

Salt & Stone

Mimosas 10

Classic Orange - Prosecco, Orange Juice
Peach Mint – Prosecco, Peach Puree, Mint
Pink Guava – Prosecco, Pink Guava Puree
Blackberry Lime – Prosecco, Blackberry Puree, Lime Juice
Raspberry Lemonade – Prosecco, Raspberry Puree, Lemon Juice

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 Crema, 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 / 7 Cup

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
Orange Mustard 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, Extra Virgin Olive Oil, Korean Chile Fakes, Black 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

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity applied to parties of eight or more.

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

Crab & Bay Shrimp Melt 26 / Half 18

Avocado, Tomato, Gruyere Gratin on Sliced Sourdough, Choice of French Fries or Baby Mixed Greens

Crispy Skin Salmon 30

Corn Risotto, Cherry Tomatoes, Basil Beurre Blanc

Ahi Tuna Poke Bowl 27

Spicy Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño, Wasabi Aioli

Blackened Local Snapper 26

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

Gulf 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

Salt & Stone Seafood Stew 39

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

Seared Ahi Tuna Sandwich 25

Wild Baby Arugula, Tomato, Wasabi Aioli, Brioche Bun, Choice of French Fries or Baby Mixed Greens

Stone

BLT 18

Hobbs' Applewood Bacon, Wild Baby Arugula, Tomato, Parmesan Aioli, Ciabatta Bun, Choice of French Fries or Baby Mixed Greens

House Ground ½ lb. Burger 19 (Make it an "Impossible" Vegan Burger) +2

Choice of Cheese (Cheddar, Blue or Gruyere), Brioche Bun, Parmesan Aioli, Choice of French Fries or Baby Mixed Greens

Lamb Burger 20

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Parmesan Aioli, Choice of French Fries or Baby Mixed Greens

Croque Madame 20

Applewood Smoked Canadian Bacon, Brioche, Gruyere, Dijon, Thyme Mornay, Sunny Up Egg, Choice of French Fries or Baby Mixed Greens

Rigatoni Bolognese 26

Ground Beef & Pork, Mirepoix, Tomato, Cream, Grana Padano, Fried Rosemary

Steak Frites

9oz. Bavette 29 ~ 7oz. Filet Mignon 38 ~ 12oz. Ribeye 48

Cabernet Compound Butter, Parmesan Aioli

Coconut Yellow Curry with Cauliflower & Chickpeas 24

Carrots, Onions, English Peas, Cilantro & Jasmine Rice

Brunch Items

Available Saturday & Sunday

Basque Boulangerie Brioche French Toast: Hobb's Applewood Smoked Bacon, Strawberries, Whipped Cream, Maple Syrup **19**

Huevos Rancheros: Over Easy Eggs, Beans, Chorizo, Cotija, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips **21**

Chicken & Waffles: Two Eggs, Buttermilk Fried Chicken, Maple Butter & Syrup **23**

Breakfast Sandwich: Applewood Bacon, Eggs, Cheddar, Baby Arugula, Tomato, Parmesan Aioli, Sourdough & Breakfast Potatoes **18**

Classic Eggs Benedict: Applewood Smoked Canadian Bacon, Poached Eggs, English Muffin, Hollandaise & Breakfast Potatoes **22**

Items Below Served with Breakfast Potatoes & Sourdough Toast

Steak & Eggs

9oz. Bavette 29 ~ 7oz. Filet Mignon 38 ~ 12oz. Ribeye 48

Hobbs' Applewood Smoked Bacon & Eggs 19

Local Organic Mushroom Omelet: Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado **21**