

# 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** 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 Marinated Olives** 6

### Soup & Salads

**Soup du Jour** 9

**French Onion Soup** 12

Crouton, Gruyere Gratin

**Roasted Beet Salad** 14

Whipped Goat Cheese, Candied Pecans, Frisée, Pomegranate Vinaigrette

**Butter Lettuce Salad** 15

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu Basil Vinaigrette

**Little Gem Caesar** 12

Grana Padano, Boquerone, Crostini

### Appetizers

**Duck Leg Confit** 16

Balsamic Braised Onions, Crostini

**Burrata** 15

Cranberry Relish, Seed Crumble, Burnt Orange Vinaigrette

**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**

Butternut Squash Puree, Braised Leeks, Citrus Salad, Crisp Parsnip

## **Blackened Snapper 24**

Root Vegetable Hash, Chorizo-Saffron Broth

## **Gulf Prawn Tagliatelle 29**

English Peas, Local Mushrooms, Spinach, truffle Crème, 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 Röstî, 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:**

### **9oz. Bavette 25**

### **7oz. Filet Mignon 36**

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

## **Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)**

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

# “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

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.