

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

APPETIZERS & SALADS

French Onion Soup | 13
gruyère, caramelized onions, sherry

Lobster Bisque | 17
sunchoke, lobster, creme fraîche

Beet Caprese | 15
burrata, blood orange, pomegranate, basil

Romaine & Kale Caesar | 16
hushpuppies, pecorino, anchovy

Wedge Salad | 17
grape tomato, guanciale, crispy fennel, blue cheese vinaigrette

Clothesline Bacon | 22
thick-cut, maple glazed

Dry Aged Carpaccio | 22
pecorino, crispy sunchoke, truffle

FROM THE SEA

The Broadway Tower | 69 for 2+ or 125 for 4+
oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail | add lobster +\$15

Raw Oyster Selection | MP
green apple mignonette · add caviar +MP

Fried Calamari | 17
shishitos, brussel sprouts, old bay mayo

Shrimp Cocktail | 18
mango, avocado, horseradish

Clams Casino | 18
bacon, peppadew, rye

Lobster Dumplings | 20
corn purée, succotash, chili oil

SIGNATURE CUTS

8oz, 10oz, 12oz Filet Mignon | 41 · 51 · 62

16oz Grilled Delmonico Steak | 45

12oz NY Strip Steak | 52

Kansas City Strip Steak | 75

Daily Tomahawk Steak | MP

Buffalo Tenderloin | MP

SAUCES | 5

Truffle • Blue Cheese Bordelaise • Bearnaise • David Burke's B1 Sauce

FISH

Salmon | 35 • Swordfish | 39 • Catch Of The Day | MP

MAIN COURSE

Tagliatelli Bolognese | 24
bolognese, roasted mushroom, parmesan

Butternut Squash Ravioli | 34
lobster, brussel sprout, pumpkin seed

Shrimp & Scallops | 41
carmelo, root vegetable, kumqot

Salt Brick Chicken | 34
fennel & chicken jus, purple kale, crispy potato

Veal Chop | 49
leek, sunchoke, morel mushrooms, madeira

SIDES & ADDITIONS

Mac & Cheese | 11
comte cheese & truffle

Fried Brown Rice | 11
spring onion, wild mushroom

Potato Onion Soup Gratin | 11

Crispy Brussels Sprouts | 11
pecorino, guanciale

Wild Mushrooms | 11

French Fries | 11

Crispy Sunchoke & Potato Gratin | 13
artichoke, lardons

Angry Lobster Baked Potato | 18
preserved lemon, caviar crema

Lobster | 20