

# 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 · 59 | 10oz · 69 | 12oz · 79

**12oz NY Strip Steak** · 69

**7oz Wagyu Top Cap** · MP

**16oz Delmonico** · 85

**18oz Dry-Aged Kansas City Strip** · 85

**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** · 47  
confit leg, honey crisp apple, celery root,  
beluga lentils, black tea jus

**Grilled Veal Chop** · 68  
poached seckel pear, crisp marrow, natural jus

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

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

**Brown Butter Roasted Sablefish** · 42  
butternut squash, brussel sprouts, golden raisins  
black trumpet mushrooms

**Seared Sea Scallops** · 49  
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.