

SALT & CHAR

DINNER MENU



APPETIZERS

Lobster "Cappuccino" | 17
butter poached lobster, lobster glaze, milk foam, chive gremolata

Shrimp "Cocktail" | 21
horseradish, tomato, pickled shallot, cucumber, preserved lemon mache

Clothesline Bacon | 18
thick cut, maple glazed

Duck Confit Potato Skins | 16
chorizo, marscarpone, smoked wild boar bacon, tarragon

Grilled Chili Marinated Calamari & Octopus | 20
grilled octopus, citrus, charred avocado, bitter green salad



SOUP & SALAD

Wedge Salad | 12
smoked tomato, bacon, shallots, bleu cheese

Simple Green Salad | 11
fresh local greens, sea salt, zinfandel vinaigrette

French Onion Soup | 13
gruyère puff pastry, sherry

Kale & Romaine Caesar | 13
angry croutons, parmesan crisps

Oven Roasted Tomato & Burrata Salad | 16
sea salt maple roasted delicata squash, toasted pepitas, pickled shallots, arugula, pomegranate

RAW BAR

The Broadway Tower 65 (2+) | 125 (4+)
jumbo shrimp, maine lobster, crab salad, salmon tartare, seasonal oysters, mignonette, cocktail sauce

Ahi Tuna Tartare | 17
nori, guajillo sour cream, tahini, cilantro chimichurri

Raw Oysters | MP
chefs selection of fresh east coast oysters

Steak Tartare | 16
egg yolk confit, arugula, scallion cashew purée, chipotle aioli

MAIN COURSE

Roasted Cauliflower & Brussel Sprout | 24
brunost cheese fondue, black pepper caramelized marcona almonds, mustard greens

Citrus Maple Glazed Roasted Chicken | 31
butter braised leek risotto, roasted garlic jus, baby turnips

Cavatelli Bolognese | 26
san marzano tomato, dry aged beef & lamb

Roasted Twin Lobster Tails | 52
cold water Canadian lobster tails, beurre blanc

Organic Scottish Salmon | 38
white bean, brussel leaves, crispy kale, artichoke, chorizo

Seared Scallops | 42
fire roasted tomatoes, fennel, black truffle beurre blanc, chervil, artichoke confit, frisée, sunchoke

Flat Iron Steak Frites | 30
oscars smoked bleu cheese, roasted brussel sprouts

PRIME CUTS

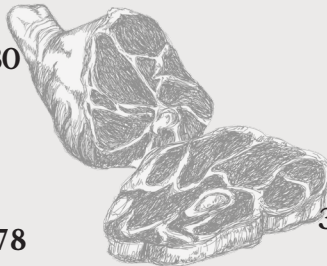
10oz Chef Cut Sirloin Au Poivre | 30

8oz Filet Mignon | 40

16oz Delmonico | 45

12oz Strip Steak | 52

9oz American Wagyu Cap Steak | 78



DB SALT DRY AGED STEAKS*

20oz T-Bone Steak | 72

18oz Kansas Strip Steak | 68

FOR TWO OR THE TABLE

20oz Chateaubriand Steak | 87

34oz Dry Aged Porterhouse Steak | 130

Dry Aged Tomahawk Steak | MP

SIDES

3 sides for \$24 or \$10 each

Mushroom & Pearl Onions

Baked Potato

Spinach | Creamed or Sautéed

Crème Fraîche "Smashed" Fingerling Potatoes

Salt & Vinegar Onion Rings

Roasted Brussel Sprouts

Truffle Mac & Cheese | Add Lobster +10

Roasted Cauliflower

ADDITIONS

enhance your steak or entree

Onions & Bleu Fondue | 10

Buttered Lobster | 18

BBQ Shrimp | 16

Foie Gras | 15

SAUCES

\$5 each

B1 Bordelaise

Béarnaise

Au Poivre

Chimichurri

CULINARY DIRECTOR:

Chef David Burke

SALT DRY-AGED PATENTED PROCESS:

US 7,998,517 B2

WEEKLY SPECIALS

Tuesday | Burger & Beer Night
Burke burger, fries & a draft beer,
\$22 per person

Wednesday & Thursday | Date Night
3-course dinner for two with a bottle of
wine, \$100 per couple

Tuesday - Thursday | Happy Hour 4-7pm
BOGO beer, wine & spirits,
limited lite fare menu

Friday & Saturday | Late Night Happy Hour 9-11pm
BOGO beer, wine & spirits, limited lite
fare menu all night!