

# SALT

Established in 2015

## steak & seafood

### APPETIZERS

#### FRIED BRUSSELS

lemon, sea salt  
Add Bacon

#### FRITES MORNAY

truffle & egg sunny side up quail eggs

#### LAMB CHOPS

cantena malbec, pickled onions, tzatziki slaw

#### COQUILLE ST. JACQUES

morques de verdejo, creme, parmesan, smoked pork belly

#### BONES BRULEE

beef marrow chimichuri

#### GNOCCHI

zenato pinot gris, pesto creme, kalamata toast

#### FOIS GRAS

maple tangerine, fig mostarda, pomegranate

#### CALAMARI 2 WAYS

crispy calamari, calamari salad

#### CRAB ROLL

harissa, creme fraiche, saffron aioli

#### ROASTED PORTABELLA

klinker brick, arugula, black truffle

#### TEMPURA PRAWNS

wakame, ponzu, wasabi

#### STEAK TARTARE

capers, pickled fennel, rosemary oil, red onion

### SOUPS & SALADS

#### BEETROOT & APPLES

avocado mousse, orange & herb gastrique

#### PEAR GORGONZOLA SALAD

la ville rose, spring mix, candied walnuts, balsamic  
vinaigrette

#### BUTTER LETTUCE FLOWER

garden vegetables, SALT's green goddess dressing

#### WEDGE

pinot noir blue cheese dressing, plum tomato, red onion,  
crumbles & smoked pork belly

#### FRENCH ONION SOUP

gruyere, crostini

#### CRAB BISQUE

cheddar biscuit

#### CLAM CHOWDER

housemade new england style, deconstructed

### HOUSE SPECIALTIES

#### "TABLESIDE" STEAK DIANNE

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

#### RIBEYE \*

jalepeno whip potatoes, mushrooms, beet puree

#### FILET MIGNON \*

tempranillo demi, potato terrine, butternut squash

#### PORK TENDERLOIN \*

poor man's hash, spaghetti squash, port buerre roughe

#### SALT BURGER \*

waygu, white cheddar, carmalized onions

#### ROASTED LAMB \*

tomato coulis, sweet garlic, wild mushrooms, mint

#### DUCK A LA ORANGE

succotash, celeriac puree, cherries, grand marnier

#### CHICKEN & DUMPLINGS

crispy, rosemary veloute, gnocchi

#### ALASKAN HALIBUT ALEXANDER \*

grigich hills sauv blanc, lemon, capers, garlic, angel hair

#### KING SALMON \*

pork belly fried rice, ginger infused yuzu, buerre blanc,  
mandarin gastrique, tempura enoki

#### TORTELLINI REGGIANO

alfredo, ricotta, prosciutto, portabella

#### SABLEFISH \*

miso, yaki udon, grilled bok choy

#### SEAFOOD PAPPARDELLE MARINARA

house-made zebra pasta, scallops, shrimp, mussels

#### VEGETABLE WELLINGTON

cauliflower puree, quinoa, red pepper jam

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.

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