

# Salt & Stone

## Dinner Menu

### Appetizers

#### Oyster Bar

##### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

**Today's Selections on Daily Special Sheet**

##### Cooked Oysters

**Maître D'**: Parsley, Garlic, Onions, 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**

### Salt

#### **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 & Jonah Crab Cakes 26**

Baby Mixed Greens, Baby Scallion Vinaigrette, Arbol Aioli

#### **Ahi Tuna Poke 23**

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

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

Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

#### **Spanish Octopus 23**

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 & Jonah Crab 24**

### Snacks

**Nuts of the Day 8**

**Warm Marinated Olives 8**

### Soup & Salads

**Soup du Jour 10 Bowl / 7 Cup**

#### **French Onion Soup 12**

Crouton, Gruyere Gratin

#### **Little Gem Caesar 13**

Grana Padano, Boquerones, Crostini

#### **Melon Salad 13**

Crispy Prosciutto, Pistachio Crumble, Feta Cheese, Mint  
Hawaiian Lava Salt, Korean Chili Flakes, Yuzu Vinaigrette

#### **Mango & Strawberry Salad 14**

Toasted Almonds, Dried Cranberries  
Butter Lettuce, Frisee, Golden Balsamic Vinaigrette

#### **Butter Lettuce Salad 14**

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

### Stone

#### **Duck Leg Confit 19**

Balsamic Braised Onions, Crostini

#### **Heirloom Tomato & Burrata 16**

Sliced Cucumber, Balsamic Reduction, Basil, Olive Oil, Lava Salt

#### **BBQ Chicken Flatbread 18**

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

#### **Steak Tartare 22**

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

#### **Truffle Mac & Cheese 16**

Grana Padano, Gouda, Queso Iberico, White 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 Fries 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, Goat & Cow, 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 28**

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives, Boiled Egg, Dijon Tarragon Vinaigrette

## **Shanghai Grilled Chicken Salad (Crispy Chicken available upon request) 20**

Baby Mixed Lettuce, Napa Cabbage, Carrot, Toasted Almonds, Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

## **Louie Salads: Bay Shrimp Louie 21 ~ Dungeness & Jonah Crab 29 ~ Combo with Crab, Shrimp & Gulf Prawns 33**

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

## **Sourdough Crusted Petrale Sole 29**

Rice Pilaf, Sautéed Vegetables, Lemon Caper Beurre Blanc

## **Crispy Skin Salmon 30**

Corn Risotto, Cherry Tomatoes, Basil Beurre Blanc

## **Blackened Local Snapper 26**

Crispy Polenta, Creole Sauce, Sautéed Vegetables, Preserved Lemon Vinaigrette

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

Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

## **Calabrian Linguini & Clams 26**

Calabrian Chile, Garlic, Shallot, Butter, Fish Fumet, Grana Padano, Herbs

## **Roasted 6 oz. North Atlantic Lobster Tail 44**

## **Roasted Twin 6 oz. North Atlantic Tails 74**

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

## **Rigatoni Bolognese 26**

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 Fraiche

## **Local Farm Chicken Under A Brick 28**

Buttermilk Mashed Yukon Golds, Sautéed Vegetables, Natural Thyme Jus

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

## **9oz. Bavette 28**

## **7oz. Filet Mignon 38**

## **12oz. Ribeye 48**

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

Asparagus, Carrots, Spinach, Tomato, Laura Chenel Chèvre, Romesco Sauce

# “Salt & Stone”

## **Filet Mignon & Roasted 6 oz. North Atlantic Lobster Tail 70**

## **Filet Mignon & Sautéed Gulf Prawns 50**

## **Filet Mignon & Seared Scallops 60**

Buttermilk Mashed Yukon Golds, Sautéed Vegetables, Bleu Cheese Demi, Cabernet Butter, Wine Salt

**Substitute 12oz. Ribeye add \$10 – 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