
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 - <i>add golden kaluga caviar +25</i>	
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
sourdough 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, roasted asparagus	
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 specifications. What makes our method so special? It allows for a longer aging time, the result of which is perfectly marbled, tender beef with a rich depth of flavors.

(R)

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} <i>upgrade to truffle fries +5</i>	10
BAKED POTATO ^V butter, sour cream - <i>upgrade to "loaded" to add pimento cheese, bacon & scallions +5;</i> <i>add golden kaluga caviar +25</i>	11
GARLICKY WHIPPED POTATOES ^{V, GF}	12
SUPER GREEN CREAMED SPINACH ^V ^(R)	12
SPICED CARROTS ^{V, GF} creamy lemon yogurt	15
CHARRED ASPARAGUS ^V balsamic reduction	14
PIMENTO MAC 'N' CHEESE ^V <i>add bacon +5</i>	12

OTHER THAN STEAK

ROASTED HALF-CHICKEN ^{GF} roasted carrots, spring onion, celery, fresh peas, asparagus, creamy lemon pepper jus	34
BLACKENED SALMON ^{DF} crispy smashed marble potatoes, charred spring onion, chorizo, romesco sauce	35
GRILLED PORK CHOP ^{GF} boursin whipped potatoes, hanguk-spiced carrots, cherry maple gastrique	35

EXECUTIVE CHEF ALEX CABRERA

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.