

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

Dungeness Crab Cakes 26

Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23

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

Ahi Tuna Poke Bowl 27

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

Spicy Gulf Prawns 21

Jalapeno & Calabrian Chiles, Garlic, Grilled Ciabatta

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

French Onion Soup 12

Crouton, Gruyere Gratin

Roasted Beet Salad 13

Wild Arugula, Crème Fraiche, Chive Oil

Butter Lettuce Salad 14

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

Little Gem Caesar 13

Grana Padano, Boqueróns, Crostini

Appetizers

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Peppered Burrata 16

Roasted Tomato Chutney, Fried Bread

Flatbread 17

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

Steak Tartare 21

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

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, 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

Tempura Maitake Mushroom 17

Avocado Aioli, Korean Chile Flakes

Truffle Pommes Frites 14

Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, 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

Louie Salads: Bay Shrimp Louie 21 ~ Dungeness Crab 29 ~ Combo with Crab, Shrimp & Gulf Prawns 32

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

Flour-dough 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, Preserved Lemon Vinaigrette

Gulf Prawn & Scallop Tagliatelle 30

Housemade Pasta, Asparagus, English Peas, Baby Heirloom Tomatoes, Lemon Crème

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

Dungeness Crab Cioppino 40

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

Stone

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

10oz. 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 oz.) \$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 Enrique Alcaraz / Sous Chef Samuel Lee

6/12/2023