

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.) 16

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 18

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Spicy Salmon Poke 21

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

Crisp Gulf Prawns 20

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 20

Bay Shrimp 15

Snacks

Nuts of the Day 7

Warm Marinated Olives 7

Soup & Salads

Soup du Jour 10

French Onion Soup 12

Crouton, Gruyere Gratin

Delicata Squash Salad 14

Wild Arugula, Maple Goat Cheese, Golden Raisin Vinaigrette, Dried Cranberries, Pomegranate, Pumpkin & Sunflower Seeds

Butter Lettuce Salad 15

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

Little Gem Caesar 13

Grana Padano, Boqueróns, Crostini

Shaved Brussels Sprout Salad 12

Manchego, Garlicky Green Goddess Dressing, Croutons

Appetizers

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Peppered Burrata 16

Cranberry Apple Chutney, Orange Sage Gastrique, Seeds, Crostini

Steak Tartare 21

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

Truffle Mac & Cheese 14

Four Cheese, Toasted Bread Crumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

Roasted Mushroom & Leek Tart 16

Puff Pastry, Taleggio, Wild Arugula

Pommes Frites 9

Truffle Aioli

Charcuterie & Cheese Board 32

- 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 \$20 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 20

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

Bay Shrimp Louie 21

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

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boqueróns

Grilled Gulf Prawns 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25

Salt

Sourdough Crusted Petrale Sole 28

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon 30

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

Blackened Local Snapper 26

Crispy Polenta, Creole Sauce, Fennel Salad, Preserved Lemon Vinaigrette

Gulf Prawn Tagliatelle 29

Housemade Pasta, Snap Peas, Baby Heirloom Tomatoes, Pistachio – Anchovy Pesto Crème

Seared Sea Scallops 39

Butternut Squash Risotto, Mushrooms, Baby Heirloom Tomatoes, Calabrian Honey Butter, Parsnip Crisps

Calabrian Linguini & Clams 26

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

Roasted 6 oz. North Atlantic Lobster Tail 43

Roasted Twin 6 oz. North Atlantic Tails 72

Buttermilk Mashed Yukon Golds, Drawn Butter

Seafood Bouillabaisse 31

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

Stone

Crispy Skin Duck Breast & Leg De Confit 39

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 Rösti, Sauerkraut, Green Apple Mostarda, Crème Fraîche

Local Farm Chicken Under A Brick 28

Buttermilk Mashed Yukon Golds, Natural Thyme Jus

Steaks Off The Grill: Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

9oz. Bavette 27

7oz. Filet Mignon 37

12oz. Ribeye 48

Cauliflower Gnocchi 24 (Gluten Free, Vegan Option Available)

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

“Salt & Stone”

Filet Mignon & Roasted 6 oz. North Atlantic Lobster Tail 67

Filet Mignon & Sautéed Gulf Prawns 49

Filet Mignon & Seared Scallops 59

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Substitute 12oz. Ribeye add \$11 – Additional 6 oz. Lobster Tail \$30 – Additional Prawns (4) \$12 – Additional Scallops (4) \$22

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