

SALT & STONE

Shareables

Fried Shrimp Breaded Gulf Shrimp, Pepperoncini Peppers & Bourbon Hot Sauce Aioli	\$19
Spinach Artichoke Dip Sautéed Spinach, Artichoke Hearts & Boursin Cream Cheese served with Crostini	\$15
Baked Oysters Six Gulf Coast Oysters, Garlic Herb Butter, Spinach & Grilled French Baguette	\$21
Beer-Battered Jumbo Asparagus Thai Sweet Chili Sauce	\$13
Salt & Stone Crab Cakes Avocado Aioli, Pickled Red Onion & Charred Lemon	\$21
Shrimp Cocktail Poached Gulf Coast Shrimp, Tito's Vodka Cocktail Sauce, Lemon & Micro Arugula	\$22

Soup & Salad

Clam Chowder Clams, Bacon, Celery, Onion & Cream	Cup \$6 Bowl \$11
Wedge Salad Iceberg Lettuce, Applewood-Smoked Bacon, Heirloom Tomatoes, Red Onions, Blue Cheese & Ranch Dressing	\$16
Caesar Salad Romaine Lettuce, Shaved Parmesan Cheese, Croutons & Caesar Dressing	\$18
Beet Salad Red & Golden Beets, Spinach, Sunflower Seeds, Strawberries, Goat Cheese & Balsamic Reduction	\$15

Sides \$10

Boursin-Whipped Potatoes • Roasted Carrots • French Fries
Smoked Gouda Mac & Cheese • Parmesan Risotto
Roasted Jumbo Asparagus • Baked Potato

Entrées

Shrimp & Grits New Orleans-Style BBQ Shrimp, Cheddar Cheese Grits, Andouille Sausage & Pan Sauce	\$38
Salt & Stone Fettuccine Alfredo Add Chicken \$2 • Add Shrimp \$6 • Add Chicken & Shrimp \$8	\$20
Bone-In Beeler's Pork Chop Apple Cider-Brined Pork Chop, Roasted Brussels Sprouts & Apple Compote	\$39
Steak Frites 8oz Mishima Reserve American Wagyu Flat Iron, Seasoned French Fries & Maître d'Hôtel Butter Add Shrimp \$12	\$49
Redfish Gulf-Caught Blackened Redfish, Sweet Pea Risotto, Seasonal Peas, Carrot Salad & Toasted Coriander Vinaigrette	\$37
Atlantic Salmon Pan-Roasted Salmon, Roasted Cauliflower, Parsnip Purée & Pistachio Gremolata	\$39
14oz Certified Angus Beef Ribeye Boursin-Whipped Potatoes, Seasonal Vegetables & Red Wine Demi-Glace	\$60
Braised Short Ribs Stroganoff-Style Certified Angus Beef Braised Short Ribs, Egg Noodles, Glazed Vegetables, Fried Onions & Demi-Glace	\$42
Salt & Stone Meatloaf Mishima Reserve, Bacon-Wrapped Meatloaf with Boursin-Whipped Potatoes, Roasted Carrots & Brown Gravy	\$35
Beef Tenderloin 8oz Certified Angus Beef Filet served with Seasonal Vegetables, Boursin-Whipped Potatoes & Red Wine Demi-Glace Add Shrimp \$12	\$59
Fried Catfish Cajun-Fried with Dirty Rice & Creole Sauce	\$27
Salt & Stone Signature Burger 8oz Certified Angus Signature Beef Patty, Shallot Jam, Applewood Bacon & Vermont White Cheddar Cheese served with French Fries	\$25

Desserts \$9

Banana Pudding Classic Vanilla Custard, Fresh Bananas & Vanilla Wafers topped with a Toasted Meringue
Lemon Cheesecake Velvety Cheesecake Brightened with Fresh Lemon Juice and Zest atop a Brown Butter Graham Crust, finished with a Tart Glossy Lemon Curd & topped with Whipped Cream

Deep-Dish Bourbon Pecan Pie House Pie Dough & Choctaw Pecans served with Bourbon Gelato
Carrot Cake Spice-kissed Carrot Cake Layers Studded with Sweet Carrots, Raisins & Pecans with warm notes of Cinnamon, finished with a Velvety Cream Cheese Frosting

For your convenience, an optional added gratuity of twenty percent (20%) is applied to each check for large parties of six (6) or more. Please inform your server if you wish to adjust this amount prior to paying your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.