

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

## Entree Specials

**LOBSTER RISOTTO**  
tomato, calabrian chili

**LAMB LOIN**  
sweet potato, leeks, curry, balsamic

**BISON PORTERHOUSE**  
season sides

## 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