

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*

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

Tuna Tartare · 24
garlic, ginger, asian pear, shiso, sesame, soy sauce

Cod Brandade Fritters · 20
spicy aioli, smoked trout roe

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

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

Maple Glazed Pork Belly · 22
napa cabbage slaw, poached egg

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

Seafood Gratine "Coquilles St. Jacques" · 26
lobster, scallops, catch of the day, mussels

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

SALADS

Salt & Char Salad · 16
*mix greens with cherry tomatoes, cucumber,
shaved fennel, shaved carrots, citrus vinaigrette*

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

Little Gem Caesar · 17
*black garlic, shaved prosciutto di san daniele,
quail egg, whole anchovy, focaccia bites, parmesan*

Fried Burrata Salad · 19
arugula, pistachio, blood orange, focaccia

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

A5 Miyazaki Wagyu · MP

FROM THE SEA

Seared Salmon · 38 | **Grilled Swordfish** · 39 | **Seared Scallops** · 42

SAUCES & ADDITIONS

Maitre d' Butter · 4

Lobster Butter · 4

Truffle Butter · 4

Angry Butter · 4

Au Poivre · 5

Blue Cheese Bordelaise · 5

Bearnaise · 5

Horseradish Cream · 5

Gorgonzola Cream · 5

David Burke's B1 Sauce · 5

Jumbo Lobster Tail · 42

Colossal Crab · 32

Oscar Style · 42

MAIN COURSE

Roasted Long Island Duck Breast · 47
*confit leg, honey crisp apple, celery root,
beluga lentils, black tea jus*

Venison Tenderloin · 49
polenta cake, broccolini, garlic chips, cherry gastrique

Chicken Roulade · 39
morel sauce, romanesco, baby carrots, brussel leaves

Shrimp Carbonara · 42
fresh linguini, peas, pancetta, egg, grana padano

Prosciutto Wrapped Monk Fish · 42
*root vegetables, harissa spiced carrot puree,
beurre blanc, chimichurri*

Sheeps Milk Ricotta Ravioli · 34
parsnip & saba

SIDE DISHES

Potato Dauphinoise · 18
*bacon, crème fraiche, chives
add crab or lobster +MP*

Assorted Wild Mushrooms · 12
garlic & parsley

Creamed Spinach · 12

Crispy Brussels Sprouts · 12
maple cider & bacon

Truffle Pommes Frites · 19
garlic aioli

Haricot Vert & Cipollini's · 12
sherry reduction

Mac & Cheese · 16
*aged cheddar cheese sauce
add crab or lobster +MP*

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

Salt & Char Mashed Potatoes · 12

**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.*