

SALT

Established in 2015

steak & seafood

◆.....◆ APPETIZERS ◆.....◆

FRIED BRUSSEL SPROUTS

tossed with lemon and sea salt
Add Bacon \$3

FRITES MORNAY

parmesan, truffle & egg sunny side up
Truffle Fries 8

PISTACHIO LAMB *

dijon, tomato chutney, minted yogurt

BONES & BREAD

Roasted Beef Marrow, Arugula, Wild Mushrooms, and
Black Truffle

STEAK TARTARE *

caper, sour onion, gherkins, quail eggs, chips

FOIS GRAS

duck liver, pickled pomegranate, smoked pearls, fig
mostarda

CRISPY CALAMARI

cocktail sauce, lemon

SMOKED SCALLOPS *

butternut puree, oyster mushrooms, fennel

GNOCCHI

Ricotta, Basil Pesto, hint of cream

BAKED BRIE

walnut, cherry compote

◆.....◆ SOUPS & SALADS ◆.....◆

PEAR GORGONZOLA SALAD

spring mix, candied walnuts, Chardonnay poached pears,
balsamic vinaigrette

BEETS & ARUGULA

pickled beets, marcona almonds, matag blue cheese

WILTED SPINACH

pancetta, egg, berries, goat cheese, rhubarb gastrique

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*

BONE-IN RIBEYE *

20 oz cut from the rib section with marbling, Brandied
Mushrooms, onions, potatoes au gratin

FILET MIGNON *

8 oz center-cut, spaghetti squash, baked potato, bacon
jam, fresh horseradish

BUTCHER'S CUT *

hangar steak medallions, roasted fingerlings, mushroom
ragout

PORK CHOP *

13oz bone-in chop, fresh oregano, tomatillos, polenta

SALT BURGER *

waygu, beechers white cheddar, carmalized onions,
rosemary aioli, beefsteak tomatoes, arugula

ROSEMARY LAMB *

black truffle risotto, tomato coulis, eggplant

ALASKAN HALIBUT *

honey dijon glazed, garlic lemon spaetzle, broccolini

SALMON CABERNET *

wild king salmon, bacon-wrapped pinwheel, potato
pancake, zenato buerre rouge

ROASTED EGGPLANT

hoisin glazed, five spiced vegetables, forbidden rice

TORTELLINI REGGIANO

housemade pasta, prosciutto, portobello, garlic creme
Add Chicken + 9

LINGUINI WITH CLAMS

fresh pasta, little necks, frog's leap chardonnay

CHICKEN & DUMPLINGS

housemade gnocchi, roasted vegetables, rosemary
valoute

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.