

# RED SALT ROOM

DAVID BURKE

## Raw Bar

### Colossal Shrimp Cocktail 22

lemon | cocktail sauce

### Tuna Tartare 23

yuzu vinaigrette | crispy shallot | avocado | root vegetable crisps

### Ocean Plate 60

1/2 lobster | 2 shrimp | jumbo lump crab cocktail  
tuna tartare | 4 oysters

### Half Dozen Oysters 22

east & west coast selections  
lavender mignonette

### Crab Louie 30

jumbo lump crabmeat | yukon potato  
endive | panca aioli

## Starters

### Burrata Salad 18\*

butternut squash confit | black mission fig | radish  
heirloom cherry tomato | mâche

### Classic Caesar Salad 16

romaine | parmesan | croutons

### Organic Beet Tartare 17\*

goat cheese torchon | star anise glaze | taro crisps

### Steakhouse Wedge 17\*

iceberg lettuce | blue cheese | bacon | crispy shallot  
heirloom cherry tomato | gorgonzola dressing

### Surf & Turf Dumplings 25

lobster & bouillabaisse | short rib & burgundy reduction

### Clothesline Bacon 22\*

maple black pepper glaze | pickle

### Maryland Style Crab Cake 22

garden greens | black mint remoulade

### Latin Lover 18\*

onion soup | shredded gruyère | tortilla chips

## Mains

### Fiery Lamb Ragout With Sacchetti 37

grated parmesan | snap peas | crispy mint

### Lobster & Shrimp Ravioli 42

tarragon | spinach | creamy bouillabaisse

### Squid Ink Linguini 36

mussels | manilla clams | squid  
spicy saffron ají amarillo

### Bone-in Berkshire Veal Chop 49

thyme butter | truffled gnocchi | lemon | caper

### Burgundy Braised Short Ribs 42\*

celery root puree | crispy shallots | gremolata dust

### Truffle Chicken 34

roasted 1/2 chicken | truffled mushroom duxelle | Hasselback potatoes

### Kurobuta Pork Shank 50\*

creamy polenta | lemon zest

### 2 Pound Maine Lobster MP

angry style with garlic | corn | chilies | green beans\*

OR

plainly baked | corn | chilies | green beans

### Miso Glazed Salmon 37\*

bonito butter sauce | asian vegetables

### Branzino 37\*

spaghetti squash | wilted kale | roasted tomatillo salsa

### Salt Brick Beef\*

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

CUT	WEIGHT	PRICE
USDA Prime Bone-in Ribeye	20 oz	68
USDA Prime NY Strip	12 oz	62
USDA Prime Filet Mignon	12 oz	59
Wagyu Flat Iron	8 oz	52

served with cognac-peppercorn sauce | béarnaise | B1 sauce

### Surf & Turf

6 oz USDA Prime Filet Mignon With:

Jumbo Crab Cake 45

Angry Lobster Tail 52\*

Spicy Ají Shrimp 42\*

## Sides

lobster mac & cheese 25 \*crispy brussels sprouts 13 creamed spinach 13 \*wild mushrooms 13

smoked gouda mac & cheese with bacon 13 \*truffled steak fries 13 \*mashed potatoes 13

\*cumin roasted carrots 13 \*haricots verts 13 \*blistered shishito peppers 13

### \* Gluten Free Menu Items

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 are 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 guests.