

SALT

Established in 2015

steak & seafood

APPETIZERS

OYSTERS ROCKEFELLER

spinach, creme, parmesan, sambucca

PROSCIUTTO WRAPPED SCALLOPS

poor mans hash, buerre blanc

FRIED BRUSSEL SPROUTS

tossed with lemon and sea salt
Add Bacon \$3

FRITES MORNAY

parmesan, truffle & egg sunny side up
Truffle Fries 8

LAMB CHOPS

malbec cherry chutney, mint

FOIS GRAS

maple tangerine, fig mostarda, pickled fennel

CRISPY CALAMARI

cocktail sauce, lemon

SALMON 3 WAYS

smoked, grav lox, ikura

CRAB & AVOCADO

harissa, mesclun, radish, citrus gastrique

SOUPS & SALADS

NICOISE

smoked salmon, hericot vert, egg, tomato, fingerlings

CAPRESE

mozzarella, roma, basil, arugula spaghetti

FRUIT SALAD

chardonnay pears, melons, berries

BEETS & QUINOA

avocado, apple, blood orange, celery

FRENCH ONION SOUP

with gruyere and crostini

CRAB BISQUE

cheddar biscuit

CLAM CHOWDER

housemade new england style

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

"TABLESIDE" STEAK DIANNE

fillet medallions, shallots, garlic, dijon brandy, veal jus, roasted fingerlings, baby carrots. main dining room

RIBEYE *

20 oz bone-in rib eye, mushroom cups, wedge salad

FILET MIGNON *

8 oz center-cut, seared fois gras, whipped potato, plum tomatoes, asparagus

PORK CHOP *

13 oz double bone, barrel seagrass bbq sauce, corn & green chilies, jalepeno au gratin

SALT BURGER *

waygu, white cheddar, carmalized onions, aioli, tomatoes, arugula

LAMB TENDERLOIN *

sweet garlic, tomato coulis, wild mushrooms, rosemary oil, mint jelly

CAULIFLOWER STEAK

Roasted with Harissa, Oyster Mushrooms, Thyme

ROASTED ONION

mashed potato, braised mushrooms, butternut squash, parmigiano crisp

ALASKAN HALIBUT *

gulf halibut, pan seared weathervane scallops, pilaf, sherry jus, pine nuts

KING SALMON *

king crab meat flamed in brandy, forbidden rice, garlic saffron creme

TORTELLINI REGGIANO

housemade pasta, prosciutto, portobella, garlic creme

LINGUINI & CLAMS

fresh pasta, little necks, red pepper flakes, frog's leap chardonnay

FRUTTI DI MARE *

king crab, scallop prawns, pecorino creme, truffle, housemade pappardelle

SABLEFISH *

miso, yaki udon, grilled bok choy

MUST HAVE
mentals

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.