

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.) 15

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 16

BBQ: Garlic-Barbecue Sauce (4 Ea.) 15

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 17

Crispy Calamari 16

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 20

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 20

Garlic, Spinach, White Wine, Butter, Chili Flakes

Spicy Salmon Poke 21

Yuzu Avocado, Scallions, Cucumber, Jalapeño
Wasabi Aioli, Wonton Crisps

Crisp Gulf Prawns 19

Ginger-Carrot Puree, Cilantro Chile Sauce, Shrimp "Chips"

Grilled Spanish Octopus 19

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Blackened Snapper Tacos 18

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

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 18

Bay Shrimp 14

Snacks

Nuts of the Day 7

Warm Marinated Olives 7

Soup & Salads

Soup du Jour 9

French Onion Soup 12

Crouton, Gruyere Gratin

Shaved Brussels Sprout Salad 11

Snap Peas, Manchego, Green Goddess, Garlic Herb Bread Crumbs

Butter Lettuce Salad 15

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

Little Gem Caesar 12

Grana Padano, Boquerone, Crostini

Strawberry & Goat Cheese Salad 13

Baby Lettuce, Laura Chenel Chèvre, Almonds, Raspberry Vinaigrette

Appetizers

Duck Leg Confit 18

Balsamic Braised Onions, Crostini

Pistachio Crusted Goat Cheese 15

Strawberry, Tomato, Balsamic, Crostini

Steak Tartare 20

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

Truffle Mac & Cheese 13

Four Cheese, Toasted Bread Crumbs

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Sambal Aioli, Pok Pok Glaze, Peanuts

Roasted Mushroom & Leek Tart 14

Puff Pastry, Taleggio, Wild Arugula

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

Membrillo, Candied Nuts, Mustard, Olives, Crostini

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 24

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

Shanghai Chicken 19

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

Bay Shrimp Louie 18

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 24 ~ Blackened Snapper 25 ~ Broiled Salmon 29 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25

Salt

Sourdough Crusted Petrale Sole 27

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon 29

Carrot Puree, Ginger-Garlic Beurre Blanc, Thai Chili Salad

Sumac Crusted Snapper 25

Creamy Jasmine Rice, Tzatziki, Mint-Dill Salad

Gulf Prawn Tagliatelle 29

English Peas, Local Mushrooms, Spinach, Truffle Crème, Crispy Capers

Calabrian Linguini & Clams 25

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

Roasted 6 oz. North Atlantic Lobster Tail 42

Roasted Twin 6 oz. North Atlantic Tails 71

Green Onion-Buttermilk Mashed Yukon Golds, Drawn Butter

Bouillabaisse 31

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

Stone

Crispy Skin Mary's Duck Breast & Leg De Confit 37

Fingerling Potatoes, Cashews, Mandarin Orange, Vietnamese Jus Lié

Pasta Bolognese 26

Housemade Rigatoni, Ground Beef & Pork, Mirepoix, Tomato, Cream, Grana Padano, Fried Rosemary

12 oz. Double Cut Pork Chop 29

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

Local Farm Chicken Under A Brick 28

Green Onion-Buttermilk Mashed Yukons, Natural Thyme Jus

Steaks Off The Grill:

9oz. Bavette 27

7oz. Filet Mignon 37

12oz. Ribeye 48

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

Cauliflower Gnocchi 24 (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 67

Filet Mignon & Sautéed Gulf Prawns 46

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

Substitute 12oz. Ribeye add \$10

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.

Please inform your server of any food related allergies