

Salt & Stone

Dinner

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections are on Daily Special Sheet

Cooked Oysters

Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

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 (4 Ea.) 16

Oyster Sampler 19

One Each Cooked & Two Chilled Raw (Chef's Choice)

Crispy Calamari 14

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 18

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 19

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

Crisp Gulf Prawns 19

Summer Corn Soubise, Cilantro Chile Sauce, Shrimp "Chips"

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Grilled Spanish Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 17

Mango Salsa, Cabbage, Avocado-Cilantro Crème, Arbol Aioli

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 16

Bay Shrimp 13

Dungeness Crab 20

Snacks

Nuts of the Day 7

Warm Olives 6

Candied Bacon 9

Cheese Toast 8

Appetizers

Soup du Jour 9

French Onion Soup 12

Crouton, Gruyere Gratin

Peach and Spanish Manchego Salad 13

Cucumber, Mint, Pepitas, Golden Balsamic Vinaigrette

Watermelon and Heirloom Tomato Salad 14

Fresh Basil, Feta Crème, Micro Greens, Balsamic Reduction
Extra Virgin Olive Oil

Little Gem Caesar 12

Grana Padano, Boquerone, Crostini

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Crushed Strawberries, Balsamic Reduction, Basil, Micro Greens, Crostini

Steak Tartare 19

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Crispy Pork Belly 16

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

Charcuterie & Cheese Board 30

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

Salads

Shanghai Chicken 18

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

Duck Leg Confit Cobb Salad 21

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu Olives, Boiled Egg, Dijon Tarragon Vinaigrette

Seafood Louies

Little Gem, Avocado, Boiled Egg, Cherry Tomatoes Cucumber Broccolini, Olives, Louie Dressing

Dungeness Crab sm. 20 / lg. 24

Bay Shrimp sm. 15 / lg. 17

Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

Grilled Gulf Prawns 21 Blackened Snapper 21

Broiled Salmon 26 Grilled Chicken Breast 18

Seared Ahi Tuna 25

Sides

Fried Maitake & Oyster Mushrooms 10

Maitake Mushroom Butter, Arugula, Feta

Pommes Frites 9

Truffle Aioli

Roasted Creamer Potatoes 7

Herbs, Parmesan

Sauteed Farmers Market Summer Vegetables 7

Fresh Herbs, Butter

Mac & Cheese 11

Tasso Ham, English Peas, Four Cheeses

Salt

Sourdough Crusted Petrale Sole 26

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon 27

Herb Roasted Fingerlings Potatoes English Pea Puree, Tomato-Caper Relish

Blackened Snapper 24

Root Vegetable Hash, Chorizo-Saffron Broth

Gulf Prawn Pappardelle 29

House Made Pasta, Heirloom Tomato, Ricotta, Garlic Spinach, Fried Basil

Calabrian Linguini & Clams 24

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

Roasted 6 oz. North Atlantic Lobster Tail 40

Roasted Twin 6 oz. North Atlantic Tails 68

Green Onion-Buttermilk Mashed Yukon Golds, Drawn Butter

Cioppino 30

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

"Salt & Stone"

Filet Mignon & North Atlantic Lobster Tail 64

Filet Mignon & Sautéed Gulf Prawns 42

Filet Mignon & Seared Sea Scallops 53

Green Onion-Buttermilk Mashed Yukons
Bleu Cheese Demi, Cabernet Butter, Wine Salt

Served with a 7oz. Filet Mignon

12oz. Ribeye upcharge 7

Stone

Steaks Off The Grill:

12oz. Ribeye 40

9oz. Bavette 25

7oz. Filet Mignon 36

Green Onion-Buttermilk Mashed Yukons, Bleu Cheese Demi, Cabernet Butter, Wine Salt

12 oz. Double Cut Pork Chop 26

Potato Leek Röstî, Sauerkraut, Green Apple Mostarda, Crème Fraîche

Local Farm Chicken Under A Brick 25

Green Onion-Buttermilk Mashed Yukons, Natural Thyme Jus

12 oz. Pepper Crusted Liberty Farms Duck Breast 33

Duck Confit Potato Croquette, Cherry Herb Salad
Cherry Port Reduction

Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)

Local Mushrooms, Greens, Tomato, Laura Chenel Chèvre Walnut-Arugula Pesto, Balsamic Reduction

Heirloom Tomato & Basil Pappardelle 21

House Made Pasta, Ricotta, Garlic, Spinach, Fried Basil

Non-Alcoholic Navarro Vineyards Juicers \$7

Darling Clementine

Verjus, Lime Juice, Clementine, Simple, Club Soda

Pinot Noir Spritz

Pinot Noir Juice, Lime Juice, Club Soda, Grapes

Apricot Splash

Verjus, Apricot Simple, Lemon Juice, Mint

Pomegranate Nontini

Pinot Noir Juice, Pomegranate, Lime Juice

Non-Alcoholic Italian Sodas \$6

Fruit Puree, Simple & Soda

Blackberry, Pear, Peach, Prickly Pear, Raspberry, Apricot

Coke, Sprite, Orange Fanta, Ginger Ale \$3.50

Iced Tea, Lemonade, Arnold Palmer \$3.50

Root Beer \$4.00

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 was not purchased from the restaurant.

Executive Chef Shawn Montgomery / Sous Chef Antonio Natal / Sous Chef Andrew Lopez 6/3/2021