

SALTED. *On the Harbor*

RESTAURANT WEEK

January 26th- February 9th

Lunch \$24

Choice of appetizer or dessert and one entree

APPETIZERS

ASIAN PEAR ENDIVE SALAD

watercress, crumbled bleu, balsamic glaze, red wine vinaigrette

BUTTERNUT SQUASH & BEET SALAD

candied walnuts, goat, champagne vinaigrette

CHICKEN CORN CHOWDER

roasted corn & bell pepper fritter

SHORT-RIB EGGROLLS

asian slaw, kimchi aioli & sesame soy sauce

KUNG PAO CALAMARI

tso sauce, shredded carrots, scallions, watermelon radish

ENTREE

SWEET CHICK SANDWICH

*grilled chicken, gruyère, asian pear, honey dijon, arugula, ciabatta
choice of side*

BEER BATTERED FISH N CHIPS

with malt vinegar, tartar sauce, slaw, choice of side

CLASSIC STEAK SANDWICH

melted mozzarella, sautéed onions, mushrooms, on garlic bread with choice of side

*BLACKENED MAHI MAHI TACOS

*grilled pineapple, pickled red onion, watercress, lemon, watermelon radish,
sliced avocado side rice & beans*

DESSERT

BERRIES & CREAM

CINNAMON SUGAR BIEGNETS

CANNOLI & CINNAMON SUGAR WONTONS

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to order. Consuming raw or under cooked meats, fish, shellfish may increase your risk or food-borne illness, especially if you have certain medical conditions.

SALTED. *On the Harbor*

RESTAURANT WEEK

January 26th- February 9th Saturday till 7pm

Dinner \$46

Choice of appetizer, entree & dessert

APPETIZERS

KUNG PAO CALAMARI

*tso sauce, shredded carrots, scallions,
watermelon radish*

FRENCH ONION DUMPLINGS

vidalia onions, gruyère, french onion broth

*TUNA TARTARE WONTON TACOS (3) +5

ahi tuna, cilantro, evoo, guacamole, lime zest

*SLIDER 3 WAYS +7

*bacon & cheddar, mushroom,
& crispy onion, gruyère & fig*

ASIAN PEAR ENDIVE SALAD

*watercress, crumbled bleu, balsamic glaze,
red wine vinaigrette*

BUTTERNUT SQUASH & BEET SALAD

candied walnuts, goat, champagne vinaigrette

CHICKEN CORN CHOWDER

roasted corn & bell pepper fritter

SHORT-RIB EGGROLLS

*asian slaw, kimchi aioli &
sesame soy sauce*

ENTREE

SHORT RIB WELLINGTON

asparagus, roasted cauliflower purée

DIJON GLAZED SALMON

braised farrow, green lentil, crispy kale, warm honey dijon

CHICKEN MILANESE

arugula salad, shaved parmesan, bruschetta, balsamic glaze

*MOSCOVY DUCK TWO WAYS

seared breast & leg confit, mashed potatoes, heirloom vegetables, blackberry demi +4

*6 OZ. FILET MIGNON AU POIVRE

pepper crusted filet, truffle hash browns, heirloom vegetables, au poivre sauce +4

DESSERT

WARM SOUTHDOWN BREAD PUDDING

with coffee ice cream + 2

POACHED PEAR & RICOTTA TARTE +2

CRÈME BRÛLÉE

BERRIES & CREAM

CINNAMON SUGAR BIEGNETS

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