

SALT

steak & seafood

STARTERS

CALAMARI \$12
panko crispy fried with cocktail sauce

LOLLIPOP LAMB CHOPS \$13
dry rosemary rub

COCONUT PRAWNS \$12
piquillo & pineapple relish (4)

PROSCIUTTO WRAPPED SCALLOPS -\$8
spiced cauliflower rice & tarragon creme

FRIED BRUSSEL SPROUTS \$8
tossed with lemon & sea salt
add applewood smoked bacon \$3

GRILLED AVOCADO \$12
avocado, goat cheese, green chile honey, pico de gallo & house fried chips

PARMESAN TRUFFLE FRIES \$6
with rosemary garlic aioli
add mornay sauce & fried egg \$5

ICEBERG WEDGE SALAD \$9
tomatoes, red onion & blue cheese dressing
add applewood smoked bacon \$3

CAESAR SALAD \$9
romaine lettuce, anchovy, croutons, shaved parmesan & garlic caesar dressing
4 oz salmon \$14
4 oz halibut \$14
6 oz. Hanger Steak \$14

SPINACH SALAD \$12
feta cheese, candied walnuts, yams, apple slices, dried cranberries & champagne vinaigrette

FRENCH ONION SOUP \$8
crostini & gruyere

DAILY SOUP SPECIAL \$10
Tracy's King Crab Bisque or Clam Chowder

STEAKS

Our steaks are USDA Certified Angus from Oregon. Steaks are prepared in a 1600 degree broiler and cooked to temperature. Split plates \$5

RIBEYE \$38
flavorful and marbled, served with crispy yukon gold wedges, sauteed vegetables, tomato coulis & compound butter. 16 oz.

FILET MIGNON \$38
center-cut tenderloin, served with potato au gratin, sauteed vegetables, bacon jam & horseradish jus
8 oz.

BUTCHER'S CUT \$29
hanger steak, tender and flavorful. Recommended temp rare to mid rare, served with jalapeno mashed potatoes & mushroom ragout. 10 oz.

MAKE IT SURF & TURF
grilled prawns (4) \$12
king crab leg (12 oz) \$30

SEAFOOD, CHOPS & MORE

ALASKAN HALIBUT \$36
pan-seared local halibut, wild rice, pine nuts, sun dried tomatoes, sherry jus

WILD ALASKAN SALMON \$32
grilled local salmon with dry rub, wild rice, sauteed spinach, capers & lemon beurre blanc

BURGER & FRIES \$18
hand formed burger with gruyere cheese, caramelized onions, arugula & rosemary aioli

PORK CHOP \$29
porketta spiced bone-in, served with parmesan risotto & tomato concasse

CHICKEN & DUMPLINGS \$28
seared chicken breast & drumstick, served with homemade gnocchi, roasted carrots and celery & rosemary veloute

MEDITERRANEAN PASTA \$18
angel hair pasta, olives, capers, shallots, shaved carrots, zucchini, parmesan, tomato-garlic concasse
add grilled prawns \$10 add chicken \$8

DESSERT

STRAWBERRY SHORTCAKE \$8
glazed strawberries, whipped cream, balsamic pearls & mint

CREME BRULEE \$8
ask server for today's flavor

APPLE CARAMEL BROWN BUTTER CAKE \$10
caramelized apples, brown butter cake, scoop of ice cream

DEPRESSION CAKE \$8
chocolate cake with lemon curd whip & powdered sugar