

Established in 2015

SALT

steak & seafood

LUNCH APPETIZERS

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

CAPTAIN RON'S CLAM CHOWDER

Served with Garlic Sourdough Baguette

CRISPY CALAMARI

with panko crispy & cocktail sauce, lemon

PROSCUITTO WRAPPED SCALLOPS

wild mushrooms, tarragon creme

LOLLIPOP LAMB CHOPS

dry rosemary rub, Malbec syrup

CRAB & ARTICHOKE DIP

kalamata crostini

CRAB CAKE

paquillo roumalade, salmon berry relish

LUNCH SPECIALTIES

SALT BURGER*

Waygu, Guerye, Rosemary Aioli and Arugula

WHISKEY BURGER*

Our house-made Jack Daniel's BBQ, Chef Sauce,
Mushrooms, Applewood Bacon, & LTO stacked on
our ground smash-patty

BEST STEAK SANDWICH

Fillet Mignon, Piquillo Pepper Chutney, Grilled
Romaine

PRIME DIP & CHEDDAR FRENCH DIP

Slow-Roasted Prime Rib, sliced, Cheddar, served
with Au Jus

ROASTED TURKEY

avocado, sprouts, cream cheese, rhubarb chutney

STEAK & EGGS

cast iron filet, dienne sauce, eggs & potato hash

EGGS SARDU

creamed spinach, artichoke bottoms, black truffle
& hollandise

ALASKAN GULF HALIBUT

with grape tomato salad, rhubarb gastrique

WILD KING SALMON

chili spiced, spinach picotta

CRAB & SPOT PRAWN MAC

mac & cheese, black truffle

CRAB ROLL

king crab, garlic & rosemary aioli, truffle fries

CREME BRULEE WAFFLE

fresh berries

DESSERTS

CHOCOLATE MOUSSE

CREME BRULEE

CARAMEL BROWN BUTTER CAKE

with vanilla ice cream

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