

# 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 Aioli, Tobiko

#### **Spicy Gulf Prawns 21**

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

#### **Spanish Octopus 22**

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

#### **Kale Salad 13**

Green Goddess Dressing, Grana Padano, Bread Crumbs

#### **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**

Green Olive Tapenade, 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

#### **Fried Brussels Sprouts 14**

Dijon, Grana Padano

#### **Hummus & Fried Bread 13**

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

#### **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

## **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, Preserved Lemon Vinaigrette

## **Gulf Prawn & Scallop Tagliatelle 30**

Housemade Pasta, Mushrooms, 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 39**

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

## **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 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