

SALT & CHAR

SARATOGAS FARM TO TABLE STEAKHOUSE

APPETIZERS & SALADS

French Onion Soup | 15
gruyère, caramelized onions, sherry, puff pastry

Gazpacho | 20
strawberry, lobster, cucumber

Burrata | 19
asparagus, watermelon, heirloom tomato

Romaine & Kale Caesar | 16
hush puppies, pecorino, anchovy

Wedge Salad | 18
grape tomato, onion, bacon, crispy fennel, blue cheese vinaigrette

Clothesline Bacon | 24

Gem Lettuce | 17
avocado, herbs, breakfast radish, lemon vinaigrette

Dry-Aged Carpaccio | 24
pecorino, chips, truffle

FROM THE SEA

The Broadway Tower | 69 for 2+ or 125 for 4+
oysters, kombu-cured salmon, tuna tartare, marinated crab, shrimp cocktail · add lobster tail +\$39

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

Fried Calamari | 22
shishito peppers, patty pan squash, old bay mayo

Shrimp Cocktail | 21
citrus, avocado, horseradish

Clams Casino | 18
chorizo, peppadew, rye

Lobster Dumplings | 24
spicy tomato sauce, fennel, radish, pea sprout

Crab Cake Raft | 24
pretzels, tomato jam, old bay mayo, red watercress

SIGNATURE CUTS

8oz Filet Mignon | 51
10oz Filet Mignon | 61
12oz Filet Mignon | 71
12oz NY Strip Steak | 64
Veal Chop | 69

Delmonico | 75
Dry-Aged Kansas City Strip | 78
Dry-Aged Porterhouse | MP
Dry-Aged Tomahawk | MP
Dry-Aged Steak Feature | MP

SAUCES | 5

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

FISH

Salmon | 35 • Branzino | 38 • Red Snapper | 38 • Catch Of The Day | MP

MAIN COURSE

Duck Cordon Bleu | 39
charred zucchini, potato puree, moroccan glaze, mustard oil

Artichoke Ravioli | 32
ricotta, asparagus, truffle

Salt Brick Chicken | 38
fennel & chicken jus, kale, crispy potato

Bison Short Rib | 41
carrot, asparagus, bacon-potato terrine, short rib jus

SIDES & ADDITIONS

Mac & Cheese | 13
comté cheese & truffle | add crab or lobster +mp

Fried Brown Rice | 11
spring onion, egg, wild mushroom

Potato Onion Soup Gratin | 11

Asparagus | 11
guanciale vinaigrette, pecorino

Wild Mushrooms | 11

Bravas | 11
romesco aioli

Heirloom Tomatoes | 10

Potato Dauphinoise | 13
*bacon, creme fraîche, chives
add crab or lobster +mp*

Angry Lobster Baked Potato | 27
preserved lemon, caviar crema

Lobster Tail | MP

Colossal Crab | MP

Oscar Style | MP
crab, asparagus, bearnaise