

# 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 BORGEAIS 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	4 ea
served with mignonette & cocktail sauce	
LITTLENECK CLAMS* GF, DF	3 ea
served with mignonette & cocktail sauce	
JUMBO SHRIMP COCKTAIL GF, DF	21
classic cocktail sauce	



## SIGNATURE APPETIZERS

DUCK EMPANADAS	21
smoked duck bacon, creamy corn, hot honey, chives	
TRUFFLED POTATO CROQUETTE <sup>V</sup>	19
garlic herb aioli - <i>add golden kaluga caviar +25</i>	
CLAMS CASINO	21
red pepper compound butter, crispy bacon, charred lemon	
JUMBO LUMP CRAB CAKE <sup>DF</sup>	28
arugula & apple salad, jalapeno tartar sauce	
CRISPY OYSTERS	26
horseradish cream, crispy leeks, shio kombu - <i>add golden kaluga caviar +25</i>	
CHAR SIU BACON	21
chinese five spice, crispy rice, green onions	
BAO BUNS	
SHORT RIB	20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro	
KUNG PAO CHICKEN	17
crispy chicken, romaine, peanuts, 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, 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 <sup>GF</sup>	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* <sup>GF, DF</sup>	64
18OZ. PRIME BONE-IN RIBEYE* <sup>GF, DF</sup>	65
SURF & TURF* <sup>GF</sup>	85
8oz. filet mignon, cold water lobster tail, roasted mushrooms, bearnaise	
6OZ. WAGYU A5 FILET MIGNON* <sup>GF, DF</sup>	125
SESAME BEEF* <sup>DF</sup>	42
ginger-soy marinated steak, chili garlic fried farro, carrots, bok choy, broccolini	
ROAST PRIME RIB* <sup>GF, DF</sup>	
12OZ. CLASSIC CUT*	55
16OZ. PRIME CUT*	65
VEGAN STEAK FRITES <sup>V, VG, DF</sup>	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	69
bone-in sirloin, crispy potato rings, classic chimichurri, mixed greens		

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

## OTHER THAN STEAK

ROASTED HALF-CHICKEN <sup>GF</sup>	32
<i>butternut mash, broccolini, brown butter chicken jus</i>	
BLACKENED SALMON <sup>GF</sup>	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 <sup>GF</sup>	35
<i>boursin whipped potatoes, hanguk-spiced carrots, pineapple maple gastrique</i>	

### 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.*