SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

DINNER MENU

RAW & CHILLED

The Broadway Tower · 89 FOR 2 | 169 FOR 4
oysters, kombu-cured salmon, tuna tartare, crab, shrimp cocktail, mignonette | add king crab or lobster +MP

Shrimp Cocktail · 29
citrus, avocado, lemon, cocktail sauce

Scallop Crudo · 27
apple chips, cranberry mustarda, evoo

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

King Crab Cocktail · 29
carrot purée, fried ginger, pomegranate

CAVIAR

accompanied by blini's, slivered quail egg, chives, creme fraîche, chopped shallots

WEIGHT	28g	50g
Baeri Royal	150	270
Oscietre Gold	260	460

WEIGHT	28g	50g	250g
Kristal	140	240	1200
Oscietre Prestige	170	295	1400

APPETIZERS & SALADS

Five Onion Bisque · 18
crispy chèvre, chive oil

Pork Belly · 27
burnt honey, pickled fennel salad, apple ginger

Confit Duck · 25
duck fondant potato, pickled blackberry, black berry coulis

Manchego Croquette · 22
manchego bechamel, crispy speck, anchovies, roasted garlic

Salt & Char Salad · 17
mixed greens, cherry tomatoes, cucumber, shaved fennel, shaved carrots, citrus vinaigrette

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

Burrata · 18
persimmon, pickled kumquat, charred mandarin vinaigrette, maple walnut, chili crisp

Little Gem Caesar · 17
quail egg, whole anchovy, focaccia, parmesan

OUR SIGNATURE PRIME CUTS

7oz Filet Mignon · 63
9oz Filet Mignon · 83
12oz NY Strip Steak · 67
16oz Pork Chop · 44
16oz Delmonico · 92
7oz Wagyu Top Cap · 125
4oz A5 Miyazaki Wagyu · 175
18oz Dry-Aged Kansas City · 82
Dry-Aged Steak Feature · MP

Carnivore Experience · MP
chef selection of signature cuts

FROM THE SEA

Pan-Seared Salmon · 42 | Scallops *(per piece)* **· 18 | 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 Scallops · 65
curried butternut, crispy brussels, chestnut mushroom, pistachio dukkah

Beef Cheek · 58
celeriac puree, pickled fennel celery salad, demi, charred heirloom carrot, fig

Roasted Duck Breast · 54
ginger apple butter, beluga lentil, celeriac, confit duck hash-demi

Smoked Salmon Ravioli · 47
lemon caper butter, crispy salmon skin, salmon caviar

Seabass · 49
fennel puree, roast fennel bulb, orange saffron beurre blanc, tarragon oil

Roasted Chicken · 39
chasseur sauce, fondant potato, heirloom carrot

Mushroom Ragu · 34
house-made taglitelli

SIDE DISHES

Potato Dauphinoise · 19
bacon, crème fraîche, chives
add crab or lobster +MP

Loaded Baked Potato · 29
cheddar, lobster claw, crème fraîche, roe, chives, lardons

Baked Sweet Potato · 13

Truffle Pommes Frites · 18
garlic aioli

Wild Mushrooms · 15
chestnut, oyster, shitake

Creamed Spinach · 15

Creamy Mashed Potatoes · 13

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

Roasted Brussels · 14
apple, bacon, malt gastrique

Honey Harissa Heirloom Carrots · 14

**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.*