

SOUPS

Soup du Jour | \$4 / \$6

Chef inspired seasonal soup

French Onion Soup | \$7

Braised onion in a traditional beef broth

STARTERS

Crispy Pork Belly | \$9

Cheddar grits, blistered grape tomatoes

 Crab Cake | \$15

Rémoulade, warm lobster salad

Mushroom Tartlet | \$10

Gorgonzola sauce, balsamic reduction

 Braised Short Rib | \$13

Roasted carrots mash

Steamed Mussels | \$13

Lemon thyme fennel cream, crostini

SIDES

Lobster Mac | \$12

Cavatappi, creamy cheese sauce with chunks of fresh lobster meat and tarragon

Bacon Apple Hash | \$5

Sauteed apple, bacon, red skin potatoes and thyme

Chef's Vegetables | \$5

Chef's seasonal vegetable

Dauphinoise Potatoes | \$5

Sliced potato, bacon cream, shredded cheese

SALT RESTAURANT & BAR

DINNER

ENTRÉES

Shrimp and Scallop Niçoise Pasta | \$27

Kalamata olives, roasted peppers, tomatoes, linguine
Black Hawaiian Sea Salt

Roasted Airline Chicken Breast | \$20

Bacon potato apple hash, broccoli
Applewood Smoked Sea Salt

Pork Tomahawk Chop | \$27

Ancient grains, roasted Brussels sprouts, Sauce Robert
Applewood Smoked Sea Salt

Rack of Lamb | \$32

Farro forestière, broccolini, bordelaise
Himalayan Pink Salt

Surf and Turf | \$32

Grilled stockyard steak, green beans, lobster mac & cheese
Red Hawaiian Sea Salt

Pan Roasted Branzino | \$24

Lemon maître d'hôtel butter, green beans, oven roasted potatoes
Black Hawaiian Sea Salt

Teriyaki Glazed Cod | \$23

Baby bok choy, shiitake mushrooms, rice noodles

 Beef Tomahawk for Two | \$80

42 oz. beef ribeye, dauphinoise potatoes, roasted carrots, sauce bordelaise
Red Hawaiian Sea Salt

 Chef Inspirations

SALADS

 Poached Lobster | \$15

Pineapple vanilla vinaigrette, spinach, shaved fennel

Autumn | \$11

Dried cranberries, pumpkin seeds, julienne apple, roasted squash, gorgonzola cheese, sherry vinaigrette

Portobello | \$14

Parmesan cheese, arugula, tomatoes, balsamic vinaigrette

Grilled Caesar | \$10

Grilled romaine, Caesar dressing, parmesan croutons, asiago

Mixed Greens | \$8

Tomato, cucumber, goat cheese, sherry vinaigrette

DESSERTS

Crème Brûlée | \$9

Fresh berries

Panna Cotta | \$9

Tart cherry compote

New York Cheesecake | \$8

Fresh berries, crème anglaise, raspberry sauce

Triple Chocolate Mousse Cake | \$8

Raspberry and chocolate sauce, chocolate baton, fresh berries

Carrot Cake | \$8

Walnut cinnamon sugar phyllo crisp, caramel sauce, crème anglaise