

RED SALT ROOM

DAVID BURKE

Raw and Chilled

- Chilled Shrimp & Papaya mango | snap peas | chutney | cashews (GF)\$17
- Oysters on the Half Shell raw (GF)\$20
- Ocean Plate ½ lobster | 2 shrimp | crab salad | tuna tartare | cocktail sauce (GF)\$45

Appetizers & Salads

- Summer Melon & Buratta (GF)\$20
asparagus | prosciutto | thai basil | pickled melon
- Grilled Calamari Salad (GF)\$19
fennel | zucchini | citrus dressing
- Candied Bacon on a Clothesline (GF)\$22
maple | black pepper | pickle
- Tuna Tartare\$21
pickled ginger | mango | red onion | cilantro | lotus chips



**Surf and Turf
Dumplings**
lobster w/ bisque sauce
short rib w/ bbq sauce
\$25

- Lump Crab Wedge (GF)\$21
butter lettuce | remoulade | bacon | onion | tomato
- Heirloom Tomato & Ricotta Salad (V) (GF)\$18
peach | honey | sesame seed brittle | pesto | balsamic
- Petit Lobster Cobb Salad\$26
cheddar | soft egg | avocado | pancetta | buttermilk ranch
- Caesar Salad\$15
soft egg | cheese crisp | classic caesar

Pasta

- Torchio crabmeat | sungold tomato | saffron sauce\$24
- Bucatini garlic | calabrian chili | bread crumbs | grana padano (V)\$22

Main

- Salt Brick Chicken pesto jerusalem artichoke | bell pepper | moroccan bbq sauce (GF)\$30
- Garam Masala Spiced Zucchini corn | tomato | okra | silken tofu yogurt sauce (V) (GF)\$22
- Lacquered Duck Breast creamed corn | black tea drowned plum | johnny cakes | fennel simple syrup (GF)\$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 (GF)	34 OZ	\$56 per person
Bone In Ribeye (GF)	20 OZ	\$58
Sirloin (GF)	12 OZ	\$53
Filet Mignon (GF)	12 OZ	\$50

Chops

- Rack of Lamb for 2 or 4 (GF)\$45 per person
- Pork Schnitzel\$30
cucumber salad | poached egg | pickled mustard sauce



Fish

- 2lb Fresh Maine Lobster\$56
Angry Style garlic | corn | chilies | spring beans
- Simply Poached butter | lemon | fresh herbs
- Branzino (GF)\$32
cockles | summer squash spaghettini | chamomile white wine nage
- Ginger Crust Salmon (GF)\$28
peperonata | heirloom beans | hen of the woods
- Striped Bass\$30
summer squash succotash | tomato | wax bean

Sides

- Asparagus and Béarnaise (GF)\$10 Truffle Steak Frites\$10 Lobster Baked Potato (GF)\$20
- Nacho Onion Rings (V)\$10 Tomato Gratin (V)\$10 Mashed Potatoes\$10
- Mushrooms & Leeks\$10 Creamed Spinach (GF)\$10 Patatas Bravas (V) (GF)\$10

(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.