

RED SALT ROOM

DAVID BURKE

Raw Bar

jumbo shrimp cocktail \$17 (GF) (V)

lemon | cocktail sauce

ocean plate \$45 (GF) (V)

1/2 lobster | 2 shrimp | crab salad
salmon tartare | four oysters

oysters on half shell \$20 (GF) (V)

1/2 dozen | apple & horseradish mignonette

Starters

salt baked beets \$18 (GF) (V)

honey goat cheese | pickled onions | fig vinaigrette

baby kale salad \$17 (GF) (V)

carrots | dried cranberries | banyul's wine vinaigrette

spinach & blue cheese salad \$18 (GF) (V)

iberico ham | squash | spiced cashews | golden raisins

caesar salad \$15

romaine-kale | soft egg | cheese crisp

w/ crab cake croutons **\$21**

jumbo crabmeat cobb salad \$26

gouda | bacon | tomatoes | buttermilk ranch

beef carpaccio \$23

fennel | shaved pecorino | cured eggs | caper berries

surf & turf dumplings \$25

lobster w/ bisque sauce | short rib w/ bbq sauce

grilled spanish octopus \$23 (GF) (V)

butter lettuce | chickpea | roasted peppers | olives

candied bacon on a clothesline \$22

maple black pepper or spicy korean style | pickle

sweet potato bisque \$22

shrimp | corn | ginger | honey

Mains

roasted cauliflower & eggplant \$24 (V)

zaatar spiced | capers | pignoli | tahini sauce

tagliatelle pasta \$25

braised short rib | tomato | ricotta salata

autumn squash ravioli \$24 (V)

sage brown butter | petite herb salad

all natural half chicken \$32 (GF) (V)

zucchini gratin | king oyster mushroom | dry vermouth

long island duck cassoulet \$28

kabocha squash | sausage | gigante beans | marble rye toast

wagyu flat iron steak frites \$40 (GF) (V)

fries | petit greens | cognac-peppercorn sauce

honey glazed braised short rib \$36

pasta sheet | hen of the woods

Salt Brick Beef

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt

Patent No: US 7,998,517 B2—Aug 16 2011

cut	weight	price
porterhouse for 2	34 OZ	\$56 per person
bone in ribeye	20 OZ	\$58
sirloin	12 OZ	\$53
filet mignon	12 OZ	\$50

Fish

dozer sole MP

pommé soufflé | yellow wax beans | parsley butter

broiled bronzino \$34

shitake mushroom | ginger | bok choy | spicy white soy

pan roasted halibut \$36 (GF) (V)

cockles | celery root | brussels sprouts | saffron-tomato

2lb fresh maine lobster \$56 (GF) (V)

db angry style garlic | corn | chilies | green beans

or simply poached butter | lemon | fresh herbs

Sides

crispy brussels sprouts **\$10** (GF) (V)

creamed spinach **\$10** (V)

wild mushrooms **\$10** (GF) (V)

truffle steak frites **\$10** (V)

lobster baked potato **\$20** (GF) (V)

mashed potatoes **\$10** (GF) (V)

(GF) Gluten Free (V) Vegetarian

Additional Gluten Free, Vegetarian, & Vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies. 18% gratuity will be added to parties of six or more.