

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Dinner Menu

APPETIZERS

- CLOTHESLINE BACON** • 25
*cracked pepper, maple glazed,
pickle & peppers*
- LOBSTER DUMPLINGS** • 24
*spicy tomato sauce, fennel,
radish, pea sprout*
- STEAK TARTARE** • 24
*capers, preserved lemon, chive,
cured egg yolk*
- 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**
75 FOR 2 | 135 FOR 4
*oysters, kombu-cured salmon, tuna
tartare, marinated crab, shrimp
cocktail, mignonette, cocktail sauce
add lobster tail +\$45*
- RAW OYSTER SELECTION** • MP
*green apple mignonette, lemon
add caviar +MP*
- SHRIMP COCKTAIL** • 24
*citrus, avocado, lemon,
horseradish, cocktail sauce*
- SCALLOPS ON THE HALF SHELL** • 23
pea puree, chorizo, octopus

SOUP & SALAD

- GAZPACHO** • 23
*tomato, watermelon, lobster roll,
salmon roe*
- STRACHETTELLA** • 19
cucumber, olive, pickled onion, herb
- GEM & KALE CAESAR** • 16
hush puppies, pecorino, anchovy
- 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 • 57 | 10OZ • 67 | 12OZ • 77
- LAMB CHOP** • 60
- 12OZ NY STRIP STEAK** • 68
- 16OZ DELMONICO** • 88
- 7OZ WAGYU TOP CAP** • 150
- DRY-AGED PORK FEATURE** • 48
- 18OZ DRY-AGED KANSAS CITY STRIP** • 82
- 32OZ DRY-AGED PORTERHOUSE** • 160
- 32OZ DRY-AGED TOMAHAWK** • 140
- A5 WAGYU** • MP

FROM THE SEA

- SALMON** • 38 | **MAHI-MAHI** • 38 | **SCALLOPS** • 45

SAUCES & ADDITIONS

- SALMON BORDELAISE** • 5
- MOREL MUSHROOM** • 5
- AU POIVRE** • 5
- BLUE CHEESE BORDELAISE** • 5
- BEARNAISE** • 5
- DAVID BURKE'S BI SAUCE** • 5
- SHAVED HORSERADISH** • 5
- SHAVED AUSTRALIAN PERIGORD TRUFFLE** • 19 (2G)
- LOBSTER TAIL** • MP
- COLOSSAL CRAB** • MP
- OSCAR STYLE** • MP
crab, snow peas, bearnaise

MAIN COURSE

- ATLANTIC STRIPED BASS** • 40
snowpeas, endive, red wine sauce
- GUINEA HEN ROULADE** • 38
summer squash, chicken jus, pommes dauphin
- CORZETTI PASTA** • 34
pesto, calabrian chili, shrimp, asparagus
- VEAL TENDERLOIN** • 44
*sunchoke puree, asparagus, fennel,
gorgonzola, cappelletti*
- DUCK BREAST** • 47
*bokchoy, pea puree, crispy farro,
king mushroom*

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
- LOBSTER TWICE BAKED POTATO** • 27
*preserved lemon, caviar crème,
chili oil*
- HERICOT VERT** • 11
pearl onion-hamhock
- MAC & CHEESE** • 15
*comté cheese & truffle
add crab or lobster +mp*
- GNOCCHI GRATIN** • 11
onion, gruyère
- HEIRLOOM TOMATOES** • 11
balsamic