

M E N U

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

Classic Salad

(V) Baby Gem | Heirloom Tomato | Shaved Onion
Persian Cucumber | Brioche Croutons | Creamy Caesar Dressing

Mesclun Spring Salad

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

Roasted Beet Salad

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

Ahi Tuna Tartare

(R) Avocado | Chives | Sesame Soy | Wonton Crisp

Crispy Rice

(R) Spicy Ahi Tuna | Masago | Chives | Sweet Soy

Beef Carpaccio

(BY) (R) Prime Beef | Mushrooms | Pickled Radishes
Truffle | Balsamic | Crostini

Steak Tartare

(BY) (R) Mustard Seeds | Cornichons | Shallots | Capers | Crostini

Chef's Board

Chefs Selection Of Special Cuts

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

Fire Roasted Cauliflower

(V) Tri Colored Cauliflower | Roasted Eggplant
Beet Purée | Tahini | Pistachio

Mushroom Risotto

(V) Wild Mushrooms | Sous Vide Egg Yolk | Truffle Powder

Fish N Chips

Battered Alaskan Cod | Waffle Fries | Tarter Sauce

Sea Bass Dumplings

Napa Cabbage | 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
Cauliflower Cream

Lamb Riblets

Char-Sui Sauce | Crispy Potato Skins

Beef Cheek Taquitos

Corn Purée | Charred Pink Pineapple | Pico De Gallo

S O U P

(V) Exotic Mushroom Soup

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

(V) Corn Bisque

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

S T O N E B A K E D

BBQ Flatbread

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

Lamb Flatbread

Baharat Lamb | Herb Hummus | Pignoli Nuts | Tomato
Cumin Aioli | Mint

Pastrami Flatbread

Tomato Jam | Bourbon Bbq Aioli | Roasted Garlic Aioli
Baby Arugula

Korean BBQ Flatbread

(BY) 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

Grilled Veal Chop

Herb Crust | Roasted Spinach Heirloom Tomato Salad | Veal Demi

French Chicken Breast

Mushroom Duxelle | Farrow | Green Sauté | White Marsala Sauce

S E A F O O D

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 | Green Sauté | Sesame Soy Reduction

EXECUTIVE CHEF PINCHAS FRANK

(V) - VEGETARIAN

(BY) - BET YOSEF

(R) - 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

(BY) 12oz Filet De Boeuf
Lean center cut

(BY) 12oz Fillet Au Poivre
Pepper Crusted

14oz Chimichurri Hanger Steak
Chimichurri Marinade

(BY) 10oz Spinalis Steak *limited availability*
Premium Lip of the Rib

(BY) 26oz Dry Aged Cowboy Steak
Served Sliced

Enhancements

Roasted Marrow Bone

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

Salt Signature Burger

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

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

Chef's Cut

Chefs Special Of The Night

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

(V) Mushroom Medley
Garlic Whipped Potatoes
Brocolini
Steakhouse Fries
Roasted Seasonal Veg
Green Sautee

Bearnaise Sauce
Chimichurri Sauce
Red Wine Shallot Sauce

