

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

DINNER MENU

APPETIZERS & SALADS

FRENCH ONION SOUP	17
<i>gruyère, caramelized onions, sherry, puff pastry</i>	
LOBSTER BISQUE	18
<i>corn tortellini mache</i>	
BURRATA	19
<i>arugula, pear, nicoise olive, pumpkin seed pesto</i>	
ROMAINE & KALE CAESAR	16
<i>hush puppies, pecorino, anchovy</i>	
WEDGE SALAD	18
<i>tomato, onion, bacon, crispy fennel, blue cheese vinaigrette</i>	
CLOTHESLINE BACON	24
<i>cracked pepper, maple, pickle</i>	
GEM LETTUCE	17
<i>green apple, herbs, breakfast radish, citrus vinaigrette</i>	
GRASS FED BEEF CARPACCIO	24
<i>pecorino, sunchoke chips, truffle</i>	

SIGNATURE CUTS

8OZ FILET MIGNON	55
10OZ FILET MIGNON	65
12OZ FILET MIGNON	75
12OZ NY STRIP STEAK	64
16OZ DELMONICO	75
9OZ WAGYU TOP CAP	MP
18OZ DRY-AGED KANSAS CITY STRIP	78
DRY-AGED STEAK FEATURE	MP
KUROBUTA PORK CHOP	38

MAIN COURSE

VEAL CHOP	75
<i>sweetbread, charred broccoli, morel sauce</i>	
TAGLIATELLE	32
<i>leeks, butternut squash, rabbit ragu</i>	

FROM THE SEA

THE BROADWAY TOWER	69 FOR 2 125 FOR 4
<i>oysters, kombu-cured salmon, tuna tartare, marinated crab, shrimp cocktail · add lobster tail +\$39</i>	
RAW OYSTER SELECTION	MP
<i>green apple mignonette · add caviar +MP</i>	
ESCARGOT TOAST	22
<i>potato puree, herb butter, pickled onion</i>	
SHRIMP COCKTAIL	24
<i>citrus, avocado, horseradish</i>	
CHARRED OCTOPUS	22
<i>gigande bean, pomegranate, endive, olive</i>	
LOBSTER DUMPLINGS	24
<i>spicy tomato sauce, fennel, radish, pea sprout</i>	
PRETZEL CRUSTED CRAB RAFT	24
<i>tomato jam, old bay mayo</i>	

FISH

SALMON	35
BRANZINO	38
CATCH OF THE DAY	MP

SAUCES

TRUFFLE FOIE GRAS	5
MOREL MUSHROOM	5
AU POIVRE	5
BLUE CHEESE BORDELAISE	5
BERNAISE	5
DAVID BURKE'S BI SAUCE	5

CHICKEN OSSO BUCCO	38
<i>polenta, broccoli, gremolata</i>	
BISON SHORT RIB	45
<i>cauliflower, bacon-potato terrine, short rib jus, curry oil</i>	

SIDES & ADDITIONS

MAC & CHEESE	15
<i>comté cheese & truffle add crab or lobster +mp</i>	
FRIED BROWN RICE	11
<i>spring onion, egg, wild mushroom</i>	
POTATO ONION SOUP PURÉE	11
CHARRED BROCCOLI	11
<i>fermented black bean chili oil, cilantro, mint, basil pesto</i>	
CAULIFLOWER MOUSSE	13
<i>black truffle</i>	

POTATO DAUPHINOISE	13
<i>bacon, crème fraîche, chives add crab or lobster +mp</i>	
WILD MUSHROOMS	11
ANGRY LOBSTER BAKED POTATO	27
<i>preserved lemon, caviar crème</i>	
LOBSTER TAIL	MP
COLOSSAL CRAB	MP
OSCAR STYLE	MP
<i>crab, asparagus, bearnaise</i>	