

SALT&CHAR

DINNER MENU

APPETIZERS

The Broadway Tower | 65 for 2+ or 125 for 4+
jumbo shrimp, maine lobster, crab salad, salmon tartare, chefs selection of east coast oysters

Raw Oysters | MP
chefs selection of fresh east coast oysters

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

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

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

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

Clothesline Bacon | 18
thick cut, maple glazed

French Onion Soup | 13
gruyère puff pastry, sherry

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

Japanese A5 Wagyu Carpaccio | 18
cornichons, black garlic aioli, fried capers, espelette

LITE FARE

Kale & Romaine Caesar | 13
angry croutons, parmesan crisps

Heirloom Tomato & Burrata Salad | 17
charred peach, pine nuts, fava beans, thai basil

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

Simple Green Salad | 11
zinfandel vinaigrette, chili compressed watermelon & cucumber

PRIME CUTS

10oz Chef Cut Sirloin Au Poivre | 30

8oz Filet Mignon | 42

16oz Delmonico | 45

12oz Strip Steak | 52

9oz American Wagyu Cap Steak | 84



DRY-AGED STEAK

24oz Dry-Aged Porterhouse | 90

20oz T-Bone | 72

18oz Kansas Strip Steak | 68

FOR TWO OR THE TABLE

20oz Chateaubriand | 87

Dry-Aged Tomahawk | MP

MAINS

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

Organic Scottish Salmon | 38
english peas, heirloom carrots, wild morels

Roasted 2lb Lobster | MP
northeast cold water

Petite Steak Frites | 30
smoked bleu cheese, roasted brussel sprouts

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

Baby Artichoke Risotto | 24
sorrel, butter braised leeks, pistachio carrot top gremolata, goat cheese fondue

Local Pasture Raised Chicken | 31
green almonds, fresh apricot, castlevatrano olives, leek risotto

SIDES

\$10 each

Mushroom & Pearl Onions

Baked Potato

Spinach Au Gratin

Crème Fraîche "Smashed" Fingerling Potatoes

Roasted Brussel Sprouts

Asparagus & Gribiche

Roasted Cauliflower

Baby Heirloom Carrots

Truffle Mac n' Cheese | Add Lobster +10

SAUCES

\$5 each

B1 Bordelaise

Béarnaise

Au Poivre

Chimichurri

ADDITIONS

top your steak or entree

Onions & Bleu Fondue | 10

Buttered Lobster | 18

BBQ Shrimp | 16

Foie Gras | 15

EXECUTIVE CHEF:

Chef Chris Bonnavier

SALT DRY-AGED PATENTED PROCESS:

US 7,998,517 B2