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FISH APPETIZER

Salmon Crispy Potatoes

King Salmon | Crispy Potato
Yuzu Wasabi Dressing | Nigiri Style

Tuna Pizette

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

Sea Bass Dumplings

Carrot | Radish | Mushroom
Sweet Soy Reduction | Parsnip Purée

Mini Tuna Taco

Bluefin Tuna | Crispy Wonton Shell | Guac
Sesame | Soy | Ponzu | Radish | Micro Arugala

Sea Bass N Chips

Battered Sea Bass | Waffle Chips
Tarter Sauce

Hamachi Sashimi With Yuzu Soy

Yellowtail | Jalapeno

Ahi Tuna Tartare

Avocado | Chives | Sesame Soy | Wonton Crisp

Crispy Rice

Spicy Ahi Tuna | Chives | Sweet Soy

Rainbow Carpaccio

Tuna | Salmon | Yellowtail | Thai Chili | Jalapeno

SMALL BITES

Yam Fritters

Maple Aioli

Fried Zucchini

Tomato Aioli

Patatas Bravas

Fingerlings | Chipotle Aioli | Chives

Edamame

Maldon Salt | Lime

Truffle Fries

Black Truffle | Herbs | Truffle Ketchup

Corn Ribs

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

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

Duck Liver Mousse

Candied Walnuts | Macerated Berries
Toast Points

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 | Truffle Powder

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

Barbacoa Tacos

Corn Tortillas | Pico De Galo | Micro Cilantro
Chipotle Aioli

Lamb Riblets

Char-Sui Sauce | Crispy Leeks

Korean Sticky Ribs

Asian Stir Fry | Korean BBQ Sauce | Sesame | Scallion

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 Cauliflower Puree
Confit Pearl Onion, Garlic & Tomato | Red Wine Shallot Sauce

GF 16oz Black Angus Rib Eye

12oz Filet De Boeuf

Lean center cut

GF **BY** 12oz Fillet Au Poivre

Pepper Crusted

GF 14oz Chimichurri Hanger Steak

Chimichurri Marinade

GF **BY** 10oz Spinalis Steak *limited availability*

Premium Lip of the Rib

GF **BY** 26oz Dry Aged Cowboy Steak

Served Sliced

Enhancements

GF Roasted Marrow Bone

GF 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

BY 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

BY Marrow | Root Vegetables | Chestnut
Mushrooms | Truffle

Wednesday

Chefs Special

Thursday

60 Day Dry Aged Tomahawk BIG BOY

GF **BY** Vidalia Onion Rings | Marrow "Butter"
Red Wine Shallot Sauce

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

SIDES / SAUCES

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

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



GF **BY**



GF



GF **GF**