

## COLD APPETIZERS

<b>Asian Salad</b> Seasonal Greens   Green Apple   Snow Peas   Avocado Julienne Daikon Rainbow Carrot   Cucumber Ribbons Roasted Cashews   Miso Lemon Dressing	29
<b>Roasted Beet Salad</b> Golden Beets   Candy Cane Beets   Grilled Asparagus Mache Greens   Cashew Ricotta   Shaved Radish   Pomegranate Dressing	29
<b>Summer Salad</b> Mesclun Greens   Supreme Orange   Avocado   Pomegranate   Red Onion English Cucumber   Walnuts   Citrus Vinaigrette	29
<b>Ahi Tuna Tartare</b> Avocado   Chives   Sesame Soy   Wonton Crisp	32
<b>Yellowtail Ceviche</b> Blood Orange   Cucumber   Citrus   Mache   EVOO   Hibiscus Salt	30
<b>Salt Signature Crispy Rice</b> Ahi Tuna   Chives   Sweet Soy	32
<b>Sake Crispy Rice</b> Quacamole   Spicy Salmon   Scallions   Sweet Soy	32
<b>Akami Crispy Rice</b> Quacamole   Spicy Tuna   Scallions   Sweet Soy	32

## HOT APPETIZERS

<b>Fire Roasted Cauliflower</b> Tri Colored Cauliflower   Roasted Eggplant   Sunchoke Roasted Beets   Tahini   Pistachio	31
<b>Mushroom Risotto</b> Wild Mushrooms   Sous Vide Egg Yolk   Truffle Powder	28
<b>Sea Bass N Chips</b> Battered Sea Bass   Homemade Potato Chips   Tartar Sauce	32
<b>Sea Bass Dumplings</b> Carrot   Radish   Mushroom   Sweet Soy Reduction   Parsnip Purée	30
<b>Impossible Sliders</b> Catalina Aioli   Brioche bun   House Chips	32
<b>Salmon Tacos</b> Panko Crusted Salmon   Pico De Gallo Tomatillo Avocado Salsa   Cilantro Lime Aioli   Lime	28
<b>Salmon Karaage</b> Panko Salmon   Sesame   Ginger Soy Aioli   Daikon Slaw	28
<b>Gnocchi</b> Vodka Cream Sauce	28

# 9 DAYS MENU

## SOUP

<b>Exotic Mushroom Soup</b> Shitake   King Oyster   Enoki   Portobello   Cremini   Porcini	22
<b>Corn Bisque</b> Local Jersey Corn   Charred Corn   Truffle Honey   Micro Cilantro	21

## SMALL BITES

<b>Blistered Shishitos</b> Chili Lime Aioli	18
<b>Edamame</b> Maldon Salt   Lime	19
<b>Truffle Fries</b> Black Truffle   Herbs   Ketchup	19
<b>Corn Ribs</b> Miso   Sea Salt   Lime	19
<b>Zucchini Chips</b> Marinara	22

## STONE BAKED

<b>BBQ Flatbread</b> Impossible Beef   BBQ Sauce   Chipotle Aioli Caramelized Onion & Mushrooms   Micro Basil	32
<b>Vegetable Flatbread</b> San Marzano   Eggplant   Leek   Mushroom Melody Peppers   Shallots   Baby Spinach	26
<b>Heirloom Flatbread</b> Cashew Ricotta   Heirloom Tomato   Balsamic   Celvita   Basil	29
<b>Korean BBQ Flatbread</b> Vegan Short Rib   Shitake Mushrooms   Korean BBQ Sauce Sweet Soy Aioli   Sesame Seeds   Scallions	38

## ENTREES

<b>Branzino Fillet</b> Succolash   Whipped Potato   Lemon Capers Sauce	48
<b>Salmon Milanese</b> Jersey Fresh Tomato   Arugula   Lemon	48
<b>Ora King Salmon</b> Seasonal Stir Fry   Honey Garlic   Soy Reduction	58
<b>Chilean Sea Bass</b> Risotto   Asparagus   Miso Glaze	68
<b>Sesame Crusted Bluefin Tuna Steak</b> Parsnip Purée   Haricot Verts   Sesame Soy Reduction	58
<b>Pappardelle Alla Funghi</b> Local Wild Mushroom   Summer Truffle   Truffle Cream Sauce	42
<b>Rigatoni Primavera</b> Jersey Tomato   Roasted Vegetables	30
<b>Impossible Burger</b> Catalina Aioli   Boston Lettuce   Beefsteak Tomato   Bermuda Onions Brioche Bun   Steakhouse Fries	38

## SIDES

<b>Mushroom Medley</b>	18
<b>Broccolini</b>	18
<b>Garlic Whipped Potatoes</b>	15
<b>Haricot Vert</b>	17
<b>Steakhouse Fries</b>	16

# SALT

STEAKHOUSE

## EXECUTIVE CHEF PINCHAS FRANK

**V** - VEGETARIAN

**R** - RAW FISH

**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

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