

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.) 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

Dungeness Crab Melt 32 / Half 21

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

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

Bouillabaisse 31

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

Seared Ahi Tuna Sandwich 25

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

Stone

Salt & Stone Brunch Bruschetta 20

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

Croque Madame 20

Snake River Farms Ham, Brioche, Gruyere, Thyme Mornay, Sunny Up Egg

Pasta Bolognese 26

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

BLT 18

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

House Ground ½ lb. Burger 19 (Make it an "Impossible" Vegan Burger) +2

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

Lamb Burger 20

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

Steak Frites

9oz. Bavette 27

7oz. Filet Mignon 37

12oz. Ribeye 48

Cabernet Butter, Wine Salt, Parmesan Aioli

Cauliflower Gnocchi 24 (Gluten Free, Vegan Option Available)

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

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 Chef Antonio Natal / Sous Chef Andrew Lopez / Sous Chef Gus Vega 5/19/2022