

# M E

## FISH APPETIZER

### Sea Bass Dumplings

Carrot | Radish | Mushroom  
Sweet Soy Reduction | Parsnip Purée

### Mini Tuna Taco

Bluefin Tuna | Crispy Wonton Shell  
Guac | Sesame | Soy | Ponzu  
Radish | Micro Arugala

### Sea Bass N Chips

Battered Sea Bass | Homemade Potato Chips  
Tarter Sauce

### Ahi Tuna Tartare

Avocado | Chives | Sesame Soy  
Wonton Crisp

### Crispy Rice

Spicy Ahi Tuna | Chives | Sweet Soy

## SMALL BITES

### Yam Fritters

Maple Aioli

### Edamame

Maldon Salt | Lime

### Truffle Fries

Black Truffle | Herbs | Ketchup

### Corn Ribs

Miso | Sea Salt | Lime

## EXECUTIVE CHEF PINCHAS FRANK

**V** - VEGETARIAN

**BY** - BET YOSEF

**R** - RAW FISH/MEAT

**GF** - GLUTEN FREE

AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ANY PARTY OVER 6 PEOPLE.

CONSUMING RAW OR UNCOOKED MEAT, POULTRY & SEAFOOD MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

DUE TO CROSS CONTAMINATION WE CANNOT GUARANTEE ANY MENU ITEMS TO BE ALLERGEN-FREE.

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## COLD APPETIZERS

### Asian Salad

Seasonal Greens | Green Apple | Snow Peas  
Julienne Daikon Rainbow Carrot | Avocado  
Cucumber Ribbons | Roasted Cashews  
Miso Lemon Dressing

### Summer Salad

Mesclun Greens | Supreme Orange | Avocado  
Pomegranate | Red Onion | English Cucumber  
Walnuts | Citrus Vinaigrette

### Roasted Beet Salad

Golden Beets | Candy Cane Beets  
Grilled Asparagus | Mache Greens | Cashew  
Ricotta Shaved Radish | Pomegranate Dressing

### Duck Liver Mousse

Candied Walnuts | Macerated Berries  
Toast Points

### Beef Carpaccio

Prime Beef | Mushrooms | Pickled Radishes  
Truffle | Balsamic | Crostini

## HOT APPETIZERS

### Fire Roasted Cauliflower

Tri Colored Cauliflower | Roasted Eggplant  
Sunchoke | Roasted Beet | Tahini | Pistachio

### Mushroom Risotto

Wild Mushrooms | Sous Vide Egg Yolk | Truffle Powder

### Crispy Beef Dumplings

Soy Ginger Reduction

### Chicken Karaage

Dark Chicken | Sesame | Ginger Soy Aioli | Daikon Slaw

### Steakhouse Sliders

Catalina Aioli | Brioche Bun

### Duck & Waffles

Savory Herb Waffle | Southern Fried Duck  
Maple Sriracha | Bacon Marmalade

### Duck Confit Gnocchi

Exotic Local Mushrooms | Caulilini  
Duck Au Jus | Black Truffle | Cauliflower Cream

### Barbacoa Tostadas

Tortillas | Pico De Galo | Tomatillo Avocado Salsa  
Cilantro | Chipotle Aioli

### Lamb Riblets

Char-Sui Sauce | Crispy Leeks

### Korean Sticky Ribs

Asian Stir Fry | Korean BBQ Sauce | Sesame | Scallion

### House Cured Pastrami Short Ribs

House Smoked | Tomato Jam | Dijon | Cornichons

## SOUP

### Exotic Mushroom Soup

Shitake | King Oyster | Enoki  
Portobello | Cremini | Porcini

### Corn Bisque

Local Jersey Corn | Charred Corn  
Truffle Honey | Micro Cilantro

## STONE BAKED

### BBQ Flatbread

Pulled Brisket | BBQ Sauce  
Caramalized Onion & Mushrooms  
Chipotle Aioli

### Lamb Flatbread

Baharat Lamb | Herb Hummus | Pignoli Nuts  
Tomato | Cumin Aioli

### Pastrami Flatbread

Tomato Jam | Bourbon BBQ Aioli  
Roasted Garlic Aioli

### Korean BBQ Flatbread

Beef Short Rib | Shiitake Mushrooms  
Korean BBQ Sauce | Sweet Soy Aioli  
Sesame Seeds | Scallions

## ENTREES

### Short Ribs

Boneless Braised Short Ribs | Glazed  
Carrots | Potato Purée | Red Wine Demi

### Rack Of Lamb

Baby Chops | Pistachio Crust | Carrot  
Purée | Sautéed Peas | Demi

### Veal Chop Milanese

Panko Crust | Mache | Heirloom Tomato  
Lemon Vinaigrette | Balsamic Reduction

### Beef Medallions

Cauliflower Puree | Broccolini | Au Jus

### French Chicken Breast

Mushroom Duxelle | Farrow | Haricot Vert  
White Marsala Sauce

### Salt Signature Burger

House Blend Beef | Candied Beef Bacon Jam  
Brioche Bun | Boston Lettuce  
Beefsteak Tomato | Bermuda Onions | Steak Fries

## SEAFOOD

### Ora King Salmon

Seasonal Stir Fry | Honey Garlic | Soy  
Reduction

### Chilean Sea Bass

Risotto | Asparagus | Miso Glaze

### Sesame Crusted Bluefin Tuna Steak

Parsnip Purée | Haricot Vert | Sesame Soy Reduction

## STEAK

All Steaks Served With Cauliflower Puree  
Confit Pearl Onion, Garlic & Tomato | Red Wine Shallot Sauce

### 16oz Black Angus Rib Eye

12oz Chateau De Boeuf  
Lean Center Cut

12oz Chateau Au Poivre  
Pepper Crusted

14oz Chimichurri Hanger Steak  
Chimichurri Marinade

10oz Spinalis Steak *limited availability*  
Premium Lip of the Rib

26oz Dry Aged Cowboy Steak  
Served Sliced

### Enhancements

Roasted Marrow Bone

Shaved Summer Black Truffle

Rare- Cooler Red Center | Medium Rare- Warm Red Center  
Medium- Warm Pink Center Touch Of Red  
Medium Well- Warm Brown, Pink Center  
Well Done- Hot Brown Center, No Pink

Chef Recommends Not Cooking Steaks More Than Medium.  
We Are Not Responsible For Any Steaks Cooked Over Medium.

## WEEK SPECIALS

### Sunday

#### BBQ Burnt End Sandwich

Smoked Brisket | Bourbon BBQ Glaze  
Garlic Aioli | Crispy Onions | Brioche Bun  
Side of Southern Slaw

### Monday

#### Asian Skirt Steak

Asian Vegetable Stir Fry | Soy | Sesame | Scallion

### Tuesday

#### Smoked Brisket Pot Pie

Marrow | Root Vegetables | Chestnut  
Mushrooms | Truffle

### Wednesday

#### Chef's Special

### Thursday

#### 60 Day Dry Aged Tomahawk BIG BOY

Vidalia Onion Rings | Marrow "Butter"  
Red Wine Shallot Sauce  
Please note it will take 45min cook time | Served Sliced

## SIDES / SAUCES

Mushroom Medley  
Broccolini  
Garlic Whipped Potatoes  
Roasted Seasonal Veg  
Haricot Vert  
Steakhouse Fries

Bearnaise Sauce  
Chimichurri Sauce  
Red Wine Shallot Sauce



**GF** **BY**

### House Cured Pastrami Short Ribs

House Smoked | Tomato Jam | Dijon | Cornichons



**GF**

### Sesame Crusted Bluefin Tuna Steak

Parsnip Purée | Haricot Vert | Sesame Soy Reduction



**GF** **GF**

Bearnaise Sauce  
Chimichurri Sauce  
Red Wine Shallot Sauce