

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.) 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 Bowl / 7 Cup

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, Boquerone, 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 623396 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, Boquerones

Grilled Gulf Prawns 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ 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 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

Calabrian Linguini & Clams 26

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 Gus Vega / Sous Chef Enrique Alcaraz

1/1/2023