

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Mother's Day Dinner

AVAILABLE MAY 11TH FROM 5-9PM & MAY 12TH FROM 4-9PM | RESERVATIONS REQUIRED

Appetizers

The Broadway Tower · 69 for two 125 for four
oysters, kombu-cured salmon, tuna tartare, crab, shrimp
cocktail, mignonette | add lobster +\$39

Roasted Asparagus · 19
quail egg, shaved prosciutto, morel mushroom,
ramps, brioche

Clothesline Bacon · 25
maple glazed, pickle & peppers

Little Gem Caesar · 18
black garlic, shaved prosciutto san danielle, quail egg, real
anchovy, sourdough nuggets parmesan

Lobster Dumplings · 22
spicy tomato sauce, fennel, radish

American Wagyu Beef Carpaccio · 22
crisp shiitake, serrano chili, pickled ramps,
soy-lime emulsion, kimchi crisps

Shrimp Cocktail · 22
citrus, avocado, lemon, cocktail

Petite Iceberg Wedge · 18
candied bacon, old chatham creamery ewes blue cheese,
heirloom tomato, red onion, crispy shallots

Oysters On The 1/2 Shell · MP
cucumber & lime sorbet, mango mignonette
add caviar +MP

Roasted Baby Beets · 19
satsuma mandarin, mizuna, whipped ricotta,
pistachio, puffed quinoa, aged balsamic

Hand-Cut Tuna Tartare · 22
ginger + miso yolk, heirloom carrot, cucumber,
breakfast radish

French Onion Soup · 17
gruyère, caramelized onions, sherry, puff pastry

King Crab Cocktail · 26
avocado mousse, citrus, hackleback caviar,
saffron pickled shallots

Short Rib Pastrami · 24
parsnip, arugula, curried almond, candied lemon

Maryland Style Crab Bisque · 20
blue crab, sherry, puff pastry, espelette

Wild Arugula Salad · 16
roasted red pepper, haricots vert, taggiasca olive,
crispy chickpeas, feta, sherry shallot vinaigrette

Signature Cuts

Grass Fed Filet Mignon
8oz · 55 | 10oz · 65 | 12oz · 75

7oz Wagyu Top Cap · 120

Lamb Chops · 60

12oz NY Strip Steak · 65

16oz Delmonico · 80

Dry-Aged Pork Feature · 48

18oz Dry-Aged Kansas City Strip · 78

Dry-Aged Steak Feature · MP

Koji-Aged Duck Breast · MP

From The Sea

Ora King Salmon · 38 | **Seared Sea Scallops** · 45 | **Catch Of The Day** · MP

Sauces & Additions

Salmon Bordelaise · 5

Morel Mushroom · 5

Au Poivre · 5

Blue Cheese Bordelaise · 5

Bearnaise · 5

Mole · 5

Horseradish Cream · 5

4g Shaved Truffle · 125

Jumbo Lobster Tail · 45

Colossal Crab · 30

King Crab · 45

Main Course

Surf & Turf · 80
grilled prime strip loin, butter poached maine lobster,
asparagus, english peas, guanciale,
black garlic jus

Citrus Basted Halibut · 40
chanterelle mushroom, king crab & arugula risotto,
lobster emulsion

Grilled Lamb Loin · 55
white bean, taggiasca olive, baby spinach

Sheep's Milk Ricotta Agnolotti · 30
fennel, navel orange, marcona almond, aged balsamic

Roasted Amish Chicken · 34
nettle cavatelli, spring vegetable pistou

Side Dishes

Fried Brown Rice · 11
spring onion, egg, wild mushroom

Herb Roasted Asparagus · 14
citrus, dijon butter

Potato Dauphinoise · 13
bacon, crème fraîche, chives
add crab or lobster +\$12

Confit Heirloom Carrots · 13
harissa yogurt, bell pepper jam, cilantro

Truffle & Bacon Twice Baked Potato · 18
preserved lemon, chili oil, caviar crème

Lobster Mac & Cheese · 25
gemelli pasta, poached maine lobster,
aged cheddar cheese sauce, ritz cracker topping

Yukon Gold Potato Purée · 12
olive oil, chives

Assorted Wild Mushrooms · 11
caramelized onion, thyme

Charred Broccolini · 13
grilled lemon, smoked almond