallots | EVOO
English Cucumber | Herb Vinaigrette

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

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

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

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

Beef Ribs
Coffee Rub | Sticky BBQ Glaze | Yucca Fries

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



SOUP

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

Honey Nut Squash Soup
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
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

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 Cowboy Steak
Trio Of Sauces

Enhancements

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

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
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**

