

Salt & Stone

Lunch 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 15

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 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, Boquerónes

Grilled Gulf Prawns 21 ~ Blackened Snapper 21 ~ Broiled Salmon 26 ~ Grilled Chicken Breast 18 ~ Seared Ahi Tuna 25

Salt

Crab Melt 24 / Half 14

Sourdough, Avocado, Tomato, Gruyère Gratin, Pommes Frites or Greens

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 Chiles, Grana Padano, Herbs

Bouillabaisse 30

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

Seared Ahi Tuna Sandwich 24

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun, Pommes Frites or Greens

Stone

Salt & Stone Croque Madame 18

Prosciutto, Gruyere, Tomato, Leeks, Broccolini, Garlic Crème, Sunny Up Eggs

BLT 17

Applewood Bacon, Wild Baby Arugula, Tomato, Parmesan Aioli, Ciabatta Bun, Pommes Frites or Greens

House Ground ½ lb. Burger 18 (Make it an "Impossible" Vegan Burger) +2

Choice of Cheese, Brioche Bun, Parmesan Aioli, Pommes Frites or Greens

Lamb Burger 19

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Parmesan Aioli, Pommes Frites or Greens

Steak Frites

12oz. Ribeye 43

9oz. Bavette 25

7oz. Filet Mignon 36

Cabernet Compound Butter, Parmesan Aioli

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

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.

Executive Sous Chef Antonio Natal / Sous Chef Andrew Lopez / Sous Chef Robert Holmes 8/16/2021