

Appetizers

Available in addition to the Three Course Dinner

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Skookum \$3.25

Skookum Inlet, Puget Sound, WA
Small, Full Flavor, Mild Brine, Vegetable Finish

Hood Canal \$3.50

North Dabob Bay, WA
Medium, Light Brine, Melon Finish

Beau Soleil \$4.25

New Brunswick, BC
Firm, Salty, Sweet Hints of Hazelnut

Cooked Oysters

Maître D': Parsley, Garlic, Onions, Butter (4 Ea.) 16

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

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

Crispy Calamari 18

Chili 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

Ahi Tuna Poke 23

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

Crab Cakes 24

Scallion Vinaigrette, Arbol Aioli

Spicy Sautéed Prawns 21

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

Spanish Octopus 24

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

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

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

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Snacks

Warm Marinated Olives 7

Candied Pecans 7

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

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.

Happy New Year

Select one item from each Course below

Appetizers

Lobster Bisque

Puff Pastry Croutons, Sherry

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boquerones, Crostini

Butter Lettuce Salad

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

Asparagus Salad 12

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

Entrée

Dijon & Herb Roasted Angus Beef New York \$65 (add a Lobster tail + \$30)

Yukon Gold Mashed Potatoes, Au Jus, Horseradish Crème Fraiche

Gulf Prawn & Scallop Tagliatelle \$52

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

Salt & Stone Seafood Stew \$59

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

Crispy Skin Salmon \$52

Mushroom Risotto, Tarragon Beurre Blanc

Roasted Lobster Tail \$65 (add a second tail + \$30)

Yukon Gold Mashers, Sauteed Vegetables, Drawn Butter

"Salt & Stone" \$90

7 oz. Filet & 7oz. Roasted Lobster tail

Yukon Gold Mashers, Sauteed Vegetables, Shafts Bleu Demi-Glace, Cabernet Butter, Wine Salt

Butternut Squash Risotto \$45 (Gluten Free, Vegan Option Available)

Pepitas, Parmesan & Sage Brown Butter

Dessert

Banana Fosters Cheesecake

Pecan Crust, Rum Caramel Sauce, Brûlée Banana

Butterscotch Bread Pudding

Whisky Crème Anglaise

Pear & Ginger Fruit Crisp

Vanilla Bean Ice Cream

Flourless Chocolate Ganache Torte

Fried Pecans, Butterscotch, Wine Salt

Coconut Sorbet

Espresso Gelato

Sides

Crispy Brussels Sprouts

Orange, Dijon, Chili Flakes

Grana Padano

15

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil

Truffle Salt, Parsley, Truffle Aioli

14

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).