

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

Dinner Menu

APPETIZERS

The Broadway Tower | 69 for 2+ or 125 for 4+
oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail | add lobster +\$15

Raw Oyster Selection | MP

mignonette | add caviar +MP

Steamed Clams Casino | 16

bacon, peppadew, pastini, beer

Romaine & Kale Caesar | 16

hushpuppies, pecorino, anchovy

Gazpacho | 14

heirloom tomato, lobster, asparagus

Clothesline Bacon | 22

thick-cut, maple glazed

Shrimp Cobb Salad | 20

asparagus, bacon, grape tomato, quail egg, avocado, scallions, feta

Fried Calamari | 18

shishitos, old bay mayo, zucchini

Shrimp Cocktail | 18

mango, avocado, horseradish

Crab Cocktail | MP

jicama, radish, tomato jam, cucumber

Lobster Dumplings | 18

corn purée, succotash, chili oil

Burrata Cheese | 15

beets, fennel, arugula, peach

Wedge Salad | 21

hanger steak, red onion, crispy fennel, b1 vinaigrette

French Onion Soup | 13

gruyère, caramelized onions, sherry

MAIN COURSE

Shrimp & Scallop Piccata | 41

carmelo, summer squash, preserved lemon

Lobster Ravioli | 34

spring onion, caviar butter

Salt Brick Chicken | 34

purple kale, crispy potato

Tagliatelli | 24

bolognese, roasted mushroom, parmesan

Veal Chop Marsala | 49

cipollini onion, asparagus, morel mushrooms

SIGNATURE CUTS

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

Colorado Lamb Chops | MP

16oz Grilled Delmonico Steak | 45

12oz NY Strip Steak | 52

32oz Porterhouse Steak | 140

Tomahawk Steak | MP

SAUCES

Truffle | 5

Blue Cheese Bordelaise | 5

Bearnaise | 5

David Burke's B1 Sauce | 5

OCEAN STEAKS

Salmon | 35

Swordfish | 39

Branzino | 35

Lobster Steak | 58

SAUCES

White Wine Mustard | 5

Lobster Sauce | 5

Truffle | 5

Romesco | 5

ADDITIONS | 20

Lobster

U6 Shrimp

SIDES

Fried Brown Rice | 11

spring onion, wild mushroom

Potato Purée & Onion Soup | 11

Wild Mushrooms | 11

Charred Asparagus | 11

guanciaie, pecorino

Kale Gratin | 11

gruyère, rye

Cipollini Onions | 11

butter & sage

Angry Lobster Baked Potato | 18

preserved lemon, caviar crema