

RED SALT ROOM

DAVID BURKE

Bread Service For The Table 6
sourdough | za'atar lavosh | artisanal cheese stick
herbed butter | olive tapenade

SIGNATURES

Clothesline Bacon 24*
maple black pepper glaze | pickle

Surf & Turf Dumplings 26
lobster & veronique | short rib & pomegranate sauce

RAW BAR

Shrimp Cocktail 22*
cocktail sauce | lemon

Tuna Tartare 28*
ahi belly | pickled onion | avocado
jersey scallion | black tobiko caviar
yuzu emulsion

Ocean Plate 66*
½ lobster | jumbo lump crab cocktail
shrimp cocktail | tuna tartare | 4 oysters

Half Dozen Oysters*
east & west coast selections
Naked | lemongrass mignonette 24
Dressed | shrimp mojo 28
Grilled | chimichurri 27

BEGINNINGS

Pledge Local 23*
warm murray's burrata
millionaire eggplant caponata

Organic Beet Salad 19*
port & sherry poached beets | goat cheese mousse
blue cheese crumbles | black mission figs

Scallops & Caviar 32*
day boat scallops | shishito bearnaise
kaluga caviar

Baby Romaine Caesar 18
cured egg yolk | grated parmesan | chive oil

Champagne Soup 22
organic satur farm carrot-parsnip soup
black tobiko roe | mini gruyère popovers

Crab Cakes 28
jumbo lump crab | dill rémoulade
satur farm garden greens

Angry Asparagus 22*
peruvian white asparagus | crispy prosciutto
living cress | maitaise sauce

SURF

Dover Sole 64*
dover sole veronique | grapes | tarragon
asparagus | rainbow carrots | heirloom tomato

Roasted Branzino 45*
tomato braised chickpeas | lacinato kale | fresh dill

Lobster Tagliatelle 60
1 ¼ pound lobster | tomato confit | asparagus | peas | lobster sauce

Chilean Sea Bass 62*
champagne yuzu | celery root puree | chickpea caviar

Risotto Milanese 36
add shrimp 12
add jumbo lump crab 15
add scallop 18

Faroe Island Salmon 46
white miso glaze | champagne butter | bok choy

2 Pound Lobster [market price]
angry style | garlic | corn | chilies | green beans
OR
plainly poached | corn | green beans

SURF & TURF

7 oz USDA Prime Filet Mignon With:

Jumbo Lump Crab Cake 56
Angry Lobster Tail 68*
Shrimp Scampi 56*

TURF

Nutty Duck 60
pistachio crusted ½ la belle duck confit | charred escarole
pickled mustard seeds | pomegranate reduction

Roast Chicken 39*
joyce farm chicken breast | baby carrots | white asparagus
chicken jus | taipei sauce

Wagyu Short Rib 58
braised wagyu short rib | creamy truffle polenta
gremolata dust

Lamb Shank 62*
zinfandel braised lamb shank | lentil risotto | lamb jus

USDA Prime Salt Brick Beef*
Our steaks are aged using Chef David Burke's
patented dry aging process with Himalayan pink salt.

Sauce options: béarnaise | peppercorn | Burke B-1

24 oz Bone-in Ribeye 79
20 oz Bone-in NY Strip 76
12 oz Filet Mignon 72
43 oz Porterhouse for Two 95pp

SIDES

lobster mac & cheese 34 **truffled polenta 14*** **grilled asparagus 14*** **creamed spinach 14**
wild mushrooms 14* **brussels sprouts 14*** **mac & cheese 14** **mashed potatoes 14*** **hipster fries 14**

* Gluten Free Menu Items

18% service charge will be added to parties of six or more guests

Revised 1.26.23

Anup Patwal, Executive Chef