

Salt

Dining + Lounge

Dinner Offerings

SMALL PLATES

GOURMET SPANISH CONSERVAS - Served with house aioli and fresh bread

~ Razor Clams in brine	18
~ Small sardines in olive oil	15
~ Small scallops in galician sauce	18
~ Mussels in marinade	15

DAILY SOUP 7

Please ask your server

CHEESE BOARD 23

Chef's selection of four cheeses | house crostini | pickles | chutney

SALT CHARCUTERIE BOARD 28

Selection of house made daily pâtés or terrines | selection of prepared meats | chef's choice artisanal cheese | pickles | chutney | crostini

BLUEGRASS FARMS GREENS 13

Ginger miso dressing | sesame compressed apples | soy glazed carrots | daikon radish | cracker

CARROTS & POTATOES 14

Brown buttered purple potatoes | white balsamic carrots | carrot caraway purée | dill spiced pistachios

Dinner Offerings

SMALL PLATES

ASPARAGUS SALAD

15

Smk'd white beans | crispy prosciutto | roasted & raw asparagus |
lemon dill emulsion | bacon & asparagus foam

SCALLOP CRUDO

14

Aurelius olive oil | pickled rhubarb | nasturtium | pistachio |
serrano peppers

BEEF TARTARE

18

Filet mignon | parsnip | watercress | pickled ramps | horseradish |
cured egg yolk | grilled bread

FOIE GRAS TORCHON

24

Apple | pickled cherries | pecans | toast

Dinner Offerings

LARGE PLATES

BRAISED ONTARIO BEEF SHORTRIB 35

Soubise | charred cipollini onion | potato pavé | butter poached morel mushrooms | grilled spring leek | mushroom chip

NEWFOUNDLAND HALIBUT CHEEKS 34

Aurelius olive oil | baby fennel | purple potato | corn | scallop | lobster saffron sauce

QUEBEC RABBIT 34

Prosciutto | mushroom sausage | braised rabbit croquette | lemon aioli | textures & temperatures of carrot | jus

CONFIT ONTARIO LAMB SHOULDER 32

Farro verde risotto | blk olive | tomato | asparagus | pickled ramps | minted labneh | lamb jus

FRIED TOFU 22

Basmati | bok choy | bean sprouts | mushrooms | green thai curry

PAN SEARED LOIS LAKE STEELHEAD TROUT 32

Asparagus | morel mushrooms | fiddleheads | tomato | ramps | aerated wild ramp hollandaise

Dinner Offerings

STEAKS

SALT STEAK FRITES **29**

Grilled flank steak | piperade | romesco | ramp chimichurri aioli | jus | frites

8 OZ. FILET MIGNON **46**

Potato pave | seasonal vegetables | tomato chutney | jus

DRY AGED (Please ask your server about selection and availability) **MP**

Served with chefs choice of accompaniments

WAGYU (Please ask your server about selection and availability) **MP**

Imported from Japan, these A5 grade steaks are known for their quality and intense marbling.

Served with chefs choice of accompaniments

TOMAHAWK (Please ask your server about selection and availability) **150**

Bone in Rib Steak served platter style.

Served with chefs choice of accompaniments

Please ask to be added to our vintage steak email list so you can be notified when our chef pulls new cuts of meat.

From Our Executive Chef:

Welcome to Salt

Our goal is to provide a unique casual fine dining experience using the freshest local ingredients. All of our dishes are made in house from scratch with the intention of being approachable, modern, and interesting.

SUSTAINABLE | ABUNDANT | LOCAL | TASTE

Salt

Dining + Lounge

345A Preston St | 613-693-0333 | www.saltottawa.ca