

SALT & CHAR

By The Adelphi Hotel

DINNER MENU

APPETIZERS

The Broadway Tower | 65 for 2+ or 125 for 4+
maine lobster, oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail

Oysters On The Half | MP
cucumber mignonette

Steak Tartare | 16
pommes frites, caper aioli, dijon mustard

Shrimp Cocktail | 3 (ea.)
house-made cocktail sauce

Heirloom Gazpacho | 17
main lobster, avocado, cucumber, cumin

Clothesline Bacon | 18
thick-cut, maple glazed

Tuna Tartare | 17
espelette, capers, lemon zest

Wedge Salad | 12
blue cheese, peppadew, crispy speck

Gem Caesar Salad | 13
pastrami salmon, pecorino dressing

Crab Salad | 15
frisee, old bay mayo, chili oil

Burrata Salad | 14
watermelon, asparagus, heirloom tomato

French Onion Soup | 13
gruyère, caramelized onions, sherry

MAIN COURSE

7oz Filet Mignon | 39

16oz Grilled Delmonico Steak | 45

12oz NY Strip Steak | 52

18oz Kansas Strip | 68

7oz Wagyu Cap Steak | 85

Chefs Dry Aged Steak Features | MP

Tomahawk | MP

Crab Stuffed Broiled Lobster | MP

Faroe Island Salmon | 32
charred asparagus, roasted fennel, olive vinaigrette

Pork Tomahawk | 35
summer beans, fennel sausage

Gnocchi | 26
bolognese, parmesan cheese

Sear'd Diver Scallops | 32
artichoke puree, ratatouille, sun flower sprouts

Surf & Turf | MP
grilled short rib, maine lobster tail, farro, wild mushrooms

SIDES

Asparagus-Picked Beets | 9

Pommes Purée | 9

Succotash | 9

Frico Potatoes | 9

Creamy Polenta | 9
white cheddar, black pepper

Wild Mushrooms | 9
brown butter vincotto

Heirloom Tomatoes | 9
basil, dehydrated olives

Truffle Fries | 9
truffle aioli

SAUCES

Chimichurri | 4

Bordelaise Sauce | 4

Au Poivre | 4

Bearnaise | 4

David Burke's B1 Sauce | 4

CULINARY DIRECTOR
Chef David Burke

SALT DRY-AGED PATENTED PROCESS
US 7,998,517 B2