

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Dinner Menu

APPETIZERS

THE BROADWAY TOWER
69 FOR 2 | 125 FOR 4
oysters, kombu-cured salmon, tuna tartare,
crab, shrimp cocktail, mignonette,
add lobster +\$39

CLOTHESLINE BACON • 25
maple glazed, pickle & peppers

FRENCH ONION SOUP • 17
gruyère, caramelized onions, sherry, puff pastry

SHRIMP COCKTAIL • 22
citrus, avocado, lemon, cocktail

WEDGE SALAD • 18
tomato, onion, bacon, crispy fennel, blue cheese

LOBSTER DUMPLINGS • 22
spicy tomato sauce, fennel, radish

STEAK TARTARE • 24
white soy, sesame, tahini, scallion

RAW OYSTERS • MP
mignonette | add caviar +MP

CHARRED OCTOPUS • 22
gigande bean, barberry, chicory, olive

BURRATA • 19
fig, fennel, orange

CHARCUTERIE • 29
pickled vegetables, brown mustard

SCALLOP ON THE HALF SHELL • 22
pea, chorizo, octopus

DRY-AGE BEEF KABOB • 25
wasabi, eel sauce, cilantro, crab

PRETZEL CRUSTED CRAB RAFT • 22
tomato jam, old bay mayo

GEM & KALE CAESAR • 16
croutons, pecorino, anchovy

SIGNATURE CUTS

GRASS FED FILET MIGNON
8OZ • 55 | 10OZ • 65 | 12OZ • 75

7OZ WAGYU TOP CAP • 120

LAMB CHOPS • 60

12OZ NY STRIP STEAK • 65

16OZ DELMONICO • 80

DRY-AGED PORK FEATURE • 48

18OZ DRY-AGED KANSAS CITY STRIP • 78

DRY-AGED STEAK FEATURE • MP

KOJI-AGED DUCK BREAST • MP

FROM THE SEA

SALMON • 38 | **SCALLOPS** • 45 | **ANGRY PRAWNS** • 38

SAUCES & ADDITIONS

SALMON BORDELAISE • 5

MOREL MUSHROOM • 5

AU POIVRE • 5

BLUE CHEESE BORDELAISE • 5

BEARNAISE • 5

MOLE • 5

DAVID BURKE'S B1 • 5

HORSERADISH • 5

LOBSTER TAIL • 35

COLOSSAL CRAB • 35

OSCAR • 45

MAIN COURSE

BRANZINO • 40
tomato, olive, onion, stewed calamari

BISON SHORT RIB • 42
carrot puree, onion, morel bordelaise

DRY-AGED RAVIOLI • 34
kale, truffle, pecorino

VEAL TENDERLOIN • 44
sunchoke, asparagus, gorgonzola,
cappelletti

GUINEA HEN ROULADE • 38
mustard green, mole,
root vegetables

SIDE DISHES

POTATO DAUPHINOISE • 13
bacon, crème fraîche, chives
add crab or lobster +\$12

FRIED BROWN RICE • 11
spring onion, egg, wild mushroom

LOBSTER TWICE BAKED POTATO • 27
preserved lemon, chili oil, caviar crème

BRUSSEL SPROUTS • 13
bacon, romesco

BABY CORN • 11
truffle, parmesan, brown butter

MAC & CHEESE • 15
comté & truffle
add crab or lobster +\$12

GNOCCHI GRATIN • 11
onion, gruyère

WILD MUSHROOMS • 11

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.