

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 +\$45

HEIRLOOM TOMATO GAZPACHO • 18
blue crab, avocado, basil

SHRIMP COCKTAIL • 22
citrus, avocado, lemon, cocktail

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

JONAH CRAB COCKTAIL • 26
avocado mousse, citrus, hackleback caviar,
saffron pickled shallots

CHARRED OCTOPUS • 22
chorizo, black garlic, romesco, watercress

CHARCUTERIE • 29
pickled vegetables, brown mustard

OYSTERS ON THE 1/2 SHELL • MP
cucumber & lime sorbet, mango mignonette
add caviar +MP

HAND-CUT TUNA TARTARE • 22
ginger + miso yolk, heirloom carrot, cucumber,
breakfast radish

HEIRLOOM TOMATO SALAD • 19
sheeps milk gelato, haricot vert, mizuna, basil

AMERICAN WAGYU BEEF CARPACCIO • 22
crisp shiitake, serrano chili, pickled ramps,
soy-lime emulsion, kimchi crisps

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

LITTLE GEM CAESAR • 16
black garlic, shaved prosciutto san danielle, quail egg,
real anchovy, sourdough nuggets parmesan

SIGNATURE CUTS

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

7OZ WAGYU TOP CAP • 120

12OZ NY STRIP STEAK • 65

A5 JAPANESE WAGYU • 160

16OZ DELMONICO • 80

18OZ DRY-AGED KANSAS CITY STRIP • 78

DRY-AGED STEAK FEATURE • MP

KOJI-AGED DUCK BREAST • MP

FROM THE SEA

SALMON • 38 | **ROASTED PRAWNS** • 38

SAUCES & ADDITIONS

MOREL MUSHROOM • 5

AU POIVRE • 5

BLUE CHEESE BORDELAISE • 5

BEARNAISE • 5

GORGONZOLA CREAM • 5

HORSERADISH CREAM • 5

JUMBO LOBSTER TAIL • 45

COLOSSAL CRAB • 30

OSCAR • 45

SEARED SCALLOPS • 22

MAIN COURSE

GRILLED COLORADO LAMB LOIN • 44
white bean, chanterelle mushroom,
taggiasca olive, baby spinach

HALIBUT • 40
summer succotash, charred vidalia
onion, sweet basil

ROASTED ORGANIC CHICKEN • 38
charred eggplant, caponata, natural jus

SEARED SEA SCALLOPS • 48
sweet pea risotto, crisp pancetta

SWEET CORN RAVIOLI • 34
chantrelle mushroom, crisp tarragon, parmesan

SIDE DISHES

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

WILD MUSHROOMS • 11

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

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

CHARRED BROCCOLINI • 12
smoked almond, lemon

HERB ROASTED ASPARAGUS • 12
citrus beurre blanc

LOBSTER MAC & CHEESE • 25
gemelli pasta, poached maine
lobster, aged cheddar cheese
sauce, ritz cracker topping

POTATO GNOCCHI • 15
sweet corn, summer truffle

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
automatic 20% gratuity will be added to parties of 6 or more.