






RED SALT ROOM

DAVID BURKE

Raw and Chilled

- Shrimp Cocktail lemon | cocktail sauce \$17
- Oysters on the Half Shell mignonette \$20
- Ocean Plate 1/2 lobster | 2 shrimp | crab salad | salmon tartare | cocktail sauce \$45




Autumn Appetizers & Salads

- Salt Baked Beets  \$18
goat cheese | treviso | onion | aged sherry vinaigrette
- Kale & Savory Cabbage Salad  \$17
onion | crispy tofu croutons | persimmon
shitake mushroom | sesame-miso dressing
- Candied Bacon on a Clothesline\$22
maple | black pepper | pickle
- Autumn "Panzanella" Salad\$17
grilled romaine | torched tomatoes | garlic croutons
balsamic vinaigrette
- Spinach & Blue Cheese Salad \$18
speck | squash | hazelnuts | cherry - balsamic vinaigrette
- Prime Beef Steak Tartare\$25
bottarga | egg yolk | cornichons | rye french toast




Surf and Turf Dumplings



lobster w/ bisque sauce
short rib w/ bbq sauce
\$25

- Lump Crab & Fried Artichokes\$23
butter lettuce | pomegranate mint aioli
- Petit Lobster Cobb Salad.....\$26
cheddar | soft egg | avocado | pancetta | buttermilk ranch
- Caesar Salad.....\$15
soft egg | cheese crisp | classic Caesar
with crab cake croutons.....\$21
- Lobster Butternut Squash Soup \$22
lobster | root vegetables | ginger | honey
- Charred Carrot & Parsnip Salad  \$16
shaved fennel | cippolini onions | cider-pecan reduction

Chef's Pasta

- Mafaldine roasted eggplant | tomato | ricotta \$22
- Foie Gras & Acorn Squash Agnolotti pistachio pesto | golden raisins\$24





Harvest Season Entrees

- Roasted Cauliflower romesco sauce | capers | raisin | pignoli \$24
- Organic Half Chicken rutabaga gratin | sun dried tomato cauliflower | preserved lemon sauce \$30
- Pressed Soybean Glazed Duck kabocha squash | crispy brussels sprouts | poached figs | sage brown butter\$36




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

Chops

- Rack of Lamb for 2 or 4 \$45 per person
- Ale Braised Crispy Short Rib\$32
king oyster mushrooms | sweet potato
red wine pearl onions | apple butter



Fish

- Chatham Cod and Cockles \$30
prosciutto broth | roman beans | parsley relish
- Broiled Bronzini\$34
yam gnocchi | swiss chard | pine nuts | olive tapenade
- Ginger Crust Salmon \$30
cabbage | celery root | potatoes | truffle-miso essence
- 2lb Fresh Maine Lobster\$56
DB Angry Style garlic | corn | chilies | green beans
Simply Poached butter | lemon | fresh herbs

Sides

- Crispy Brussels Sprouts \$10
- Crispy Onions \$10
- Mushrooms & Leeks \$10
- Truffle Steak Frites \$10
- Cauliflower & Yam Gnocchi \$10
- Creamed Spinach \$10
- Lobster Baked Potato \$20
- Mashed Potatoes.....\$10
- Patatas Bravas  \$10

 Gluten Free  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. 7.10.19