

# COCKTAILS

## SALTBRICK PRIME OLD FASHIONED 24

SBP barrel pick (105.9 proof) whistle pig rye, house mix bitters, sugar *smoke optional*

PEAR MARTINI	16
vodka, spiced pear, lemon, pear purée	
A5 MANHATTAN	20
fat-washed sour mash whiskey, sweet vermouth, house mix bitters	
LYCHEE SPARKLER	16
vodka, lychee, lemon, prosecco, strawberry	®
BLACKBERRY MARGARITA	16
tequila, lime, triple sec, blackberry	
MARTINI NOIR	18
vodka, seven-pepper-infused dry vermouth, bleu cheese olives	
CRISTALLINO	16
gin, italicus, dry vermouth, orange twist	
ROSEMARY FIG SOUR	16
fig vodka, lime, sugar, rosemary	
PUMPKIN SPICE ESPRESSO	16
vodka, espresso, pumpkin spice	
RED OR WHITE SANGRIA	16

## ZERO-PROOF COCKTAILS

8 EACH

TURMERIC PINEAPPLE PUNCH
turmeric, orange, pineapple, ginger, lemon, honey

POMEGRANATE MOJITO
pomegranate juice, lime, mint, soda water

LEMONADE STAND
available flavors: blackberry, ginger, passionfruit, cranberry

# BEER

YUENGLING GOLDEN PILSNER	8
BUD LIGHT	8
STELLA ARTOIS	8
WARSTEINER GERMAN PILSNER	8
GUINNESS	8
ALLAGASH WHITE	8
SHIPYARD PUMPKINHEAD ALE	8
SAMUEL ADAMS SEASONAL	8
ATHLETIC NON-ALCOHOLIC	8
COUNTERWEIGHT IPA 16OZ	10
CHIMAY PREMIERE	10

# WINES BY THE GLASS

GLS / BTL

## CHAMPAGNE & SPARKLING

PROSECCO, CAPOSALDO	15
Italy	
CHAMPAGNE, MOËT ET CHANDON IMPERIAL	24
France	

## WHITE

PINOT GRIGIO, SANTA MARINA	12 / 45
Lombardy - Italy	
SAUVIGNON BLANC, YEALANDS	12 / 45
Marlborough - New Zealand	
REISLING, DR. KONSTANTIN FRANK	14 / 54
Finger Lakes - NY	
CHARDONNAY, RAEBURN	15 / 58
California	
SANCERRE, HENRI BORGEOS	24 / 90
Loire Valley - France	

## ROSÉ

ROSÉ, MAISON LOUIS JADOT	16 / 62
Burgundy - France	

## RED

MERLOT, DECOY LIMITED	17 / 65
Alexander Valley - California	
MALBEC, PIATELLI RESERVE	12 / 45
Salta - Argentina	
PINOT NOIR, KEN WRIGHT	16 / 62
Willamette Valley - Oregon	
MONTEPULCIANO, ZACCAGNINI	15 / 58
Abruzzo - Italy	
SYRAH, JEAN LUC COLOMBO	16 / 62
Provence - France	
CABERNET SAUVIGNON, UNVARNISHED	16 / 62
Paso Robles - California	
CABERNET SAUVIGNON, CANVAS BACK	28 / 110
Washington	
SUPER TUSCAN, LA MAIALINA GERTRUDE	17 / 65
Tuscany - Italy	

# CHILLED SEAFOOD

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

# SIGNATURE APPETIZERS

DUCK EMPANADAS smoked duck bacon, creamy corn, hot honey, chives	21
TRUFFLED POTATO CROQUETTE V garlic herb aioli - add golden kaluga caviar +25	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 - add golden kaluga caviar +25	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

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, 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 <small>GF</small>	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

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

## PRIMETIME DINNER

3 COURSES FOR \$69 | AVAILABLE DAILY

Ask your server about the menu!

# 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*

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

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

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
GARLICKY WHIPPED POTATOES	V, GF	12
SUPER GREEN CREAMED SPINACH	V	12
ROASTED BRUSSELS SPROUTS	V	15
chestnuts, pomegranate, crispy onion, yogurt		
CHARRED BROCCOLINI	V	14
balsamic reduction		
PIMENTO MAC 'N' CHEESE	V	12
add bacon	+5	

## OTHER THAN STEAK

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

## 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.