

Salt & Stone

Dinner Menu

Appetizers

Oyster Bar

Raw Oysters

On the Half Shell
Brandied Caper Cocktail & Champagne Mignonette
Today’s Selections on Daily Special Sheet

Cooked Oysters

Maître D’: Parsley, Garlic, Onions, Butter (4 Ea.) **17**
Casino: Bacon, Leeks, Red Pepper, Iberico (4 Ea.) **17**
BBQ: Garlic-Barbecue Sauce (4 Ea.) **17**
Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) **19**

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
Crab Cakes 24
Baby Mixed Greens, Baby Scallion Vinaigrette, Arbol Aioli
Ahi Tuna Poke 23
Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps

Spicy Sautéed Prawns 21
Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

Spanish Octopus 24
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

Prawn 20

Bay Shrimp 15

Snacks

Nuts of the Day 8
Warm Marinated Olives 9

Soup & Salads

Soup du Jour 10 Bowl

French Onion Soup 12
Crouton, Gruyere Gratin

Little Gem Caesar 13
Grana Padano, Boquerones, Crostini

Butter Lettuce Salad 14
Dried Figs, Candied Pistachios, Pickled Onions
Shaft’s Bleu Cheese, Basil Vinaigrette

Oven Roasted Butternut Squash 13
Honey, Pomegranate Gastrique, Pecans
Baby Mixed Greens, Feta, Basil Vinaigrette

Asparagus Salad 12
Panko Fried Egg, Frisee, Parmesan Tuile, Saffron Aioli & Micro Greens

Stone

Crispy Brussels Sprouts 15
Dijon Citrus Glaze & Parmesan Cheese

Duck Leg Confit 19
Balsamic Braised Onions, Crostini

Burrata & Fried Flatbread 16
Oven Dried Tomatoes, Roasted Garlic, Kalamata Olives
Frisée, Chive Oil & Korean Chili Flakes

Steak Tartare 22
Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

BBQ Chicken Flatbread 18
Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Truffle Mac & Cheese 16
Grana Padano, Gouda, Queso Iberico, White Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16
Strawberry-Jalapeno 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 ~ Prawns 25 ~ Combo Bay Shrimp & Prawns 28**
Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccolini, Olives, Louie Dressing

- Classic Caesar Salads With....**
Romaine Hearts, Grana Padano, Croutons, Boquerones
- Grilled Prawns 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25**

Salt

- ourdough Crusted Petrale Sole 29**
Rice Pilaf, Sautéed Vegetables, Lemon Caper Beurre Blanc
- Crispy Skin Salmon 30**
Mixed Mushroom Risotto, Truffle Cream Sauce, Salsa Verde
- Blackened Local Snapper 26**
Crispy Polenta, Creole Sauce, Sautéed Vegetables, Preserved Lemon Vinaigrette
- 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**
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
- Red Wine Braised Beef Short Ribs 36**
Creamy Polenta, Sautéed Spinach, Red Wine Jus & Herbed Panko
- 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 29**
- 7oz. Filet Mignon 38**
- 12oz. Ribeye 48**
- Butternut Squash Risotto 24 (Gluten Free, Vegan Option Available)**
Pepitas, Parmesan & Sage Brown Butter

“Salt & Stone”

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