

# Salt & Stone

## Dinner Menu

### Oyster Bar

#### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections on Daily Special Sheet

#### 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**

**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 Puree, Cilantro Chile Sauce, Shrimp "Chips"

**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 17**

**Bay Shrimp 13**

### Snacks

**Nuts of the Day 7**

**Warm Marinated Olives 6**

### Soup & Salads

**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

### Appetizers

**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

**Truffle Mac & Cheese 12**

Four Cheese, Toasted Bread Crumbs

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

**Crispy Pork Belly 16**

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

**Roasted Local Organic Mushrooms 11**

Smoked Paprika Oil, Wild Arugula, Grana Padano

**Pommes Frites 9**

Truffle Aioli

**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

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.

# Entrée Salads

## **Duck Leg Confit Cobb Salad 21**

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

## **Shanghai Chicken 18**

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

## **Bay Shrimp Louie 17**

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccolini, Olives, Louie Dressing

## **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**

# 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 Pasta 29**

House Made Pasta, Heirloom Tomato, Ricotta, Garlic, Basil, Crisp Capers

## **Calabrian Linguini & Clams 24**

Garlic, Shallot, Fumet, Calabrian Chile, 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

## **Bouillabaisse 30**

Gulf Prawns, Fin Fish, Clams, Mussels, Calamari, Roasted Tomato-Saffron Broth, Garlic Toast, Rouille

# Stone

## **12 oz. Double Cut Pork Chop 27**

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

## **Local Farm Chicken Under A Brick 26**

Green Onion-Buttermilk Mashed Yukons, Natural Thyme Jus

## **Steaks Off The Grill:**

**12oz. Ribeye 43**

**9oz. Bavette 25**

**7oz. Filet Mignon 36**

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

## **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 Pasta 21**

House Made Pasta, Ricotta, Garlic, Spinach

# “Salt & Stone”

## **Filet Mignon & North Atlantic Lobster Tail 66**

## **Filet Mignon & Sautéed Gulf Prawns 46**

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

## **12oz. Ribeye upcharge 7**

20% Gratuity applied to parties of eight or more.

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