CHILLED SEAFOOD

EAST COAST OYSTERS* GF, DF — 4 ea
served with mignonette & cocktail sauce

JUMBO SHRIMP COCKTAIL GF, DF — 21
classic cocktail sauce

SPICY TUNA CRISPY RICE* — 24
avocado mousse, pickled fresno peppers, scallions, furikake

SUSHI ROLLS

SALMON* — 17
avocado, cucumber, scallion, fried leeks, crunchy chili crisp, spicy yuzu aioli

CRISPY SHRIMP — 16
carrot, red pepper, cucumber, scallion, sesame, tobiko, togarashi aioli, unagi

SPICY TUNA* — 19
avocado, cucumber, green onion, sesame, tobiko, spicy yuzu aioli, unagi

SURF 'N' TURF* — 24
spicy tuna, thinly-sliced filet, avocado, scallion, sesame, cucumber, tobiko, togarashi aioli, unagi

SIGNATURE APPETIZERS

DUCK EMPANADAS — 21
smoked duck bacon, creamy corn, hot honey, chives

TRUFFLED POTATO CROQUETTE V — 19
garlic herb aioli - *add golden kaluga caviar +25*

DOUBLE CUT MAPLE BACON — 21
extra thick-cut bacon, black pepper maple glaze

CLAMS CASINO — 21
red pepper compound butter, crispy bacon, charred lemon

BAO BUNS

SHORT RIB — 20
sweet soy glaze, carrot slaw, pickled fresno peppers, cilantro

BANG BANG SHRIMP — 18
sweet chili aioli, green onions, sesame seeds

V = VEGETARIAN | VG = VEGAN

DF = DAIRY FREE | GF = GLUTEN FREE

SOUPS & SALADS

FRENCH ONION SOUP 15
garlic croutons, three cheeses

NEW ENGLAND CLAM CHOWDER 16
smokey bacon, fresh herbs

"WEDGE" IT OUT 16
iceberg, bacon, bleu cheese, cherry tomatoes, crispy onion, chives, bleu dressing
- add steak +15, add chicken +10, add salmon* +18*

THE CAESAR 16
romaine hearts, cheesy garlic croutons, chili oil, lemon caesar
- add white anchovies +3, add steak +15, add chicken +10, add salmon* +18*

SALTBRICK CLASSICS

8oz. FILET MIGNON* GF 69
charred spring onion, pomme purée

NEW YORK STRIP "FRITES"* 69
14oz. sirloin, crispy potato rings, classic chimichurri, mixed greens

SURF & TURF* GF, DF 64
6oz. filet mignon, blackened shrimp, charred broccolini

ROAST PRIME RIB* GF, DF
baked potato - *upgrade to "loaded" to add pimento cheese, bacon & scallions +5*

12oz. CLASSIC CUT* 59

16oz. PRIME CUT* 69

6oz. **WAGYU A5** FILET MIGNON* GF, DF 145

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. 12,490,750 B2

We have been awarded a UNITED STATES PATENT for our dry-aging process, creating our signature beef known as SALTBRICK PRIME.™ We dry-age our USDA Prime-grade beef in our very own Himalayan salt-tiled aging room, with the atmosphere controlled perfectly, to our speficiations. What makes our method so special? It allows for a longer aging time, the result of which is perfectly marbleized, tender beef with a rich depth of flavors.

SBP DRY-AGED STEAKS

aged with Saltbrick Prime's patented dry-aging process

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF	75
18oz. 55-DAY DRY-AGED RIBEYE* GF, DF	82
18oz. 40-DAY DRY-AGED NEW YORK STRIP* GF, DF	77
38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* GF, DF	165

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

BLACKENED SHRIMP GF, DF	12
CARAMELIZED ONIONS GF, DF	8
LUMP CRAB OSCAR GF	20

THE PRIME TREATMENT 35

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

SIDES

FRENCH FRIES V, VG, DF — 10
upgrade to truffle fries +5

BAKED POTATO V — 11
butter, sour cream - *upgrade to "loaded" to add pimento cheese, bacon & scallions +5; add golden kaluga caviar +25*

GARLICKY WHIPPED POTATOES V, GF — 12

SUPER GREEN CREAMED SPINACH V — 12

SPICED CARROTS V, GF — 15
creamy lemon yogurt

CHARRED BROCCOLINI V, GF — 14
garlic oil, fig glaze

FRIED BRUSSELS SPROUTS DF — 14
bacon, maple pepper vinaigrette

PIMENTO MAC 'N' CHEESE V — 12
add bacon +5; add short rib +10

OTHER THAN STEAK

ROASTED HALF-CHICKEN GF — 34
boursin whipped potato, garlic broccolini, wild mushroom marsala

BLACKENED SALMON GF — 35
fall vegetable potato hash, maple apple glaze, chives

GRILLED PORK CHOP GF — 35
fall whipped potatoes, haricots verts, bacon jam, chives

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.