

# 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

**Ahi Tuna Poke** 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber  
Jalapeño, Wonton Crisps, Wasabi Tobiko

**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

**Dungeness Crab** 24

### 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

**Roasted Beet Salad** 13

Wild Arugula, Crème Fraiche, Chive Oil

**Butter Lettuce Salad** 15

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

**Little Gem Caesar** 13

Grana Padano, Boquerone, Crostini

**Asparagus Salad** 14

Candied Bacon, Egg, Balsamic Vinaigrette, Pickled Onion

### Appetizers

**Duck Leg Confit** 19

Balsamic Braised Onions, Crostini

**Peppered Burrata** 16

Roasted Tomato Chutney, Fried Bread, Basil

**Flatbread** 17

Shaft's Bleu, Green Apple, Balsamic Braised Onion, Wild Arugula

**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 or Dungeness Crab 29**

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 & Oregon Bay Shrimp Melt 32 / Half 17**

Sourdough, Avocado, Tomato, Gruyere Gratin

Choice of Field Greens or Pomme Frites

## **Crispy Skin Salmon 30**

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

## **Ahi Tuna Poke Bowl 27**

Spicy Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño, Wasabi Tobiko

## **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

## **Dungeness Crab Cioppino 39**

Gulf Prawns, Fin Fish, Clams, Mussels, Calamari, Roasted Tomato Fennel Broth, Garlic Toast

## **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)**

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 Enrique Alcaraz / Sous Chef Samuel Lee

4-15/2023