

M E N U

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
- 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
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.



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

S O U P

- (GF) (V) Exotic Mushroom Soup Shiitake | 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



W A G Y U

- 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
- 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

- 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) (BY) 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) (BY) 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

- 60 Day USDA Prime Dry Aged
Tomahawk BIG BOY

- (BY) 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

- Broccolini
- (GF) Garlic Whipped Potatoes
- (V) Haricot Vert
- (V) Steakhouse Fries

- (GF) Bearnaise Sauce
- (GF) Chimichurri Sauce
- Red Wine Shallot Sauce