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

Asian Salad

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



Roasted Beet Salad

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



Summer Salad

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



Ahi Tuna Tartare

Avocado | Chives | Sesame Soy | Wonton Crisp



Yellowtail Ceviche

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



Salt Signature Crispy Rice

Ahi Tuna | Chives | Sweet Soy



Sake Crispy Rice

Guacamole | Spicy Salmon | Scallions | Sweet Soy



Akami Crispy Rice

Guacamole | Spicy Tuna | Scallions | Sweet Soy



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

Fire Roasted Cauliflower

Tri Colored Cauliflower | Roasted Eggplant | Sunchoke
Roasted Beets | Tahini | Pistachio



Mushroom Risotto

Wild Mushrooms | Sous Vide Egg Yolk | Truffle Powder



Sea Bass N Chips

Battered Sea Bass | Homemade Potato Chips | Tarter Sauce

Sea Bass Dumplings

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

Impossible Sliders

Catalina aioli | Brioche bun | House Chips

Salmon Tacos

Panko Crusted Salmon | Pico De Gallo
Tomatillo Avocado Salsa | Cilantro Lime Aioli | Lime

Salmon Kareage

Panko Salmon | Sesame | Ginger Soy Aioli | Daikon Slaw

Gnocchi

Vodka Cream Sauce



9 D A Y S M E N U

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 M A L L B I T E S

Blistered Shishitos

Chili Lime Aioli



Edamame

Maldon Salt | Lime



Truffle Fries

Black Truffle | Herbs | Ketchup



Corn Ribs

Miso | Sea Salt | Lime



Zucchini Chips

Marinara



S T O N E B A K E D

BBQ Flatbread

Impossible Beef | BBQ Sauce | Chipotle Aioli
Caramelized Onion & Mushrooms | Micro Basil



Vegetable Flatbread

San Marzano | Eggplant | Leek | Mushroom Melody
Peppers | Shallots | Baby Spinach



Heirloom Flatbread

Cashew Ricotta | Heirloom Tomato | Balsamic | Colvita | Basil



Korean BBQ Flatbread

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



E N T R E E S

Branzino Fillet

Succotash | Whipped Potato | Lemon Caper Sauce



Salmon Milanese

Jersey Fresh Tomato | Arugula | Lemon

Ora King Salmon

Seasonal Stir Fry | Honey Garlic | Soy Reduction



Chilean Sea Bass

Risotto | Asparagus | Miso Glaze



Sesame Crusted Bluefin Tuna Steak

Parsnip Purée | Haricot Verts | Sesame Soy Reduction



Pappardelle Ala Fungai

Local Wild Mushroom | Summer Truffle | Truffle Cream Sauce



Rigatoni Primavera

Jersey Tomato | Roasted Vegetables



Impossible Burger

Catalina Aioli | Boston Lettuce | Beefsteak Tomato | Bermuda Onions
Brioche Bun | Steakhouse Fries

S I D E S

Mushroom Medley



Broccolini



Garlic Whipped Potatoes



Haricot Vert



Steakhouse Fries

S A L T

STEAKHOUSE

EXECUTIVE CHEF PINCHAS FRANK

- VEGETARIAN

- RAW FISH

- GLUTEN FREE
please make sure to inform your server

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

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

DUE TO CROSS CONTAMINATION
WE CANNOT GUARANTEE ANY
MENU ITEMS TO BE ALLERGEN-FREE.