

SALT

Established in 2015

steak & seafood

APPETIZERS

CRAB CAKE
paquillo roumalade, salmon berry relish

CRISPY CALAMARI
cocktail sauce, lemon

BRIDGETT COVE OYSTERS (JUNEAU)*
Half dozen on the half shell with mignonette Baked
Rockefeller with garlic crostini

GRILLED AVOCADO
goat cheese, agave nectar, pico de gallo

PROSCUITTO WRAPPED SCALLOPS
wild mushrooms, tarragon creme

GNOCCHI
Ricotta, Basil Pesto, hint of cream

SALT TRIO
marinated cucumbers, curry apricot chicken, Harissa
crab

FRIED BRUSSEL SPROUTS
tossed with lemon and sea salt
Add Bacon

FRITES MORNAY
parmesan, truffle & egg sunny side up
OR Truffle Fries

LOLLIPOP LAMB CHOPS*
dry rosemary rub, Malbec syrup

BONES & BREAD
Roasted Beef Marrow, Arugula, Wild Mushrooms, and Black
Truffle

SPOT PRAWN CEVICHE
avocado, radish, plum tomato

CALABRIAN SALMON
wild alaskan salmon, dry rub, peach salsa

SOUPS & SALADS

PEAR GORGONZOLA SALAD
spring mix, candied walnuts, Chardonnay poached pears,
balsamic vinaigrette

SALT CAESAR SALAD
romaine lettuce, grape tomatoes, anchovy, croutons and shaved
parmesan with garlic Caesar dressing

NICOISE SALT
smoked alaskan salmon, potatoes, hericot vert, plum tomatoes

FRENCH ONION SOUP
with gruyere and crostini

CRAB CHOWDER
cheddar biscuit

HOT & SOUR "CRAB"
edamame, tofu, bamboo, mushrooms

HOUSE SPECIALTIES

*Our steaks are USDA Certified Angus from Oregon. Steaks are prepared in a 1600 degree broiler and cooked to temperature.
Split plates \$5*

BONE-IN RIBEYE*
20 oz cut from the rib section with marbling, Brandied
Mushrooms & Baby Wedge Salad

FILET MIGNON*
8 oz Center-Cut, Potatoes Au Gratin, Vegetables, Bacon Jam,
Horseradish

CAULIFLOWER STEAK
Roasted with Harissa, Oyster Mushrooms, Thyme

BUTCHER'S CUT*
Hangar Steak medallions, Jalepeno Mash, Mushroom Ragout

BOURBON PORK CHOP*
13oz Bone-In Chop, Rosemary Bourbon Rub, Fingerling
Potatoes, Rhubarb Pinot Gastrique, Poached Cranberries

SALT BURGER*
Waygu, Guerye, Rosemary Aioli and Arugula

BEST STEAK SANDWICH
Filet Mignon, Piquillo Pepper Chutney, Grilled Romaine

CHICKEN & DUMPLINGS
Housemade Gnocchi, Roasted Vegetables, Rosemary Valoute

ALASKAN HALIBUT*
pan seared, acquerello, pine nuts, sun dried tomatoes, sherry
jus

WILD ALASKAN GINGER SALMON*
king salmon, coconut broth, seasoned rice, ginger citrus,
wakame

VEGETABLE WELLINGTON
Butternut Squash, Duxelles & Portabella, Grape Tomato Salad,
gorgonzola, wrapped in a Puff Pastry, with Buerre Roughe

PAPPARDELLE PASTA
arugula pesto, butternut squash, rice cream & truffle
Add Chicken +

MEDITERRANEAN PASTA
Fresh Angel Hair, Tomato Garlic Concasse, slivered carrots,
zucchini, Capers, & Kalamata
Add Scallops +

PAINTED BEET
court boullion, chioggia, 3 sauces, cabbage crisp

FRUTTI DI MARE
house pappardelle, reggiano creme, king crab, sea scallop,
spot prawns, truffle salad & pepper coulis

MUST HAVE
menus

BLUE - seared; RARE - red throughout; cool; MEDIUM RARE - red throughout, warm; MEDIUM - pink with red center; MEDIUM WELL - slight pink; WELL DONE - no pink

18% gratuity may be added for parties of 6 or more. | Split plate charge - \$5

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.