

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, Butter (4 Ea.) 16

Casino: Bacon, Leeks, Red Pepper, Iberico (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 18

Appetizers

Crispy Calamari 18

Jalapeno, 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

Oven Roasted Delicata Squash 14

Local Honey, Pistachios, Dried Cranberries Baby Mixed Greens, Feta, Basil Vinaigrette

Butter Lettuce Salad 14

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

Little Gem Caesar 13

Grana Padano, Boqueróns, Crostini

Crispy Brussels Sprouts 14

Dijon Citrus Glaze, Chili Flakes, Parmesan

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Peppered Burrata 16

Green Olive Tapenade, Crostini

BBQ Chicken Flatbread 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Steak Tartare 21

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

Truffle Mac & Cheese 16

Grana Padano, Gouda, Iberico, Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

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

- **Shaft's Bleu**, Gold-Mine Aged, Cow, Placer County, CA
- **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA
- Membrillo, Candied Nuts, Mustard, Olives, Crostini

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 Salad (Choice of Grilled or Crispy Chicken) 20

Baby Mixed Lettuce, Napa Cabbage, Carrot, 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 29

Rice Pilaf, Sautéed Vegetables, Lemon Caper Beurre Blanc

Crispy Skin Salmon 30

Mushroom Risotto, Tarragon Buerre Blanc

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

Sautéed Vegetables, Buttermilk Mashed Yukon Golds, Drawn Butter

Salt & Stone Seafood Stew 39

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato 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

Sautéed Vegetables, Potato Leek Röstî, Sauerkraut, Green Apple Mostarda, Crème Fraîche

Local Farm Chicken Under A Brick 28

Buttermilk Mashed Yukon Golds, Sautéed Vegetables, Natural Thyme Jus

Red Wine Braised Beef Short Ribs 36

Soft Polenta, Sautéed Spinach, Red Wine Jus, Herbed Panko

Steaks Off The Grill: Buttermilk Mashed Yukon Golds, Sautéed Vegetables, Bleu Cheese Demi, Cabernet Butter, Wine Salt

9oz. Bavette 27

7oz. Filet Mignon 37

12oz. Ribeye 48

Yukon Gold Potato Gnocchi 24 (Gluten Free, Vegan Option Available)

Local Mushrooms, Carrots, Tomato, Laura Chenel Chèvre, Romesco Sauce

“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, Sautéed Vegetables, 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