

# M E N U

## C O L D A P P E T I Z E R S

<b>Classic Salad</b>	24
<b>V</b> Baby Gem   Heirloom Tomato   Shaved Onion Persian Cucumber   Brioche Croutons   Creamy Caesar Dressing	
<b>Delicata Squash Salad</b>	29
<b>V</b> Mixed Greens   Roasted Squash   Shallots Apples   Craisins   Pomegranate Roasted Pumpkin Seeds   Maple Vinaigrette	
<b>Roasted Vegetable Salad</b>	29
<b>V</b> Baby Spinach   Fire Roasted Peppers   Roasted Wild Mushrooms Golden Beets   Tri Color Quinoa   Zucchini   Creamy Balsamic Dressing	
<b>R</b> <b>Bluefin Tuna Tartare</b>	32
Avocado   Chives   Sesame Soy   Lavash	
<b>R</b> <b>Cured Salmon</b>	30
Lemon Curd   Blood Orange Syrup   Avocado   Gooseberries Salmon Caviar   Citrus Oil   Tropical Sea Salt	
<b>R</b> <b>Crispy Rice</b>	32
Spicy Ahi Tuna   Masago   Chives   Sweet Soy	
<b>BY R</b> <b>Beef Carpaccio</b>	32
Lavash Crackers   Prime Beef   Mushrooms   Pickled Radishes Truffle   Balsamic Caviar	
<b>BY R</b> <b>Steak Tartare</b>	32
Mustard Seeds   Cornichons   Shallots   Capers   Crostini	

## H O T A P P E T I Z E R S

<b>Fire Roasted Cauliflower</b>	24
<b>V</b> Tri Colored Cauliflower   Roasted Eggplant Beet Purée   Tahini   Pistachio	
<b>V</b> <b>Mushroom Risotto</b>	28
Wild Mushrooms   Sous Vide Egg Yolk   Truffle Powder	
<b>Fish N Chips</b>	32
Battered Chilean Sea Bass   Waffle Fries   Tarter Sauce	
<b>Sea Bass Dumplings</b>	30
Napa Cabbage   Radish   Mushroom   Sweet Soy Reduction Parsnip Purée	
<b>Chicken Karaage</b>	26
Dark Chicken   Sesame   Ginger Soy Aioli   Daikon Slaw	
<b>Steakhouse Sliders</b>	33
Catalina Aioli   Brioche Bun	
<b>Duck &amp; Waffles</b>	33
Savory Herb Waffle   Southern Fried Duck Maple Sriracha   Bacon Marmalade	
<b>Veal Bolognese</b>	29
Pappardelle   San Marzano   Pesto   Fried Basil	
<b>Lamb Riblets</b>	38
Char-Sui Sauce   Crispy Potato Skins	
<b>Beef Cheek Taquitos</b>	32
Corn Purée   Charred Pink Pineapple   Pico De Gallo	

## S O U P

<b>V</b> <b>Exotic Mushroom Soup</b>	22
Shitake   King Oyster   Enoki   Portobello   Cremini   Porcini	
<b>Soup Of The Day</b>	19
Chef Special	

## W A G Y U

<b>BY</b> <b>Wagyu Pastrami</b> <i>upon availability</i>	58
House Smoked   Mustarda Sauce   Tomato Jam   House Pickle	
<b>Wagyu Flatbread</b> <i>upon availability</i>	42
Wagyu Pastrami   Beef Bacon   Tomato Jam   Arugula	

## S T O N E B A K E D

<b>BBQ Flatbread</b>	32
<b>BY</b> Pulled Brisket   BBQ Sauce   Caramelized Onion & Mushrooms Chipotle Aioli   Micro Basil	
<b>Lamb Flatbread</b>	33
Baharat Lamb   Herb Hummus   Pignoli Nuts   Tomato Cumin Aioli   Mint	
<b>Smoked Flatbread</b>	32
<b>BY</b> Brisket   Chicken   Tomato Jam   Bourbon BBQ Aioli Roasted Garlic Aioli   Charred Corn	

## E N T R E E S

<b>Duck Two Ways</b>	48
Duck Confit   Seared Duck Breast   Celeriac Purée Warm Lentil Salad   Brandy Raspberry Reduction	
<b>Short Ribs</b>	82
Boneless Braised Short Ribs   Glazed Carrots   Potato Purée Red Wine Demi	
<b>Rack Of Lamb</b>	98
Baby Chops   Pistachio Crust   Carrot Purée   Sautéed Peas   Demi	
<b>Veal Chop Milanese</b>	82
Panko Crust   Roasted Spinach & Tomato Salad   Balsamic Glaze	
<b>French Chicken Breast</b>	36
Mushroom Duxelle   Farrow   Green Sauté   White Marsala Sauce	

## F R O M T H E S E A

<b>Ora King Salmon</b>	52
Roasted Seasonal Vegetable   Corn Purée   Au Citron Sauce	
<b>Chilean Sea Bass</b>	64
Risotto   Asparagus   Miso Glaze	
<b>Sesame Crusted Bluefin Tuna Steak</b>	56
Parsnip Purée   Green Sauté   Sesame Soy Reduction	

**V** - VEGETARIAN   **BY** - BET YOSEF   **R** - RAW FISH/MEAT  
AUTOMATIC GRATUITY OF 20% WIL BE ADDED TO ANY PARTY OVER 6 PEOPLE.

## B E E F

<i>All Steaks Served With Braised Cipollini Onions &amp; Red Wine Shallot Sauce</i>	
<b>16oz Black Angus Rib Eye</b>	78
<b>BY</b> <b>12oz Filet De Boeuf</b>	68
<b>BY</b> <b>10oz Spinalis Steak</b> <i>limited availability</i> Premium Lip of the Rib	92
<b>BY</b> <b>12oz Fillet Au Poivre</b> Pepper Crusted	70
<b>Chef Recommends Not Cooking Steaks More Than Medium. We Are Not Responsible For Any Steaks Cooked Over Medium.</b>	
<b>Add To Any Of The Above Steaks</b>	
<b>Shaved Black Truffle</b>	34
<b>Roasted Marrow Bone</b>	22

## A G E D B E E F

<b>BY</b> <b>26oz Dry Aged Cowboy Steak</b>	119
<b>60 Day Dry Aged Tomahawk BIG BOY</b>	275
<i>upon availability- Please note it will take 45min cook time</i>	
<i>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</i>	

## W E E K S P E C I A L S

<b>\$52</b> <b>Sunday</b> <b>14oz Chimmichuri Hanger Steak</b>	82
Grilled Asparagus   Sautéed Spinach   Roasted Heirloom	
<b>Monday</b> <b>Salt Signature Burger</b>	46
House Blend Beef   Candied Beef Bacon   Brioche Bun Boston Lettuce   Beefsteak Tomato   Vidalia Onions   Steak Fries	
<b>Tuesday</b> <b>Herb Crusted Prime Rib Aujus</b>	82
Yukon Whipped Potatoes   Sautéed Greens   Red Wine Demi Braised Chipolini (Served Medium)	
<b>Wednesday</b> <b>45 Day Dry Aged 14oz Rib Eye</b>	90
Vidalia Onion Rings   Red Wine Shallot Sauce	
<b>Thursday</b> <b>Veal Osso Buco</b>	52
Creamy Polenta   Root Vegetables	

## S I D E S / S A U C E S

<b>Mushroom Medley</b>	17
<b>Garlic Whipped Potatoes</b>	13
<b>Broccolini</b>	17
<b>V</b> <b>Steakhouse Fries</b>	14
<b>Roasted Seasonal Veg</b>	14
<b>Green Sautee</b>	16
<b>Seasonal Farrow</b>	14
<b>Bearnaise Sauce</b>	5
<b>Chimichurri Sauce</b>	5
<b>Red Wine Shallot Sauce</b>	5



# W I N E

## WINE BY THE GLASS

Rose	
Lineage Rose	22
Bartenura Rose Malvasia	14
Borgo Reale Rose	14
Red	
Dalton Alma Blend	15
Herzog Sauvignon 2018	14
Herzog Lineage Sauvignon 2018	20
Weinstock Cellar Select 2018	18
Ramon Cardova Rioja Spanish Blend 2019	14
Herzog Alexander Valley	32
Herzog Lineage Pinot Noir	20
Chateau les Riganes Bordeaux 2019	14
Mony Merlot M Serieis	14
White	
Borgo Reale Pinot Grigio	14
Weinstock Cellar Select Chardonnay	14
Herzog Special Reserve Russian River	20
Herzog Albarino 2018	21
Goose Bay- Sauvignon Blanc- 2020	14
Sparkling	
Herzog Lineage Momentus	18
Bartenura Moscato D'asti	14
Bartenura Rose Sparkling	16

## BEER BY THE BOTTLE

Modelo	8
Yuengling	7
Guinness	8
Heineken	7
Heineken Light	7
Palm	9
Blue Moon	7

## ROSE

	Bottle
De Provence Sainte Beatrice 2020	55
Herzog Lineage Rose	60

## WHITE / BLENDS

	Bottle
Herzog Albarino 2018	80
Hagafen Lake County Riesling 2020	65
Domaine De Panquelaine Sancerre 2020	85
Herzog Russian River Chardonnay 2019	80
Herzog Chalk Hill Chardonnay Special Edition	210
Chabils Pascal Bouchard 2018	130

## SPARKLING

	Bottle
Hagafen Brut Rose Cuvee	110
Bartenura Malvasia	45
Rothschild- Champagne	210
Rothschild- Champagne- Magnum	490

## CABERNET

	Bottle
Binyamina Cave	250
Hayotzer Auteur	85
Hagafen Winemakers Reserve	625
Hevron Heights Armagedon	320
Hevron Heights Isaac's Ram	100
Hevron Heights Special Reserve	310
Mount Hevron Heights Reserve Cab	145
Hevron Heights Makhpelah	220
Herzog Chalk Hill Cab	250
Herzog Alexander valley 2018	115
Herzog Reserve Generation 8	420
Herzog Limited Edition Reserve Rutherford	220
Hagafen Cabernet Sauvignon 2018	135
Barkan Reserve Gold 2018	55
Segals Unfiltered 2018	225
Shiloh Secret Reserve Cab Sauvignon 2018	135
Shiloh Legend- Honi- Blend 2018	115
Shiloh Shor Merlot 2019	90
Shiloh Mosaic 2018 Blend	200
Tabor-Single Vineyard Limited Edition Cab 2018	140
Teperberg-Inspire-Devotage- Blend- 2018	65
Carmel Appellation Merlot 2017	55
Carmel Appellation Cabernet-Shiraz 2017	55
Capcanes- Peraj Habib- 2019	165
Capcanes- Peraj Petita- 2019	55
Herzog Forebearance	200
Dalton Estate Shiraz	65
Dalton Estate Merlot	65
Dalton Galilo Blend 2017	170
Gvaot Vineyard Dance Red 2019	80
VIA Cab Blend	150
Grand VIA Cab Blend	285

## RED BORDEAUX

	Bottle
Chateu Rollan De By 2017	125
Rothschild 16 Anniversary Edition	105



**SALT**  
STEAKHOUSE

