

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

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

MAIN COURSE

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

OUR CUTS

8oz Filet Mignon | 43

10oz Filet Mignon | 53

12oz Filet Mignon | 64

16oz New York Strip | 52

16oz Grilled Delmonico Steak | 47

7oz Wagyu Cap Steak | 87

Tomahawk Steak | 140

32oz Porterhouse Steak | 142

SAUCES

Truffle | 5

Blue Cheese Bordelaise | 5

Bearnaise | 5

David Burke's B1 Sauce | 5

SIDES

\$11 each

Potato Purée & Onion Soup

Wild Mushrooms

Cipollini Onions

Fontina Mac N' Cheese

ADDITIONS | 20

Lobster

U6 Shrimp

DESSERT

Citrus Raspberry Tirimisu | 14
mascarpone mousse, chamomile, honey

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

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

White & Dark Chocolate Creme Brulee | 13
sugar cookie, candied orange peel