










# RED SALT ROOM

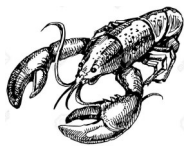
DAVID BURKE

## Raw and Chilled

- Watermelon Gazpacho shrimp | blue corn crisp | crème fraiche  .....\$17
- Oysters on the Half Shell raw  or Rockefeller.....\$20
- Ocean Plate ½ lobster | 2 shrimp | crab salad | tuna tartare | cocktail sauce  .....\$45
- Ocean Tower 1 lobster | 4 oysters | 4 clams | 2 shrimp | tuna tartare | crab salad | octopus  .....\$90

## Appetizers & Salads



- Artichoke Salad   .....\$16  
sheep's milk ricotta | baby rocket | lemon | croutons
- Grilled Octopus  .....\$21  
cannellini beans | swiss chard | roasted peppers
- Candied Bacon on a Clothesline  .....\$22  
maple | black pepper | pickle
- Tuna Tartare.....\$21  
pistou geleé | lemon | garlic oil | aleppo gremolata
- Grilled Halloumi  .....\$20  
prosciutto | eggplant caponata | pine nuts



**Surf and Turf  
Dumplings**

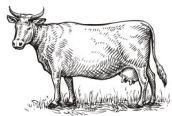
lobster w/ bisque sauce  
short rib w/ bbq sauce

\$25

- Bibb Lettuce "Wedge"  .....\$17  
green olive mascarpone | blue cheese | grapes | pistachio
- Spring Asparagus Salad  .....\$18  
pickled radish | crispy shallots | crushed egg | caperberries
- 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





## Main

- Twisted Chicken fingerling potatoes | confit cipollini onions | asparagus | vermouth reduction  .....\$30
- Spring Vegetable Tart tomato | zucchini | eggplant | polenta croutons   .....\$22
- Long Island Duck Duo breast & duck ham | lentils | thumbelina carrots  .....\$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
- Bone in Pork Chop  .....\$38  
pea puree | chanterelle mushrooms | fava beans



### Fish

- 2lb Fresh Maine Lobster .....\$56  
Angry Style garlic | corn | chilies | spring beans
- Simply Poached butter | lemon | fresh herbs 
- Branzino  .....\$32  
pepper basquaise | spring onions | chunky olive vinaigrette
- Ginger Crust Salmon  .....\$28  
golden jewel grain | pickled beech mushrooms | japanese essence
- Striped Bass.....\$28  
summer squash succotash | tomato | wax bean
- Yellowfin Tuna Steak Frites.....\$36  
basil polenta steak frites | cured tomato vinaigrette

## Sides

- Asparagus and Béarnaise  .....\$12
- Nacho Onion Rings  .....\$10
- Mushrooms & Leeks.....\$12
- Truffle Steak Frites.....\$10
- Spring Beans Ragu   .....\$12
- Creamed Spinach  .....\$8
- Lobster Baked Potato  .....\$19
- Mashed Potatoes.....\$8
- 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.