

M E N U

C O L D A P P E T I Z E R S

Asian Salad

Seasonal Greens | Shiso Leaves | Green Apple | Snow Peas
Julienne Daikon | Rainbow Carrot | Cucumber Ribbons | Avocado
Roasted Cashews | Miso Lemon Dressing

Summer Salad

Mesclun Greens | Supreme Orange | Avocado | Pomegranate
Red Onion | English Cucumber | Walnuts | Citrus Vinaigrette

Roasted Beet Salad

Golden Beets | Candy Cane Beets | Grilled Asparagus
Mache Greens | Cashew Ricotta | Shaved Radish
Pomegranate Dressing

Yellowtail Ceviche

Blood Orange | Cucumber | Citrus | Mache | EVOO | Hibiscus Salt

Ahi Tuna Tartare

Avocado | Chives | Sesame Soy | Wonton Crisp

Crispy Rice

Spicy Ahi Tuna | Chives | Sweet Soy

Beef Carpaccio

Prime Beef | Mushrooms | Pickled Radishes
Truffle | Balsamic | Crostini

Steak Tartare

Mustard Seeds | Cornichons | Shallots | Capers | Crostini

H O T A P P E T I Z E R S

Fire Roasted Cauliflower

Tri Colored Cauliflower | Roasted Eggplant | Beet Purée
Tahini | Pistachio

Mushroom Risotto

Wild Mushrooms | Sous Vide Egg Yolk | Truffle Powder

Fish N Chips

Battered Alaskan Cod | Waffle Chips | Tarter Sauce

Sea Bass Dumplings

Carrot | Radish | Mushroom | Sweet Soy Reduction | Parsnip Purée

Chicken Karaage

Dark Chicken | Sesame | Ginger Soy Aioli | Daikon Slaw

Steakhouse Sliders

Catalina Aioli | Brioche Bun

Duck & Waffles

Savory Herb Waffle | Southern Fried Duck | Maple Sriracha
Bacon Marmalade

Duck Confit Gnocchi

Exotic Local Mushrooms | Caulilini | Duck Au Jus | Black Truffle
Cauliflower Cream

Lamb Riblets

Char-Sui Sauce | Crispy Potato Skins

Korean Sticky Ribs

Sticky Rice | Korean BBQ Sauce | Sesame | Scallion

Beef Cheek Taquitos

Corn Purée | Charred Pink Pineapple | Pico De Gallo

House Cured Pastrami Short Ribs

House Smoked | Tomato Jam | Dijon | Cornichons

S O U P

Exotic Mushroom Soup

Shitake | King Oyster | Enoki | Portobello | Cremini | Porcini

Corn Bisque

Local Jersey Corn | Charred Corn | Truffle Honey | Micro Cilantro

S T O N E B A K E D

BBQ Flatbread

Pulled Brisket | BBQ Sauce | Caramelized Onion & Mushrooms
Chipotle Aioli | Micro Basil

Lamb Flatbread

Baharat Lamb | Herb Hummus | Pignoli Nuts | Tomato
Cumin Aloli

Pastrami Flatbread

Tomato Jam | Bourbon Bbq Aioli | Roasted Garlic Aioli
Mescaline Greens

Korean BBQ Flatbread

Beef Short Rib | Shiitake Mushrooms | Korean BBQ Sauce
Sweet Soy Aioli | Sesame Seeds | Scallions

E N T R E E S

Short Ribs

Boneless Braised Short Ribs | Glazed Carrots | Potato Purée
Red Wine Demi

Rack Of Lamb

Baby Chops | Pistachio Crust | Carrot Purée | Sautéed Peas | Demi

Veal Chop Milanese

Panko Crust | Mache | Heirloom Tomato | Lemon Vinaigrette

French Chicken Breast

Mushroom Duxelle | Farrow | Haricot Vert | White Marsala Sauce

Salt Signature Burger

House Blend Beef | Candied Beef Bacon Jam | Brioche Bun
Boston Lettuce | Beefsteak Tomato | Bermuda Onions | Steak Fries

S E A F O O D

Branzino Fillet

Succotash | Whipped Potato | Lemon Caper Sauce

Ora King Salmon

Roasted Seasonal Vegetable | Corn Purée | Au Citron Sauce

Chilean Sea Bass

Risotto | Asparagus | Miso Glaze

Sesame Crusted Bluefin Tuna Steak

Parsnip Purée | Haricot Vert | Sesame Soy Reduction

EXECUTIVE CHEF PINCHAS FRANK

Ⓥ - VEGETARIAN Ⓟ - BET YOSEF Ⓡ - RAW FISH/MEAT

AUTOMATIC GRATUITY OF 20% WIL BE ADDED TO ANY PARTY OVER 6 PEOPLE.

CONSUMING RAW OR UNCOOKED MEAT, POULTRY & SEAFOOD
MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

S T E A K

All Steaks Served With Braised Cipollini Onions & Red Wine Shallot Sauce

16oz Black Angus Rib Eye

Ⓡ 12oz Filet De Boeuf
Lean center cut

Ⓡ 12oz Fillet Au Poivre
Pepper Crusted

14oz Chimichurri Skirt Steak *Served Chefs Temperature*
Chimichurri Marinade

Ⓡ 10oz Spinalis Steak *limited availability*
Premium Lip of the Rib

Ⓡ 26oz Dry Aged Cowboy Steak
Served Sliced

Enhancements

Roasted Marrow Bone

Summer Black Truffle

Rare- Cooler Red Center | Medium Rare- Warm Red Center
Medium- Warm Pink Center Touch Of Red | Medium Well- Warm Brown, Pink Center
Well Done- Hot Brown Center, No Pink

Chef Recommends Not Cooking Steaks More Than Medium.
We Are Not Responsible For Any Steaks Cooked Over Medium.

W E E K S P E C I A L S

Sunday

BBQ Burnt End Sandwich

Smoked Brisket | Bourbon BBQ Glaze | Garlic Aioli
Crispy Onions | Brioche Bun | Side of Southern Slaw

Monday

Smoked Brisket Pot Pie

Marrow | Root Vegetables | Chestnut Mushrooms | Truffle

Tuesday

Herb Crusted Prime Rib Aujus

Yukon Whipped Potatoes | Sautéed Greens | Red Wine Demi
Braised Chipolini (Served Medium)

Wednesday

60 Day Dry Aged Tomahawk BIG BOY

Vidalia Onion Rings | Marrow "Butter" | Red Wine Shallot Sauce
Please note it will take 45min cook time | Served Sliced

Thursday

Chefs Special

Chefs Special Of The Night

S I D E S / S A U C E S

Ⓥ Mushroom Medley
Garlic Whipped Potatoes
Steakhouse Fries
Roasted Seasonal Veg
Haricot Vert

Bearnaise Sauce
Chimichurri Sauce
Red Wine Shallot Sauce



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JSOR