

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.) 14

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

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
Sesame & Spice Crusted Rare Tuna 19
Asian Slaw, Pickled Shitake, Wasabi Aioli, Yuzu Gastrique
Gulf Prawn Tempura 16
Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce
Dungeness Crab Cake 19
Basil Aioli, Quick Pickle, 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
Lobster Roll 24
Aioli, Shallots, Parsley, Leaf Lettuce, Butter Toasted Brioche Bun

Charcuterie & Cheese

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck 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 Six Selections) 25 Small (Top Three) 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 §23396.5 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
Wild Arugula, Kite Hill Almond Ricotta, Marcona Almonds, Verjus Gastrique
KenWedge Salad 11
Baby Iceberg, Blistered Cherry Tomatoes, Hobbs' Bacon
Shaft's Bleu Cheese, Crisp Shallots
Lil' Gem Caesar 12
Grana Padano, Boquerone, Crostini, Parm Chip
Winter Chicory Salad 11
Radicchio, Escarole, Citrus, French Feta, Fennel, Local Honey Vinaigrette
Duck Leg Confit 16
Balsamic Braised Onions, Crostini
Burrata 15
Castelvtrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini
Steak Tartare 19
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini
Duck Liver Pate with Pistachio 15
Strawberry-Pepper Compote, Crostini

Salt

Sourdough Crusted Petrale Sole 26
Mascarpone Gold Potato Risotto, Braised Kale
Seasonal Vegetable, Caper Beurre Blanc
Blackened Salmon 27
Crispy Cheddar Grits, Seasonal Vegetable, Orange BBQ Fumet, Micro Greens
Seared Local Cod 24
Beluga Lentils, Brussels Leaves, Ginger Chips, Kuri Squash Vadouvan
Prawn & Scallop Pappardelle 26
House Made Pasta, Gold Beets, Spinach, Local 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
Cioppino 29
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points

Stone

Steaks Off The Grill:
12oz. New York 32
9oz. Chimichurri Marinated Bavette 23
8oz. Filet Mignon 34
5oz. Petit Filet 27
Butter Poached Yukon Gold Potatoes, Seasonal Vegetable
Sauce Au Poivre, Shaft's Bleu Butter
Double Cut Pork Chop 27
Potato Leek Röstî, Sauerkraut, Green Apple Mostarda, Crème Fraîche
Local Farm Chicken 25
Fingerlings, Local Mushrooms, Cippolini, Lollipop Kale, Thyme Jus
Red Wine Braised Australian Lamb Shank 27
Roasted Garlic Smashed Yams, Sautéed Greens, Rosemary Lamb Jus
Crispy Skin Duck Breast 28
Butternut Squash Wild Rice, Seasonal Vegetable
Port Wine Poached Pear, Cranberry Reduction
Cauliflower Gnocchi 22 (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
56

Filet & Gulf Prawns
34

Filet & Sea Scallops
40

Mashed Russets
Seasonal Vegetable, Port Demi Glace

Served with a 5oz. Filet Mignon
8oz. Filet upcharge 10
12oz. New York upcharge 9

Sides

Roasted Local Mushrooms
Wild Arugula, Manchego
10

Truffle Pommes Frites
Grana Padano
Rosemary-Lemon Aioli
10

Crispy Brussels Sprouts
Calabrian Chile, Lemon
Garlic, Grana Padano
8

Sautéed Broccoli de Ciccio
Black Garlic, Yuzu
6

Lobster Mac & Cheese
Fresh Maine Lobster & Four Cheeses
17

Executive Chef William Oliver / Sous Chef Gustavo Mendoza / Sous Chef Sergio Carrillo