

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
Basil Aioli, Pickled Delicata, Calabria Chili Coulis

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

House Made Chicken Liver Pate
Antica, Prosciutto, 14 mo., Parma, Italy
Hobbs', Spicy Coppa, Napa, CA
Leoncini, Porchetta, Reggio Emilia, Italy
Bernina, Bresaola, Italy
Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, 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, Membrillo, Candied 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
Chicken Liver Pate 15
Strawberry-Pepper Compote, Crostini

Salt

Sourdough Crusted Petrale Sole 24
Mascarpone Gold Potato Risotto, Braised Swiss Chard
Seasonal Vegetable, Caper Beurre Blanc
Crispy Skin Salmon 26
Lemon Couscous, Curry Fennel, Citrus Salsa Verde
Broiled Red Snapper 23
Pumpkin Risotto, Seasonal Vegetable, Caramelized Shallot, Pecans, Brown Butter
Prawn & Scallop Pappardelle 25
House Made Pasta, Gold Beets, Spinach, Local Gourmet Mushrooms, Truffle Emulsion
Roasted 6 oz. North Atlantic Lobster Tail 40
Roasted Twin 6 oz. North Atlantic Tails 67
Mashed Yukon Golds, Seasonal Vegetable, Drawn Butter
Bouillabaisse 27
Gulf Prawns, Scallop, Clams, Mussels, Fin Fish, Calamari
Roasted Tomato-Saffron Broth, Garlic Toast Points, Mussel Rouille

Stone

Steaks Off The Grill:
12oz. New York Strip 34
9oz. Chimichurri Marinated Bavette 21
8oz. Filet Mignon 32
5oz. Petit Filet 25
Potato Gratin, Seasonal Vegetable, Sauce Au Poivre
Braised Australian Lamb Shank 29
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 23
Mashed Yukons, Seasonal Vegetable, Caramelized Cippolini Onion Broth
Crispy Skin Duck Breast 27
Butternut Squash Wild Rice, Seasonal Vegetable
Port Wine Poached Pear, Cranberry Reduction
Cauliflower Gnocchi 21 (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 7

"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