APPETIZERS

FRIED BRUSSELS
lemon, sea salt
Add Bacon

FRIES MORNAY
truffle & egg sunny side up quail eggs

LAMB CHOPS
cantena malbec, pickled onions, tzatziki slow

COQUILLE ST. JACQUES
morques de verdeja, crema, parmesan, smoked pork belly

BONES BRULEE
beef marrow chimichurri

GNOCCHI
zenato pinot gris, pesto creame, kalamata toast

FOIS GRAS
maple tangerine, fig mustard, pomegranate

CALAMARI 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, beer puree

FILET MIGNON*
tempranillo demi, potato terrine, butternut squash

PORK TENDERLOIN*
poor man's hash, spaghetti squash, port buerre rouge

SALT BURGER*
waygu, white cheddar, carmalized onions

ROASTED LAMB*
tomato coulis, sweet garlic, wild mushrooms, mint

DUCK A LA ORANGE
suckatash, celeriac puree, cherries, grand marnier

CHICKEN & DUMPLINGS
crispy, rosemary veloute, gnocchi

ALASKAN HALIBUT ALEXANDER*
grigich hills sauve 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 bik choy

SEAFOOD PAPPARDELLE MARINARA
house-made zebra pasta, scallops, shrimp, mussels

VEGETABLE WELLINGTON
cauliflower puree, quinoa, red pepper jam

BLUE = seared; RARE = red throughout; COOKED; 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 foodborne illness.