

SALT

modern alaskan cuisine

DINNER MENU SUMMER 2019



STARTERS

CRISPY CALAMARI

pickled vegetables | pacific northwest remoulade | cocktail sauce 12

CHEESE & CHARCUTERIE PLATE

artisan cheese | cured meats | fruit | honey | sourdough bread 20

WATERMELON & TOMATO SALAD

watermelon | heirloom tomatoes | basil | burrata cheese | piquillo pepper puree 13

ROASTED BABA GANOUSH

housemade lavash | za'atar spice | marinated cucumber | radish | roasted curry spice 13

DEVILED EGGS

six deviled eggs | various toppings 9

BACON & FRENCH ONION DIP

caramelized onion | applewood smoked bacon | house made potato chips 10

SEAFOOD CROQUETTES

halibut & salmon croquettes | pickled okra tartar sauce | yukon gold potato chips 15

GARLIC PARMESAN FRIES 8

ROASTED BRUSSELS SPROUT & APPLE SALAD

toasted almonds | greek yogurt | ver jus 11

LARGE PLATES

ALASKAN HALIBUT

hooked seafoods halibut | salsa verde puree | roasted cauliflower | beurre blanc | piquillo pepper 36

ALASKAN SALMON RISOTTO

hooked seafood alaskan salmon | saffron risotto | roasted red pepper | lemon mousseline sauce 32

14OZ COUNTRY NATURAL RIBEYE

oregon natural | dry aged in house | vegetables | cauliflower puree | hunter sauce 38

10OZ CHARCOAL GRILLED FILET MIGNON

grass fed organic beef | pan seared scallops | succotash sautee | romesco | demi glace 41

BBQ CHICKEN

free range chicken | fried potato salad | soft boiled egg | arugula | marinated goat pepper 28

SALT BURGER

hand formed patty | smoked cheddar | shredded romaine | shaved red onion | aioli | pickles | tomato jam | brioche bun | fries 16
add applewood smoked bacon 4

GRILLED SESAME TOFU

sesame, soy, smokey marinated tofu | roasted cauliflower | jasmine rice | black balsamic glaze | homemade kimchi | arugula 20

18% gratuity may be added for parties of 6 or more.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SOUPS & SALADS

FRENCH ONION SOUP

slow simmered beef stock | house made croutons | bubbly gruyere cheese 10

SALT GREEN SALAD

juneau greens butter lettuce | bleu cheese | toasted pepitas | roasted garlic balsamic vinaigrette
petite 7 grande 13
applewood smoked bacon 4

CAESAR SALAD

romaine | boccarones | croutons | parmesan | garlic ceasar dressing 14
6oz salmon 10 6oz halibut 14

SPINACH SALAD

lightly pickled strawberries | spinach | feta cheese | toasted almonds | creamy balsamic dressing 11

ALASKAN CRAB & SPOT PRAWN LOUIE

alaskan king crab | alaskan spot prawns | 1,000 island & old bay spice dressing | parsley | cherry tomatoes | hard boiled egg |
local butter lettuce 17

SIDES

SAUTEED SEASONAL VEGETABLES 8

SIDE OF FRIES 5

SIGNATURE COCKTAILS

FRENCH 75

gin | elderflower liqueur | house sour | sparkling wine 12

NEW YORK SOUR

bourbon | lemon | house sour | dry red wine 12

2ND ST FIZZ

ketel one grapefruit & rose vodka | lime simple | soda 12

CLASSIC DAIQUIRI

rum | lime | simple 12

BOULEVARDIER

bourbon | compari | sweet vermouth 12

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