
CHILLED SEAFOOD

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|---|------|
| EAST COAST OYSTERS* GF, DF served with mignonette & cocktail sauce | 4 ea |
| LITTLENECK CLAMS* GF, DF served with mignonette & cocktail sauce | 3 ea |
| JUMBO SHRIMP COCKTAIL GF, DF classic cocktail sauce | 21 |

SUSHI ROLLS

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|---|----|
| SALMON* avocado, cucumber, scallion, fried leeks, crunchy chili crisp, spicy yuzu aioli | 14 |
| CRISPY SHRIMP carrot, red pepper, cucumber, scallion, sesame, tobiko, togarashi aioli, unagi | 13 |
| SPICY TUNA* avocado, cucumber, green onion, sesame, tobiko, spicy yuzu aioli, unagi | 16 |
| SURF 'N' TURF* spicy tuna, thinly-sliced filet, avocado, scallion, sesame, cucumber, tobiko, togarashi aioli, unagi | 21 |

SIGNATURE APPETIZERS

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|---|----|
| DUCK EMPANADAS smoked duck bacon, creamy corn, hot honey, chives | 21 |
| TRUFFLED POTATO CROQUETTE ^v garlic herb aioli - <i>add golden kaluga caviar +25</i> | 19 |
| CLAMS CASINO red pepper compound butter, crispy bacon, charred lemon | 21 |
| JUMBO LUMP CRAB CAKE ^{DF} arugula & apple salad, jalapeno tartar sauce | 28 |
| CRISPY OYSTERS horseradish cream, crispy leeks, shio kombu - <i>add golden kaluga caviar +25</i> | 26 |
| CHAR SIU BACON chinese five spice, crispy rice, green onions | 21 |
| BAO BUNS | |
| SHORT RIB sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro | 20 |
| KUNG PAO CHICKEN crispy chicken, romaine, peanuts, cilantro | 17 |
| BANG BANG SHRIMP sweet chili aioli, green onions, sesame seeds | 18 |

SOUPS & SALADS

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|---|----|
| FRENCH ONION SOUP | 15 |
| sourdough croutons, three cheeses | |
| NEW ENGLAND CLAM CHOWDER | 16 |
| smokey bacon, fresh herbs, allium oil | |
| “WEDGE” IT OUT | 16 |
| iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing - <i>add steak* +15, add chicken +10, add salmon* +18</i> | |
| THE CAESAR ^{GF} | 15 |
| romaine hearts, parmesan crumb, chili oil, egg, lemon caesar - <i>add white anchovies +3, steak* +15, add chicken +10, add salmon* +18</i> | |

SALTBRICK CLASSICS

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|---|-----|
| 8oz. FILET MIGNON* ^{GF, DF} | 64 |
| 18oz. PRIME BONE-IN RIBEYE* ^{GF, DF} | 65 |
| SURF & TURF* ^{GF} | 85 |
| 8oz. filet mignon, cold water lobster tail, roasted mushrooms, bearnaise | |
| 6oz. WAGYU A5 FILET MIGNON* ^{GF, DF} | 125 |
| SESAME BEEF* ^{DF} | 42 |
| ginger-soy marinated steak, chili garlic fried farro, carrots, bok choy, broccolini | |
| ROAST PRIME RIB* ^{GF, DF} | |
| 12oz. CLASSIC CUT* | 55 |
| 16oz. PRIME CUT* | 65 |
| VEGAN STEAK FRITES ^{V, VG, DF} | 36 |
| 6oz. plant-based steak, fresh greens, french fries | |

PRIME RIB NIGHT

ALL YOU CAN EAT FOR \$55 | EVERY TUESDAY

includes a baked potato and choice of one additional side

**Unlimited while dining in - extra portions not eligible for takeout or to-go boxes. Thank you!*

PRIMETIME PRIX FIXE

THREE COURSES FOR \$69 | EVERY NIGHT

OUR PATENT

U.S. PATENT NO. 7,998,517 B2

We hold a U.S. Patent for proprietary dry-aging process: aging USDA Prime beef in a Himalayan salt-tiled aging room with precisely controlled conditions. The result? Longer aging, superior marbling, & exceptionally tender beef with deep, rich flavor.



SBP DRY-AGED STEAKS

aged with Saltbrick Prime's patented dry-aging process

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|---|-----|
| 18oz. 30-DAY DRY-AGED RIBEYE* GF,DF | 72 |
| 18oz. 55-DAY DRY-AGED RIBEYE* GF,DF | 79 |
| 20oz. 40-DAY DRY-AGED T-BONE* GF,DF | 69 |
| 38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* GF,DF | 145 |
| 14oz. 40-DAY DRY-AGED STEAK "FRITES"* DF bone-in sirloin, crispy potato rings, classic chimichurri, mixed greens | 69 |

STEAK ENHANCERS

SAUCES

| | |
|-----------------------------------|----|
| HORSERADISH CREAM GF | 8 |
| BEARNAISE GF | 8 |
| PEPPER AU POIVRE GF | 8 |
| BLEU CHEESE FONDUE GF | 11 |
| CLASSIC CHIMICHURRI V, VG, GF, DF | 8 |
| GARLIC TRUFFLE BUTTER GF | 12 |
| BONE MARROW BUTTER GF | 12 |

TOP HATS

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|---------------------------------------|----|
| COLD WATER LOBSTER TAIL GF | 20 |
| CARAMELIZED ONIONS & MUSHROOMS GF, DF | 10 |
| LUMP CRAB OSCAR GF | 20 |

THE PRIME TREATMENT 35

select two sauces and one top hat to complete your steak experience

SIDES

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|---|----|
| FRENCH FRIES ^{V, VG, DF} | 10 |
| <i>upgrade to truffle fries +5</i> | |
| BAKED POTATO ^V | 11 |
| <i>butter, sour cream - upgrade to "loaded" to add pimento cheese, bacon & scallions +5</i> | |
| GARLICKY WHIPPED POTATOES ^{V, GF} | 12 |
| SUPER GREEN CREAMED SPINACH ^V | 12 |
| ROASTED BRUSSELS SPROUTS ^V ® | 15 |
| <i>chestnuts, pomegranate, yogurt</i> | |
| CHARRED BROCCOLINI ^V | 14 |
| <i>balsamic reduction</i> | |
| PIMENTO MAC 'N' CHEESE ^V | 12 |
| <i>add bacon +5</i> | |

OTHER THAN STEAK

| | |
|---|----|
| ROASTED HALF-CHICKEN ^{GF} | 32 |
| <i>butternut mash, broccolini, brown butter chicken jus</i> | |
| BLACKENED SALMON ^{GF} | 34 |
| <i>winter squash succotash, charred onion, lemon-thyme gastrique</i> | |
| BEEF STROGANOFF | 33 |
| <i>braised short rib, fusilli, boursin cheese, charred pearl onion, carrots, pickled celery</i> | |
| GRILLED PORK CHOP ^{GF} | 35 |
| <i>boursin whipped potatoes, hanguk-spiced carrots, pineapple maple gastrique</i> | |

EXECUTIVE CHEF ALEX CABRERA

V = VEGETARIAN | VG = VEGAN
DF = DAIRY FREE | GF = GLUTEN FREE

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.