

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

DINNER MENU

APPETIZERS

The Broadway Tower | 69 for 2+ or 125 for 4+
maine lobster, oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail

Golden Oscetra Caviar | MP
blini, creme fraiche, accouterments

Raw Oyster Selection | MP
mignonette

Clams Casino | 16
bacon, peppadew, pastini

French Onion Soup | 13
gruyère, caramelized onions, sherry

Chopped Salad | 16
peppadew, soppressata, olives, tomato, cucumber, green beans, chèvre, chickpeas

Fried Calamari | 18
shishitos, old bay mayo

Shrimp Cobb Salad | 18
asparagus, bacon, grape tomato, quail egg, avocado, scallions, feta

Smoked Salmon & Caviar "Nachos" | 22
blini, creme fraiche, accouterments

Shrimp Cocktail
mango, avocado, horseradish

Clothesline Bacon | 20
thick-cut, maple glazed

King Crab Cocktail | MP
jicama, radish, tomato jam, cucumber

Escargot Stuffed Chicken "Cordon Blue" | 19
ham, gruyère, herb butter, potato purée

Softshell Crab | 18
yogurt, heirloom tomato, pistachio

Lobster Bisque & Dumplings | 16

Burrata Cheese | 15
beets, fennel, arugula, peach

SIGNATURE CUTS

8oz, 10oz, 12oz Filet Mignon | 41 • 51 • 62

Colorado Lamb Chops | MP

16oz Grilled Delmonico Steak | 45

16oz NY Strip Steak | 52

32oz Porterhouse Steak | 140

7oz Wagyu Cap Steak | 85

Tomahawk Steak | 125

SAUCES

Truffle | 3

Blue Cheese Bordelaise | 3

Bearnaise | 3

David Burke's B1 Sauce | 3

OCEAN STEAKS

Salmon | 26

Swordfish | 28

Branzino | 30

Lobster Steak | 49

SAUCES

White Wine Mustard | 3

Lobster Sauce | 3

Truffle | 3

Red Wine Butter | 3

ANYTHING CAN SURF | 18

Lobster • U6 Shrimp • King Crab

MAIN COURSES

Diver Scallop Piccata | 39
carmelo, summer squash, kumquat

Lobster Ravioli | 32
spring onion, caviar butter

Salt Brick Chicken | 32
purple kale, crispy potato

Gnocchi | 24
bolognese, roasted mushroom, parmesan

Kurabota Pork Chops | 38
red frilly mustard greens, quince, mustard oil

SIDES

\$9 each or 3 for \$24

Fried Brown Rice
spring onion, wild mushroom

Potato Purée & Onion Soup

Wild Mushrooms

Charred Asparagus
guanciale, pecorino

Artichoke Gratin
gruyere, rye

Cipollini Onions

Angry Lobster Baked Potato | 18
preserved lemon, caviar crema