

# 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

**Mango & Strawberry Salad** 14

Toasted Almonds, Dried Cranberries

Butter Lettuce, Frisee, Golden Balsamic Vinaigrette

**Roasted Beet Carpaccio** 14

Arugula, Frisee, Pistachio Crumbles, Basil Aioli & Olive Oil

### Stone

**Crispy Brussels Sprouts** 15

Dijon Citrus Glaze & Parmesan Cheese

**Duck Leg Confit** 19

Balsamic Braised Onions, Crostini

**Heirloom Tomato & Burrata** 16

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

**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

## **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**

Asparagus, Corn & Bell Pepper Succotash, Oven Roasted Potatoes, Citrus Beurre Blanc & Chive Oil

## **Prawn & Scallop Tagliatelle 30**

Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Cream Sauce

## **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**

## **Coconut Yellow Curry with Cauliflower & Chickpeas 24**

Carrots, Onions, English Peas, Cilantro & Jasmine Rice

# “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

Executive Chef Enrique Alcaraz / Sous Chef Fernando Amezcua / Sous Chef Leo Mercado

4/20/2026