

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

## Locals Night

Join us every Wednesday for a 3-course tasting menu for two, featuring our chef's special occasion favorites!  
Dinner for two includes two appetizers, our Sliced 12oz Chateaubriand for two, two sides,  
two desserts & a bottle of wine. \$125 per person, tax & gratuity not included.  
Call (518) 450-7500 for reservations!

### Appetizer

choose one per person

**Romaine & Kale Caesar**  
hush puppies, pecorino, anchovy

**Half-Dozen Raw Oysters**  
green apple mignonette · make it a dozen +\$20

**French Onion Soup**  
gruyère, caramelized onions, sherry, puff pastry

**Wedge Salad**  
grape tomato, onion, bacon, crispy fennel, blue cheese vinaigrette

**Charred Octopus**  
gigande bean, pomegranate, endive, olive

**Pretzel Crusted Crab Raft**  
tomato jam, old bay mayo

### Entree

served family style

**12oz Chateaubriand**  
herb salad, bordelaise

### Sides & Additions

choose one per person

**Mac & Cheese**  
comté cheese & truffle | add crab or lobster +mp

**Potato Dauphinoise**  
bacon, crème fraîche, chives | add crab or lobster +mp

**Fried Brown Rice**  
spring onion, egg, wild mushroom

**Charred Broccoli or Wild Mushrooms**

### Dessert

choose one per person

**Tiramisu**  
banana, caramel

**Passionfruit Elderflower Panna Cotta**  
fresh passionfruit, vanilla shortbread crumb

**Cinnamon Churros**  
chocolate, chai anglaise & salty caramel dipping sauces

**Lava Cake**  
mango couli, caramelized cocoa nibs, mango ice cream