

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Dinner Menu

APPETIZERS

- CLOTHESLINE BACON** • 24
*cracked pepper, maple glazed,
pickle & peppers*
- LOBSTER DUMPLINGS** • 24
*spicy tomato sauce, fennel,
radish, pea sprout*
- GRASS FED BEEF CARPACCIO** • 24
pecorino, sunchoke chips, truffle
- CHARRED OCTOPUS** • 22
*gigande bean, barberry,
endive, olive*
- DUCK RILLETTE** • 22
pickled vegetables, brown mustard
- PRETZEL CRUSTED CRAB RAFT** • 24
tomato jam, old bay mayo

RAW BAR

- THE BROADWAY TOWER**
69 FOR 2 | 125 FOR 4
*oysters, kombu-cured salmon, tuna
tartare, marinated crab, shrimp
cocktail, mignonette, cocktail sauce
add lobster tail +\$39*
- RAW OYSTER SELECTION** • MP
*green apple mignonette, lemon
add caviar +MP*
- SHRIMP COCKTAIL** • 24
*citrus, avocado, lemon,
horseradish, cocktail sauce*

SOUP & SALAD

- FRENCH ONION SOUP** • 17
*gruyère, caramelized onions,
sherry, puff pastry*
- BURRATA** • 19
beets, arugula, orange, balsamic
- ROMAINE & KALE CAESAR** • 16
hush puppies, pecorino, anchovy
- LOBSTER BISQUE** • 18
lobster, saffron, broccoli
- WEDGE SALAD** • 18
*tomato, onion, bacon, crispy fennel,
blue cheese vinaigrette*
- CHOPPED SALAD** • 17
*artichoke, chickpea, tomato,
cucumber scallion, feta*

SIGNATURE CUTS

- GRASS FED FILET MIGNON**
8OZ • 55 | 10OZ • 65 | 12OZ • 75
- 12OZ PIEDMONTSESE FLATIRON** • 60
- 12OZ NY STRIP STEAK** • 64
- 16OZ DELMONICO** • 85
- DRY-AGED PORK TOMAHAWK** • 44
- 7OZ WAGYU TOP CAP** • MP
- 18OZ DRY-AGED KANSAS CITY STRIP** • 78
- DRY-AGED STEAK FEATURE** • MP

FROM THE SEA

- SALMON** • 35 | **MAHI-MAHI** • 38 | **CATCH OF THE DAY** • MP

SAUCES & ADDITIONS

- TRUFFLE FOIE GRAS** • 5
- MOREL MUSHROOM** • 5
- AU POIVRE** • 5
- BLUE CHEESE BORDELAISE** • 5
- BEARNAISE** • 5
- DAVID BURKE'S BI SAUCE** • 5
- SHAVED HORSERADISH** • 5
- SHAVED TRUFFLE** • MP
- LOBSTER TAIL** • MP
- COLOSSAL CRAB** • MP
- OSCAR STYLE** • MP
crab, asparagus, bearnaise

MAIN COURSE

- BRAISED VEAL WELLINGTON** • 44
broccoli, mushroom
- CORZETTI PASTA** • 34
pesto, calabrian chili, shrimp, asparagus
- BISON SHORT RIB** • 47
pea puree, turnip, kale
- GUINEA HEN ROULADE** • 38
*spring vegetables, chicken jus,
pommes dauphin*
- ATLANTIC STRIPED BASS** • 40
snowpeas, endive, red wine sauce

SIDE DISHES

- POTATO DAUPHINOISE** • 13
*bacon, crème fraîche, chives
add crab or lobster +mp*
- WILD MUSHROOMS** • 11
- ASPARAGUS** • 14
raclette, quail egg, truffle
- FRIED BROWN RICE** • 11
spring onion, egg, wild mushroom
- POTATO PURÉE** • 11
onion, gruyere
- HEIRLOOM CARROTS** • 11
carrot top pesto, pine nuts
- MAC & CHEESE** • 15
*comté cheese & truffle
add crab or lobster +mp*
- LOBSTER TWICE BAKED POTATO** • 27
*preserved lemon, caviar crème,
chili oil*