

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

Pop-Up Dinner Menu

APPETIZERS

The Broadway Tower | 65

fresh oysters, salmon tartare, lump crab, shrimp cocktail | add lobster +\$15

Raw Oyster Selection | MP
mignonette

Chopped Salad | 18
*peppadew, soppressata, olives, tomato, cucumber,
green beans, chèvre, chickpeas*

Shrimp Cobb Salad | 20
*asparagus, bacon, grape tomato, quail egg,
avocado, scallions, feta*

Burrata Cheese | 17
beets, fennel, arugula, peach

Shrimp Cocktail | MP
mango, avocado, horseradish

Clothesline Bacon | 22
thick-cut, maple glazed

Lobster Cocktail | MP
jicama, radish, tomato jam, cucumber

Lobster Bisque & Dumplings | 18

Softshell Crab | 20
yogurt, heirloom tomato, pistachio

SIGNATURE CUTS

8oz Filet Mignon | 43

10oz Filet Mignon | 53

12oz Filet Mignon | 64

16oz Grilled Delmonico Steak | 47

7oz Wagyu Cap Steak | 87

Tomahawk Steak | 127

32oz Porterhouse Steak | 142

ADDITIONS | 20

Lobster • U6 Shrimp

SAUCES

Truffle | 5

Blue Cheese Bordelaise | 5

Bearnaise | 5

David Burke's B1 Sauce | 5

SIDES

\$11 each or 3 for \$26

Potato Purée & Onion Soup

Wild Mushrooms

Cipollini Onions

Fontina Mac N' Cheese

MAIN COURSES

Diver Scallop & Shrimp Piccata | 41
carmelo, summer squash, kumquat

Lobster Ravioli | 34
spring onion, caviar butter

Salt Brick Chicken | 34
purple kale, crispy potato

Kurabota Pork Chops | 40
red frilly mustard greens, quince, mustard oil

DESSERT

Profiteroles | 14
*chocolate ice cream,
pistachio brittle, chocolate sauce*

Citrus Raspberry Tirimisu | 14
*mascarpone mousse,
chamomile, honey*

Salty Caramel Panna Cotta | 14
*caramelized banana, rum syrup,
crispy meringue*