

# Salt & Stone

## Dinner Menu

### Oyster Bar

#### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections are on Daily Special Sheet

#### Cooked Oysters

##### Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 14

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 14

**Rockefeller:** Spinach, Pernod (4 Ea.) 16

**Oyster Sampler 18**

One Each Cooked & Two Chilled Raw (Chef's Choice)

**Crispy Curry Calamari 13**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

**Cast Iron Roasted Mussels 15**

Saffron Broth, Red Pepper Rouille, Crostini

**Steamed Clams 19**

Garlic, White Wine, Butter

**Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Poppadum Crisps

**Gulf Prawn Tempura 16**

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

**Dungeness Crab Cake 20**

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

**Marinated Grilled Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

**Blackened Snapper Tacos 16**

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

**Pan Roasted Gulf Prawns 16**

Chili, Grilled Lemon

#### Shellfish Cocktails

Brandied Caper Cocktail Sauce

**Gulf Prawn 16**

**Bay Shrimp 13**

**Dungeness Crab 20**

### Snacks

**Nuts of the Day 7**

**Warm Olives 6**

**Candied Pork Belly 8**

### Appetizers

**Soup of the Day 9**

**French Onion Soup 11**

Crouton, Gruyere Gratin

**Roasted Beet Salad 12**

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

**Persimmon Salad 11**

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Toasted Pumpkin Seeds  
Spiced Apple Cider Vinaigrette

**Lil' Gem Caesar 12**

Grana Padano, Boquerónes, Crostini, Parm Chip

**Duck Leg Confit 16**

Balsamic Braised Onions, Crostini

**Burrata 15**

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

**Steak Tartare 19**

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

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

### Charcuterie & Cheese

#### Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

#### House Made Duck Liver Pâté

**Antica, Prosciutto, 14 mo., Parma, Italy**

**Bernina, Bresaola, Italy**

**Molinari, Spicy Coppa, San Francisco, CA**

**Leoncini, Porchetta, Reggio Emilia, Italy**

**Creminelli, Tartufo, Salt Lake City, Utah**

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

#### Cheese Board

Large (All Six Selections) 25 Small (First Three) 14

**Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA**

**Brie Le Cremeux, Triple Cream, Cow, France**

**Baquero, Manchego, 6 mo., Sheep, Spain**

**Cypress Grove, Humboldt Fog, Goat, Humboldt, CA**

**Castel Regio, Taleggio, Cow, DOP, Italy**

**Beemster, Aged Gouda, Cow, Holland**

Local Honey, Membrillo, Candied Nuts, Crostini

# Salads

## Shanghai Chicken 18

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

## Duck Leg Confit Cobb Salad 21

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

## Seafood Louies

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

## Dungeness Crab sm. 19 / lg. 24

## Bay Shrimp sm. 15 / lg. 17

## Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26

## Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

## Grilled Gulf Prawns 20      Blackened Snapper 20

## Broiled Salmon 24      Grilled Chicken Breast 16

# Sides

## Roasted Local Organic Mushrooms 10

Wild Arugula, Parmesan

## Truffle Pommes Frites 10

Grana Padano, Rosemary-Lemon Aioli

## Crispy Brussels Sprouts 9

Dijon, Thyme, Lemon, Grana Padano

## Mac & Cheese 11

Tasso Ham, English Peas, Four Cheeses

# Salt

## Almond Crusted Petrale Sole 26

Rice Pilaf, Brown Butter-Preserved Lemon Beurre Blanc

## Crispy Skin Salmon 27

Thyme-Mustard Potatoes, Beet Coulis, Wild Arugula

## Blackened Snapper 24

Root Vegetable Hash, Chorizo-Saffron Broth

## Prawn & Scallop Pappardelle 26

House Made Pasta, Gold Beets, Spinach, Baby Tomato Local Mushrooms, Truffle Emulsion

## Calabrian Linguini & Clams 24

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

## Roasted 6 oz. North Atlantic Lobster Tail 40

## Roasted Twin 6 oz. North Atlantic Tails 68

Green Onion-Buttermilk Mashed Yukon Golds, Drawn Butter

## Bouillabaisse 29

Clams, Mussels, Gulf Prawns, Fin Fish, Scallop, Calamari, Potato Mirepoix, Roasted Tomato-Saffron Broth, Garlic Toast Points

# "Salt & Stone"

## Filet Mignon & North Atlantic Lobster Tail 62

## Filet Mignon & Sautéed Gulf Prawns 40

## Filet Mignon & Seared Sea Scallops 45

Green Onion-Buttermilk Mashed Yukons

Port Demi-Glace

Served with a 7oz. Filet Mignon  
12oz. Ribeye upcharge 6

# Stone

## Steaks Off The Grill:

### 12oz. Ribeye 39

### 9oz. Chimichurri Marinated Bavette 24

### 7oz. Filet Mignon 33

Green Onion-Buttermilk Mashed Yukons, Housemade Worcestershire Horseradish Butter

### 12 oz. Center Cut Pork Chop 26

Potato Leek Röstl, Sauerkraut, Green Apple Mostarda, Crème Fraîche

### Braised Australian Lamb Shank 27

Creamy Polenta, Sautéed Greens, Red Wine Jus Lié Horseradish Crème Fraiche

### Local Farm Chicken Under A Brick 25

Green Onion-Buttermilk Mashed Yukons, Natural Thyme Jus

### 12 oz. Liberty Farms Crispy Skin Duck Breast 33

Potato Confit, Brussels, Cranberry Compote, Orange Gastrique

### Cauliflower Gnocchi 22 (Vegan & Gluten Free)

Local Mushrooms, Greens, Tomato, Walnut-Arugula Pesto, Balsamic Reduction

## Non-Alcoholic Navarro Vineyards Juicers \$7

### Darling Clementine

Verjus, Lime Juice, Clementine, Simple, Club Soda

### Pinot Noir Spritz

Pinot Noir Juice, Lime Juice, Club Soda, Grapes

### Apricot Splash

Verjus, Apricot Simple, Lemon Juice, Mint

### Pomegranate Nontini

Pinot Noir Juice, Pomegranate, Lime Juice

## Non-Alcoholic Italian Sodas \$6

Fruit Puree, Simple & Soda

### Blackberry, Pear, Peach, Prickly Pear, Raspberry, Apricot

### Coke, Sprite, Orange Fanta, Ginger Ale \$3.50

### Iced Tea, Lemonade, Arnold Palmer \$3.50

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).  
ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that was not purchased from the restaurant.