

M E

SMALL BITES

GF V **Edamame**
Maldon Salt | Lime

V **Truffle Fries**
Black Truffle | Herbs

V **Corn Ribs**
Miso | Sea Salt | Lime

FISH APPETIZER

Sea Bass Dumplings
Carrot | Radish | Mushroom Slaw
Sweet Soy Reduction | Parsnip Purée

Sea Bass N Chips
Battered Sea Bass
Homemade Potato Chips | Tarter Sauce

R **Ahi Tuna Tartare**
Avocado | Chives | Sesame Soy
Wonton Crisp

R **Salt Signature Crispy Rice**
Ahi Tuna | Chives | Sweet Soy

COLD APPETIZERS

GF V **Roasted Beet Salad**
Frisee | Cashew Ricotta | Golden Beets
Candy Cane Beets | Pomegranate Vinaigrette
Seed Granola

GF V **Summer Salad**
Mesclun Greens | Supreme Orange | Avocado
Pomegranate | Red Onion | English Cucumber
Walnuts | Citrus Vinaigrette

GF V **Asian Salad**
Bok Choy | Purple Cabbage
Romaine Lettuce | Rainbow Carrots
Snow Peas | Edamame | Daikon Radish
Green Apples | Miso Yuzu Vinaigrette

BY R **Beef Carpaccio**
Prime Beef | Mushrooms | Pickled Radishes
Shallots | Cauliflower | Truffle | Balsamic | Crostini

EXECUTIVE CHEF PINCHAS FRANK

V - VEGETARIAN

BY - BET YOSEF

R - RAW FISH/MEAT

GF - GLUTEN FREE

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.



N U

HOT APPETIZERS

GF V **Fire Roasted Cauliflower**
Tri Colored Cauliflower | Roasted Eggplant
Roasted Beet | Tahini | Pistachio

GF V **Mushroom Risotto**
Wild Mushrooms | Sous-vide Egg Yolk
White Truffle Dust

Crispy Beef Dumplings
Soy Ginger Reduction

Chicken Karaage
Dark Chicken | Sesame | Ginger Soy aioli
Daikon Slaw

Steakhouse Sliders
Catalina aioli | Brioche Bun

Beef Cheek Empanadas
Corn Purée | Charred Pink Pineapple
Pico De Gallo

BY **Duck & Waffles**
Savory Herb Waffle | Southern Fried Duck
Maple Sriracha | Bacon Marmalade

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

Char Siu Lamb Terrine
Confit Lamb Riblets | Char Siu Glaze
Smashed Cucumber Salad

BY **Robatayaki**
Thin Sliced Filet | Stir fry | Sticky Asian BBQ

BY **House Cured Pastrami Short Ribs**
House Smoked | Tomato Jam | Dijon
Cornichons | Rye Toast

SOUP

GF V **Exotic Mushroom Soup**
Shitake | King Oyster | Enoki
Portobello | Cremini | Porcini

GF V **Corn Bisque**
Local Jersey Corn | Charred Corn
Truffle Honey | Micro Cilantro

SEAFOOD

GF **Bronzino Fillet**
Succotash | Whipped Potato | Lemon Caper Sauce

Ora King Salmon
Seasonal Stir Fry | Honey Garlic | Soy Reduction

Sesame Crusted Bluefin Tuna Steak
Parsnip Purée | Haricot Vert | Sesame Soy Reduction

Chilean Sea Bass
Risotto | Asparagus | Miso Glaze



WAGYU

Wagyu Gyoza
Steamed | Miso Soy Broth | Scallion | Sesame

Wagyu Petite Filet
6oz Wagyu Filet Served up to Medium
Roasted Fingerlings | Bordelaise Sauce

STONE BAKED

BY **BBQ Flatbread**
Smoked Brisket | BBQ Sauce
Caramalized Onion & Mushrooms
Chipotle aioli

Lamb Flatbread
Baharat Lamb | Herb Hummus | Pignoli Nuts
Tomato | Cumin aioli

BY **Pastrami Flatbread**
Tomato Jam | Bourbon BBQ aioli
Roasted Garlic aioli

BY **Korean BBQ Flatbread**
Beef Short Rib | Shiitake Mushrooms
Korean BBQ Sauce | Sweet Soy aioli
Sesame Seeds | Scallions

ENTREES

BY **Salt Signature Burger**
House Blend Beef | Candied Beef Bacon Jam
Catalina aioli | Boston Lettuce
Beefsteak Tomato Bermuda Onions
Brioche Bun | Steak Fries

Chicken Piccata
Saffron Italian Couscous | Green Sauté
Lemon White Wine Caper Sauce

Glazed Chicken Roulade
Pan Seared Chicken Breast | Mousseline
Roasted Petite Vegetables | Chicken Jus

Veal Chop Milanese
Panko Crust | Baby Arugula
Heirloom Tomato | Citrus Vinaigrette
Balsamic Reduction

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

1/2 Rack Of Lamb
2x Double Chops | Pistachio Crust
Carrot Purée | Sautéed Peas | Demi



STEAK

**All Steaks Served With Cauliflower Puree
Roasted Pearl Onion, Red Wine Shallot Sauce**

GF **16oz Black Angus Ribeye**
Rich Marbling Of Fat

GF BY **12oz Chateau De Boeuf**
Lean Center Cut

GF BY **12oz Chateau Au Poivre**
Pepper Crusted | Center Cut

GF **14oz Chimichurri Skirt Steak**
Fingerling Potato | Chimichurri Marinade

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

GF BY **26oz Dry Aged USDA Prime
Cowboy Steak**
Trio Of Sauces

BY **60 Day USDA Prime Dry Aged
Tomahawk BIG BOY**
Vidalia Onion Rings | Marrow “Butter”
Red Wine Shallot Sauce

LIMITED AVAILABILITY
Please note it will take 45min cook time | Served Sliced

Enhancements

GF Roasted Garlic
GF Roasted Marrow Bone
GF Shaved Burgundy Black Truffle

Steak Temperature:

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.**

SIDES / SAUCES

GF V Broccolini
V Garlic Whipped Potatoes
Haricot Vert
V Steakhouse Fries

GF Bearnaise Sauce
GF Chimichurri Sauce
Red Wine Shallot Sauce

