

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 32

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

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 13

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 14

BBQ: Garlic-Barbecue Sauce (4 Ea.) 13

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 16

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

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 17

Garlic, White Wine, Butter

Ahi Tuna Poke 19

Seaweed Salad, Cucumber, Cilantro, Potato Gaufrettes, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Basil Aioli, Pickled Asparagus, Calabria Chili Coulis, Micro Greens

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 16

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 15

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 18

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 15

Brandied Caper Cocktail Sauce

Bay Shrimp Cocktail 13

Brandied Caper Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 14

House Made Chicken Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, 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) 14

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).

ABC Law prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

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 Beet Salad 12
Baby Field Greens, Marinated Assorted Beets, Humboldt Fog
Toasted Almonds, Banyuls Vinaigrette
Wedge Salad 11
Iceberg Lettuce, Cherry Tomatoes, Bacon, Shaft's Bleu Cheese Dressing, Crispy Shallots
Salt & Stone Caesar 12
Grilled Hearts of Romaine, Cotija Cheese, Bocarones, Mustard Vinaigrette, Crostini
Kenwood Strawberry Salad 11
Wild Arugula & Frisée, French Feta, Candied Pepitas, 25 Yr. Sherry Vinaigrette
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 26
Mascarpone Gold Potato Risotto, Braised Kale
Seasonal Vegetable, Caper Beurre Blanc
Crispy Skin Salmon 27
Buttermilk-Mustard Spätzle, Snap Peas, Lemon Beurre Blanc, Mustard Seed Caviar
Blackened Pacific Red Snapper 24
Crisp Polenta, Frisée, Roasted Sweet Corn & Cherry Tomato Citronette
Prawn & Scallop Pappardelle 26
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 68
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. Ribeye 36
9oz. Chimichurri Marinated Bavette 23
8oz. Filet Mignon 33
5oz. Petit Filet 26
Butter Poached Yukon Gold Potatoes, Seasonal Vegetable
Sauce Au Poivre, Shaft's Bleu
Braised Short Ribs 29
White Bean Bacon Ragout, Local Mushrooms, Lacinato Kale, Red Wine Demi
Double Cut Pork Chop 27
Potato Leek Röstl, Sauerkraut, Green Apple Mostarda, Crème Fraîche
Local Free Range Chicken 23
Mashed Yukons, Seasonal Vegetable, Caramelized Cippolini Onion Broth
Crispy Skin Duck Breast 28
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
33

Filet & Sea Scallops
39

Mashed Yukon Golds
Seasonal Vegetable, Port Demi Glace

Served with a 5oz. Filet Mignon
8oz. Filet upcharge 8
12oz. Ribeye upcharge 11

Sides

Roasted Local Mushrooms
Wild Arugula, Manchego
10

Truffle Pommes Frites
Rosemary-Lemon Aioli
10

Braised Greens
Walnuts & Raisins
5

Mac & Cheese
Mushrooms & Truffle Oil
9

Grilled Asparagus
Hollandaise
7

Executive Chef Arturo Guzman / Sous Chef Gustavo Mendoza / Sous Chef Sergio Carrillo