

# SALT&CHAR

## DINNER

### RAW & CHILLED

<b>Jumbo Shrimp</b> cocktail sauce	\$21	<b>Steak Tartare</b> quail egg, pickled ramp chimichurri, grilled bread	\$17
<b>Oysters on the Half Shell</b> tarragon mignonette, cocktail sauce	M/P	<b>Ahi Tuna Tartare</b> avocado, asian pear, ponzu, cassava chips	\$19

### The Broadway Tower

For 2 \$65 / For 4 \$125

Maine lobster, jumbo shrimp, seasonal oysters, salmon tartare, crab salad

### APPETIZERS

<b>Iceberg Wedge</b> Nueske bacon, Middlebury Blue, buttermilk dressing	\$13	<b>French Onion Soup</b> gruyère puff pastry, sherry	\$13
<b>Kale Salad</b> lacinato, manchego cheese, apples, smoked almond dressing	\$13	<b>Mushroom Toast</b> marinated mushrooms, brioche toast, taleggio, charred onions	\$15
<b>Spinach Salad</b> local goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	\$13	<b>Braised Pork Belly</b> pickled onions, soubise, maple bacon bourbon glaze	\$16
<b>Simple Green Salad</b> zinfandel vinaigrette, sea salt	\$11	<b>Crab Cake</b> sweet potato chips, baby beets, ancho spiced aioli	\$21

### MAIN COURSES

<b>Wild King Salmon</b> beluga lentils, mustard greens, vinaigrette au jambon	\$37	<b>Pasture Raised Roasted Chicken</b> sautéed local greens, charred lemon, jus	\$29
<b>Seared Ahi Tuna</b> bok choy, pickled vegetables, ponzulaise	\$38	<b>Roasted Squash Risotto</b> prosciutto, pumpkin seeds, sage	\$19

### OUR CUTS

ALL STEAKS SERVED WITH ROASTED GARLIC BEURRE NOISETTE



Prime	Hanger	8oz	\$29
Prime	Ribeye	16oz	\$48
Black Angus	Filet Mignon	8oz/12oz	\$36/\$52
Dry Aged Prime	Bone-In Strip	20oz	\$72
American Wagyu	Ribeye Cap	9oz	\$78

### SHARE FOR THE TABLE

Dry Aged Prime	Porterhouse	34oz	\$115
Dry Aged Prime	Tomahawk Steak	36oz	\$125

### SURF & TURF ENHANCMENTS

Jumbo Shrimp - \$15   King Crab - \$15   Grilled Maine Lobster Tail - \$18

### SAUCES

bordelaise	\$5
blue cheese fondue	\$5
béarnaise	\$5
au poivre	\$5

### POTATOES & STARCH

sour cream mashed potatoes	\$10
macaroni & cheese	\$10
add bacon	\$3
add lobster	\$8
french fries	\$8
add parmesan & garlic	\$3

### VEGETABLES

roasted mushrooms	\$12
sautéed local greens	\$10
creamed parsley & spinach	\$12
brussel sprouts, bacon	\$12

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

TUESDAY • BURGER & BEER - \$20

[www.saltandchar.com](http://www.saltandchar.com)