## SALT@STONE

Shareables		Soups & Salads	
Pimento Cheese Dip Sharp White Cheddar & Roasted Peppers served with Flatbread Chips	\$10	Chicken & Sausage Gumbo New Orleans-Style, Dark Roux & Jasmine Rice	\$9
Cheesy Brussels & Bacon Dip Roasted Brussels Sprouts, Parmesan Cheese &	\$13	Roasted Tomato Bisque Served with Crispy White Cheddar Curds	\$9
Applewood-Smoked Bacon served with Flatbread Chips		Chicken Caesar Salad Grilled Chicken, Romaine, Shaved Parmesan, Roasted Garlic	\$16
Bacon & Beef Poutine House Fries, White Cheddar Cheese Curds, Slow-Cooked	\$18	Caesar Dressing & Cornbread Croutons	
Pot Roast, Applewood-Smoked Bacon Bits & Rich Brown Gravy		Salt & Stone Cobb Salad Grilled Chicken, Romaine, Applewood-Smoked Bacon, Eggs,	\$16
Chili-Kicked Shrimp Gulf Shrimp, Togarashi Aioli, Scallions & Lime	\$16	Avocado, Heirloom Tomatoes, Red Onion & House Vinaigrette	
Fried Green Tomatoes	\$14	Burgers & Sandwiches	
Cornmeal-Fried Green Tomatoes, Vidalia Onions & Tomato Relish with Rémoulade Sauce	Ψ''	Served with House Parmesan Truffle Fries	
		The Salt & Stone Burger	\$19
Entrées		8oz Angus Beef Patty, Applewood-Smoked Bacon, Shiner® Bock Beer Cheese, Sharp White Cheddar, Roasted Shallot Jam & Garlic Aioli served on a	
Butcher's Steak & Frites Tender Sirloin Steak & House Parmesan Truffle Fries served with Asparagus & Herb Butter	\$34	Brioche Bun	4
BBQ Salmon	\$26	All-American Cheeseburger  8oz Angus Beef Patty, American Cheese, Lettuce,  Tomato & Onion served on a Brioche Bun	\$17
Pan-Seared Atlantic Salmon, Apple Slaw, Warm Mustard Potato Salad & House BBQ Sauce		Turkey Club	\$18
Pasta Parmesan		Sliced Turkey Breast, Applewood-Smoked Bacon, Heirloom Tomatoes & Lettuce	•
Fettuccine & Parmesan Cream  Shrimp	\$26	Blackened Shrimp BLT	\$24
Chicken Lobster	\$22 \$48	Blackened Jumbo Shrimp, Heirloom Tomatoes, Applewood-Smoked Bacon & Rémoulade served on Sourdough Bread	ΨΖΤ
Beef Tenderloin Medallions  Angus Beef Tenderloin Medallions with Red Wine Demi-Glace	\$56		
served with Boursin-Whipped Potatoes & Asparagus			
Pan-Fried Southern Catfish  Cornmeal-Crusted Catfish served with Hand-Cut Slaw &	\$22	Desserts	1
Rémoulade Sauce		Banana Pudding Cream Pie House Pie Dough, Fresh Pastry Cream, Bananas,	\$8
Friday & Saturday Night Prime Rib	\$MKT	Whipped Cream & Vanilla Wafers	
12oz Cut of Angus Beef Prime Rib with Au Jus, Whipped Potatoes & Asparagus		Deep-Dish Bourbon Pecan Pie House Pie Dough, Choctaw Pecans & Bourbon Gelato	\$9

## Priday & Saturday Night Prime Rib 20z Cut of Angus Beef Prime Rib with Au Jus, Whipped Potatoes & Asparagus Deep-Dish Bourbon Pecan Pie House Pie Dough, Choctaw Pecans & Bourbon Gelato Caramel Oreo\* Gelato Pie Oreo Pastry Cream, Chocolate Cake, Caramel Gelato & Salted Peanuts served in a Chocolate Shell Brookie with Java Gelato Warm Potato Salad \$6 • Boursin\*-Whipped Potatoes \$7 Brookie with Java Gelato Warm Chocolate Chip Cookie & Fudge Brownie topped with Java Cream Southern Peach Cobbler Cheesecake Decadent Cheesecake & Peach Cobbler served on a

Vanilla Wafer Crust