

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

## DINNER MENU

### RAW & CHILLED

**The Broadway Tower** • 95 FOR 2 | 185 FOR 4  
oysters, kombu-cured salmon, tuna tartare, crab, shrimp  
cocktail, mignonette | add king crab or lobster +MP

**Shrimp Cocktail** • 27  
citrus, avocado, lemon, cocktail sauce

**Foie Gras** • 26  
crumb cake pudding, blackberry foyat, espresso bacon

**Oysters On The 1/2 Shell** • MP  
cucumber mignonette on the side | add caviar +MP

**Jumbo Lump Crab Cocktail** • 28  
avocado mousse, hackleback caviar,  
saffron pickled shallots

**Prime Beef Tartare** • 29  
sweet potato chips, maple anglaise, malt gastrique

### CAVIAR

2oz or 4oz portion | accompanied by blini's, slivered quail egg, chives, creme fraîche, chopped shallots

**Baeri Royal Caviar** • 140 | 260

**Kristal Caviar** • 130 | 230

**Oscietre Prestige Caviar** • 160 | 285

**Oscietre Gold Caviar** • 250 | 450

### APPETIZERS & SALADS

**Five Onion Bisque** • 18  
crispy chèvre, chive oil

**Pork Belly** • 26  
johnny cakes, poached egg, salsa verde

**Crispy Oysters** • 18  
miso butter, enoki nage

**Seafood Gratine "Coquilles St. Jacques"** • 32  
lobster, scallops, catch of the day, mussels

**Salt & Char Salad** • 16  
mixed greens, cherry tomatoes, cucumber,  
shaved fennel, shaved carrots, citrus vinaigrette

**Wedge Salad** • 18  
tomato, onion, bacon, crispy fennel, ewe's blue cheese

**Burrata Salad** • 18  
poached pear, walnut lavash, arugula

**Little Gem Caesar** • 18  
quail egg, whole anchovy, focaccia, parmesan

### OUR SIGNATURE PRIME CUTS

7oz Filet Mignon • 65

9oz Filet Mignon • 85

12oz NY Strip Steak • 69

16oz Pork Chop • 43

16oz Delmonico • 95

7oz Wagyu Top Cap • MP

A5 Miyazaki Wagyu • MP

18oz Dry-Aged Kansas City • 89

Dry-Aged Steak Feature • MP

### FROM THE SEA

Pan-Seared Salmon • 40 | Scallops (per piece) • 16 | Daily Catch • MP

### SAUCES & ADDITIONS

Mâitre D' Butter • 5

Lobster Butter • 5

Truffle Butter • 5

Angry Butter • 5

Chimichurri • 8

Au Poivre • 8

Bearnaise • 8

Bordelaise • 8

Gorgonzola Cream • 8

Horseradish Cream • 8

Shaved Truffles (2g) • 20

Oscar Style • 44

Maine Jumbo Lobster Tail • MP

King Crab Leg • MP

### MAIN COURSE

**Seared Venison Loin** • 58  
parsnip purée, morels, chestnut demi

**Ahi Tuna** • 56  
waffrettes, malt aioli, chili relish,  
dressed local greens

**Short Rib** • 61  
steak fries, maple braised endive, black garlic demi

**Duck Three Ways** • 54  
seared breast, white bean cassoulet

**Seared Scallops** • 64  
lobster risotto, crab salsa

**Roasted Half Chicken** • 46  
root vegetables, barley, stout demi

**Butternut Squash Agnolotti** • 42  
chestnut pesto

### SIDE DISHES

**Potato Dauphinoise** • 18  
bacon, crème fraîche, chives  
add crab or lobster +MP

**Cipollini Onions** • 14

**Crispy Brussels** • 13  
malt gastrique, lardons, apple

**Truffle Pommes Frites** • 18  
garlic aioli

**Wild Mushrooms** • 15  
chestnut, oyster, shitake,  
roasted garlic, thyme

**Butter Poached Asparagus** • 12  
truffle hollandaise

**Mac & Cheese** • 18  
aged cheddar cheese sauce  
add crab or lobster +MP

**Creamy Mashed Potatoes** • 12

**Creamed Spinach** • 14

**Parmigiana Risotto** • 15  
add crab or lobster +mp

\*Automatic 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.