

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 +\$42

French Onion Soup En Croute · 20
puff pastry, short rib, gruyère

Shrimp Cocktail · 22
citrus, avocado, lemon, cocktail sauce

Wedge Salad · 19
tomato, onion, bacon, crispy fennel, ewe's blue cheese

Charred Octopus · 23
chorizo, black garlic, romesco, watercress

Short Rib Pastrami · 24
parsnip, arugula, curried almond, candied lemon

Roasted Prawns · 24
wheat berries, golden raisin, sunchoke,
pomegranate molasses

Oysters On The 1/2 Shell · MP
topped with cucumber & lime sorbet
with mango mignonette on the side | add caviar +MP

Hand-Cut Tuna Tartare · 24
ginger & miso yolk, heirloom carrot, cucumber,
breakfast radish

Roasted Baby Beets · 18
goats cheese, mizuna, caraway tuile

American Wagyu Beef Carpaccio · 24
crisp shiitake, serrano chili, soy-lime emulsion,
kimchi crisps

Jonah Crab Cocktail · 26
avocado mousse, citrus, hackleback caviar,
saffron pickled shallots

Little Gem Caesar · 17
black garlic, shaved prosciutto di san daniele, quail egg,
whole anchovy, sourdough nuggets, parmesan

SIGNATURE CUTS

Filet Mignon
8oz · 55 | 10oz · 65 | 12oz · 75

12oz NY Strip Steak · 65

7oz Wagyu Top Cap · MP

16oz Delmonico · 80

18oz Dry-Aged Kansas City Strip · 78

Dry-Aged Steak Feature · MP

Colorado Lamb Rack · 90

FROM THE SEA

Citrus Basted 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 · 42

Colossal Crab · 32

Oscar · 42

Seared Scallops · 22

MAIN COURSE

Roasted Long Island Duck Breast · 44
confit leg, honey crisp apple, celery root,
beluga lentils, black tea jus

Grilled Veal Chop · 65
poached seckel pear, crisp marrow, natural jus

Truffled Organic Chicken · 39
braised celery hearts, chestnut & parsnip,
honey poached cranberries

Sheep's Milk Ricotta Agnolotti · 34
fennel, satsuma mandarin, marcona almond,
aged balsamic

Brown Butter Roasted Sablefish · 40
butternut squash, brussel sprouts, golden raisins

Seared Sea Scallops · 48
butternut squash risotto, crisp
pancetta, candied pepitas

SIDE DISHES

Potato Dauphinoise · 14
bacon, crème fraîche, chives
add crab or lobster +\$12

Lobster Twice Baked Potato · 27
preserved lemon, chili oil,
caviar crème

Lobster Mac & Cheese · 24
gemelli pasta, poached maine
lobster, aged cheddar cheese
sauce, ritz cracker topping

Assorted Wild Mushrooms · 12
caramelized onion & thyme

Crispy Brussels Sprouts · 12
maple cider & bacon

Potato Gnocchi · 14
delicata squash, sage, brown
butter, parmesan, confit chicken

Confit Baby Carrots · 12
harissa yogurt, bell pepper jam

Roasted Cauliflower · 12
medjool dates, picholine olives

*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.