

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 30

Oysters Ceviche, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla
(4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 12

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 13

BBQ: Garlic-Barbecue Sauce (4 Ea.) 12

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 15

Sampler: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 13
Shaved Fennel, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14
Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 15
Garlic, White Wine, Butter

Ahi Tuna Poke 18
Seaweed Salad, Cucumber, Cilantro, Potato Gaufrette, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 15
Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19
Poblano Cream, Herb & Chile Oils

Marinated Grilled Octopus 18
Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 13
Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 14
Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17
Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 14
Brandied Caper Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Creminelli, Tartufo, Salt Lake City, Utah
Antica, Prosciutto, 14 mo., Parma, Italy
Hobbs', Spicy Coppa, Napa, CA
Leoncini, Porchetta, Reggio Emilia, Italy
Bernina, Bresaola, Italy
Fra' Mani, Uncured Spicy Capicollo, Berkeley, CA

Assorted local mustards, marinated olives, house made
pickled vegetables, roasted garlic & crostini

Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
Brie Le Cremeux, Triple Cream, Cow, France
Baquero, Manchego, 6 mo., Sheep, Spain
Cypress Grove, Humboldt Fog, Goat, Humboldt, CA
Castel Regio, Taleggio, Cow, DOP, Italy
Isigny Ste Mère: Mimolette, Cow, Vieille, France

Local Honey, Quince Paste, & Fruit, Spicy-Sweet Nuts Crostini

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Appetizers

Soup of The Day 9

French Onion Soup 10
Gruyere, Crostini

Roasted Beets 11
Wild Baby Arugula, Marinated Assorted Beets, Humboldt Fog
Toasted Almonds, Banyuls Vinaigrette

Salt & Stone Caesar 10
Grilled Hearts of Romaine, Cotija Cheese, Bocarones
Mustard Vinaigrette, Crostini

Persimmon Salad 11
Field Greens, Spiced Pecans, 25 yr. Sherry Vinaigrette, Pomegranate
Laura Chenel Chèvre Toast Points

Duck Leg Confit 16
Balsamic Braised Onions, Crostini

Burrata & Hobbs' Tasso 15
Spicy Parsley Pesto, Lava Salt, Micro Greens, Crostini

Steak Tartare 19
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

Salt

Sourdough Crusted Petrale Sole 24
Mascarpone Gold Potato Risotto, Braised Swiss Chard
Seasonal Vegetable, Caper Beurre Blanc

Crispy Skin Salmon 25
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 23
Pumpkin Risotto, Seasonal Vegetable, Caramelized Shallot, Pecans, Brown Butter

Gulf Prawn Pappardelle 23
House Made Pasta, Cherry Tomatoes, Garlic, Spinach
Gourmet Mushrooms, Brandied Shrimp Butter

Roasted 6 oz. North Atlantic Lobster Tail 40
Roasted Twin 6 oz. North Atlantic Tails 67
Mashed Yukon Golds, Seasonal Vegetable, Drawn Butter

Cioppino 27
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points

Stone

Steaks Off The Grill:
12oz. New York Strip 34
9oz. Chimichurri Marinated Bavette 21
8oz. Filet Mignon 32
5oz. Petit Filet 25
Parsnip Potato Gratin, Seasonal Vegetable, Sauce Au Poivre

Braised Australian Lamb Shank 31
Creamy Polenta, Seasonal Vegetable, Red Wine Jus Lié, Horseradish Crème Fraiche

Double Cut Pork Chop 26
Crisp Creamer Potato, Sautéed Kale, Delicata Squash, Green Apple Mostarda

Local Free Range Chicken 22
Mashed Yukons, Seasonal Vegetable, Caramelized Cippolini Onion Broth

Crispy Skin Duck Breast 27
Braised White Beans, Swiss Chard, Local Mushrooms, Golden Raisins, Orange Glaze

Cauliflower Gnocchi 20 (Vegan & Gluten Free)
Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day AQ

"Salt & Stone"

Filet & North Atlantic Lobster Tail
55

Filet & Gulf Prawns
32

Filet & Sea Scallops
39

Mashed Yukon Golds
Seasonal Vegetable, Port Demi Glace

Served with a 5oz. Filet Mignon
8oz. Filet upcharge 8
12oz. NY upcharge 10

Sides

Roasted Local Mushrooms
Wild Arugula, Manchego
10

Truffle Pomme Frites
Rosemary-Lemon Aioli
7

Braised Greens
Walnuts & Raisins
5

Creamy Mac & Cheese
Mushrooms & Truffle Oil
8

Crispy Dijon Glazed Brussels Sprouts
Toasted Almonds
6

Executive Chef Arturo Guzman