

# M E

## SMALL BITES

- GF** **V** **Edamame**  
Maldon Salt | Lime
- V** **Truffle Fries**  
Black Truffle | Herbs
- V** **Corn Ribs**  
Miso | Sea Salt | Lime

## FISH APPETIZER

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

## COLD APPETIZERS

- GF** **V** **Roasted Beet Salad**  
Frisee | Cashew Ricotta | Golden Beets  
Candy Cane Beets | Pomegranate Vinaigrette  
Seed Granola
- GF** **V** **Seasonal Salad**  
Mesclun Greens | Roasted Delicata Squash  
Glazed Honey Nut Squash | Red Onion  
Cranberries | Supreme Orange | English Cucumber  
Maple Glazed Pecans | Maple Vinaigrette
- GF** **V** **Asian Salad**  
Bok Choy | Purple Cabbage | Romaine Lettuce  
Rainbow Carrots | Snow Peas | Edamame  
Daikon Radish | Green Apples | Miso Yuzu Vinaigrette
- Duck Liver Mousse**  
Savory Sables | Whipped Duck liver Mousse  
Rosemary Tuile | Moscato Gel  
Blueberry | Onion Jam
- BY** **R** **Beef Carpaccio**  
Prime Beef | Mushrooms | Pickled Radishes  
Shallots | Cauliflower | Truffle | Balsamic | Crostini

### 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  
please make sure to inform your server

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## HOT APPETIZERS

- GF** **V** **Fire Roasted Cauliflower**  
Tri Colored Cauliflower | Roasted Eggplant  
Roasted Beet | Tahini | Pistachio
- GF** **V** **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
- Roasted Bone Marrow**  
Herb Crust | Caramelized Shallot Jam  
Toasted Sourdough

- Duck & Waffles**  
Savory Herb Waffle | Southern Fried Duck  
Maple Sriracha | Bacon Marmalade

- Veal Porchetta**  
Farrow | Local Wild Mushrooms  
Baby Spinach | Cranberries | Veal Porchetta  
Honey Dijon Vinaigrette

- Duck Confit Gnocchi**  
Exotic Local Mushrooms | Duck Au Jus  
Caulilini | Black Truffle | Cauliflower Cream

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

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

- Pan Roasted Sweetbreads**  
Local Wild Mushrooms | Caramelized Onion  
Sun Choke | Veal Au Jus | Cabernet Reduction

- Robotaki**  
Thin Sliced Filet | Stir fry | Sticky Asian BBQ

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

## SOUP

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

- Soup Of The Day**  
Chefs Special Of The Day



## WAGYU

- Wagyu Fried Rice**  
Fried Egg | Shaved Wagyu Beef  
Wok Fried Vegetables | Scallion

- Wagyu Bao Buns**  
House Cured Wagyu | Sweet Pickled Cucumbers  
Pickled Chili | Hoisin Maple Coulis

- Wagyu Gyoza**  
Steamed | Miso Soy Broth | Scallion | Sesame

- Wagyu Petite Fillet**  
6oz Wagyu Fillet Served up to Medium  
Roasted Fingerlings | Bordelaise Sauce

## STONE BAKED

- BBQ Flatbread**  
Smoked Brisket | BBQ Sauce  
Caramelized 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

- BY** **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

- Glazed Chicken Roulade**  
Pan Seared Chicken Breast | Mousseline  
Roasted Petite Vegetables | Chicken Jus

- 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

- GF** **Chilean Sea Bass**  
Risotto | Asparagus | Miso Glaze

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



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## STEAK

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

- GF** **16oz Black Angus Rib Eye**  
Rich Marbling Of Fat

- GF** **BY** **12oz Chateau De Boeuf**  
Lean Center Cut

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

- GF** **14oz Chimichurri Hanger Steak**  
Chimichurri Marinade

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

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

### Enhancements

- GF** **Roasted Garlic**
- GF** **Roasted Marrow Bone**
- GF** **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**  
**BY** Smoked Brisket | Bourbon BBQ Glaze | Garlic Aioli  
Crispy Onions | Brioche Bun | Side of Southern Slaw

- Monday**  
**Herb Crusted Prime Rib Au Jus**  
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**  
**BY** **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

- GF** **V** **Mushroom Medley**
- GF** **V** **Broccolini**
- V** **Grilled White Asparagus**
- V** **Garlic Whipped Potatoes**
- V** **Haricot Vert**
- V** **Steakhouse Fries**

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



JSOR