

# 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*

**Scallop Crudo** · 29  
*melon, mint salsa, chicharrónes*

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

**Prime Beef Carpaccio** · 29  
*black garlic aioli, malt agrodolce, tobacco onions, charred green onion*

**Charred Octopus** · 28  
*white bean cake, chorizo, smoked tomato brodo*

### CAVIAR

1oz or 2oz portion | accompanied by blini's, slivered quail egg, chives, creme fraiche, chopped shallots

**Baeri Royal Caviar** · 140 | 260

**Kristal Caviar** · 130 | 230

**Oscietre Prestige Caviar** · 160 | 285

**Oscietre Gold Caviar** · 250 | 450

### APPETIZERS & SALADS

**Cucumber Avocado Soup** · 18  
*chilled, crispy chilis, black garlic miso*

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

**Seafood Slider Trio** · 29  
*lobster salad, crab salad, crispy oyster, shaved iceberg*

**Manchego Croquette** · 24  
*manchego bechamel, crispy speck, anchovies, roasted garlic*

**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*

**Crispy Chevre Salad** · 22  
*grilled sourdough, ramp pesto, pickled shallot, frisee*

**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

**Carnivore Experience** · MP  
*chef selection of signature cuts*

### FROM THE SEA

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

### SAUCES & ADDITIONS

**Maitre 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*

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

**Sautéed Rabbit Saddle** · 59  
*chicken sausage, dauphine coins, mint demi*

**Lemon Ricotta Ravioli** · 31  
*asparagus, wild mushroom, arugula*

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

**Caviar Pasta** · 47  
*cappellini, butter*

**Roasted Half Chicken** · 36  
*spring succotash, smashed yukons, chicken demi*

**Lamb Porterhouse Chops** · 57  
*marble potatoes, sun dried tomato, olives, garlic demi*

### SIDE DISHES

**Potato Dauphinoise** · 18  
*bacon, crème fraiche, chives  
add crab or lobster +MP*

**Loaded Baked Potato** · 28  
*cheddar, lobster claw, crème fraiche,  
roe, chives, lardons*

**Creamy Mashed Potatoes** · 14

**Truffle Pommes Frites** · 18  
*garlic aioli*

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

**Creamed Spinach** · 16

**Wild Mushrooms** · 16  
*chestnut, oyster, shitake*

**Grilled Broccolini** · 14  
*citrus aioli, garlic chips*

**Butter Poached Asparagus** · 14  
*truffle hollandaise*

\*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.