

# 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

**Ahi Tuna Poke** 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber  
Jalapeño, 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 Maitake Mushroom** 17

Pesto, Wild Arugula, Preserved Lemon, Grana Padano

**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

## **Red Wine Braised Short Rib 33**

Root Vegetables, Mashed Yukon Golds, Demi-Glace, Crisp Onion

## **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**

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

Executive Chef Antonio Natal / Sous Chef Gus Vega / Sous Chef Enrique Alcaraz 2/2/2023