

# Salt & Stone

## Mimosas 10

**Classic Orange** - Prosecco, Orange Juice  
**Blackberry Lime** – Prosecco, Blackberry Syrup, Lime Juice  
**Peach Mint** – Prosecco, Peach Syrup, Mint  
**Sugar Free Black Cherry** – Prosecco, Black Cherry Syrup  
**Raspberry Lemonade** – Prosecco, Raspberry Syrup, Lemonade

## Appetizers Oyster Bar

### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

### Today's Selections on Daily Special Sheet

### Cooked Oysters

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 16

**Casino:** Bacon, Leeks, Red Pepper, Iberico (4 Ea.) 17

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 16

**Rockefeller:** Spinach, Pernod, Hollandaise (4 Ea.) 18

## Salt

**Crispy Calamari** 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

**Steamed Mussels** 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Steamed Clams** 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Dungeness Crab Cakes** 26

Scallion Vinaigrette, Arbol Aioli

**Ahi Tuna Poke** 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber  
Jalapeño, Wonton Crisps, Wasabi Tobiko

**Spicy Gulf Prawns** 21

Jalapeno & Calabrian Chiles, Garlic, Grilled Ciabatta

**Spanish Octopus** 22

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

**Blackened Snapper Tacos** 18

Mango Salsa, Cabbage, Avocado-Cilantro Crème, Arbol Aioli

### Shellfish Cocktails

Brandied Caper Cocktail Sauce

**Gulf Prawn** 20

**Bay Shrimp** 15

**Dungeness Crab** 24

## Snacks

**Nuts of the Day** 7

**Warm Marinated Olives** 7

## Soup & Salads

**Soup du Jour** 10 Bowl / 7 Cup

**French Onion Soup** 12

Crouton, Gruyere Gratin

**Oven Roasted Delicata Squash** 14

Local Honey, Pistachios, Dried Cranberries  
Baby Mixed Greens, Feta, Basil Vinaigrette

**Butter Lettuce Salad** 14

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu  
Basil Vinaigrette

**Little Gem Caesar** 13

Grana Padano, Boquerone, Crostini

## Stone

**Crispy Brussels Sprouts** 14

Dijon Citrus Glaze, Chili Flakes, Parmesan

**Duck Leg Confit** 19

Balsamic Braised Onions, Crostini

**Peppered Burrata** 16

Green Olive Tapenade, Crostini

**BBQ Chicken Flatbread** 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

**Steak Tartare** 21

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

**Truffle Mac & Cheese** 16

Grana Padano, Gouda, Iberico, Cheddar, Breadcrumbs

**Duck Liver Pâté with Pistachio** 16

Strawberry-Pepper Compote, Crostini

**Pork Belly** 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

**Hummus & Fried Bread** 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

**Truffle Pommes Frites** 14

Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, Truffle Aioli

**Charcuterie & Cheese Board** 32

- **Shaft's Bleu**, Gold-Mine Aged, Cow, Placer County, CA
- **Iberico Gran Reserva**, Sheep, Goat & Cow, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA
- **Membrillo**, Candied Nuts, Mustard, Olives, Crostini

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% Gratuity applied to parties of eight or more.

Executive Chef Enrique Alcaraz / Sous Chef Fernando Amezcua / Sous Chef Leo Mercado

10/4/2024

# Entrée Salads

## **Duck Leg Confit Cobb Salad 24**

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives, Boiled Egg, Dijon Tarragon Vinaigrette

## **Shanghai Chicken Salad (Choice of Grilled or Crispy Chicken) 20**

Baby Mixed Lettuce, Napa Cabbage, Carrot, Toasted Almonds, Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

## **Louie Salads: Bay Shrimp Louie 21 ~ Dungeness Crab 29 ~ Combo with Crab, Shrimp & Gulf Prawns 32**

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccolini, Olives, Louie Dressing

## **Classic Caesar Salads With....**

Romaine Hearts, Grana Padano, Croutons, Boquerones

## **Grilled Gulf Prawns 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25**

# Salt

## **Dungeness Crab & Oregon Bay Shrimp Melt 32 / Half 16**

Sourdough, Avocado, Tomato, Gruyere Gratin

Choice of Field Greens or Pomme Frites

## **Crispy Skin Salmon 30**

Mushroom Risotto, Tarragon Buerre Blanc

## **Ahi Tuna Poke Bowl 27**

Spicy Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño, Wasabi Aioli, Tobiko

## **Blackened Local Snapper 26**

Crispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

## **Gulf Prawn & Scallop Tagliatelle 30**

Housemade Pasta, Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

## **Calabrian Linguini & Clams 26**

Garlic, Shallot, Fumet, Calabrian Chile, Grana Padano, Herbs

## **Salt & Stone Seafood Stew 39**

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

## **Seared Ahi Tuna Sandwich 25**

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun, Pommes Frites or Greens

# Stone

## **BLT 18**

Hobbs' Applewood Bacon, Wild Baby Arugula, Tomato, Parmesan Aioli, Ciabatta Bun, Pommes Frites or Greens

## **House Ground ½ lb. Burger 19 (Make it an "Impossible" Vegan Burger) +2**

Choice of Cheese, Brioche Bun, Parmesan Aioli, Pommes Frites or Greens

## **Lamb Burger 20**

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Parmesan Aioli, Pommes Frites or Greens

## **Croque Madame 20**

Applewood Smoked Canadian Bacon, Brioche, Gruyere, Dijon, Thyme Mornay, Sunny Up Egg

## **Pasta Bolognese 26**

Housemade Rigatoni, Ground Beef & Pork, Mirepoix, Tomato, Cream, Grana Padano, Fried Rosemary

## **Steak Frites**

### **9oz. Bavette 27 ~ 7oz. Filet Mignon 37 ~ 12oz. Ribeye 48**

Cabernet Compound Butter, Parmesan Aioli

### **Yukon Gold Potato Gnocchi 24 (Gluten Free, Vegan Option Available)**

Local Mushrooms, Carrots, Tomato, Laura Chenel Chèvre, Romesco Sauce

# Brunch Items

Available Saturday & Sunday

**Brioche French Toast:** Hobb's Applewood Smoked Bacon, Strawberries, Whipped Crème, Maple Syrup 19

**Huevos Rancheros:** Over Easy Eggs, Beans, Chorizo, Feta, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips 21

**Chicken & Waffles:** Two Eggs, Buttermilk Fried Chicken, Maple Butter & Syrup 23

**Breakfast Sandwich:** Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes 18

**Salt & Stone Eggs Benedict:** Applewood Smoked Canadian Bacon, Tomato, Avocado, Spinach, Sourdough, Hollandaise, Potatoes 22

**Items Below Served with Breakfast Potatoes & Sourdough Toast**

## **Steak & Eggs**

### **9oz. Bavette 27 ~ 7oz. Filet Mignon 37 ~ 12oz. Ribeye 48**

**Hobbs' Applewood Smoked Bacon & Eggs 19**

**Local Organic Mushroom Omelet:** Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado 21