

FRENCH ONION SOUP • 11.5

caramelized onion broth, garlic croutons & bubbly gruyère

SALTLIK WEDGE SALAD • 14.5

iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring

WAGYU CARPACCIO • 18

oven dried tomatoes, grana padano, grainy mustard aioli, pickled shallots, arugula, grilled bread

WOK-FIRED CALAMARI • 17.5

sea salt, pepper & poblanos, charred serranos

 **COCONUT CRUSTED PRAWNS • 16**

with house-made curry aioli

KOBE FAT FRIES • 10.5

crispy garlic & rosemary

ALMOST FAMOUS DRY RIBS • 15

crispy dry ribs, tamarind honey glaze

BAKED CHEESE TOAST • 11.5

five types of cheeses baked until bubbly on thick cut texas toast

OLD SCHOOL WINGS • 16

full pound of crispy, lightly battered wings, served with creamy blue cheese & Valentina hot sauce

LOBSTER ROLL • 6 EA


grainy mustard aioli, butter toasted roll, poached lobster and prawns

CRISPY LOBSTER & CRAB CAKES • 18.5

atlantic lobster & crab, dill tartare sauce, pea shoots

THE SALTLIK SALAD • 20.50

grilled chicken breast, fresh cut greens, crunchy bacon, olives, feta & premium groceries

 sub rare ahi tuna • 2.75

CAESAR W/CHICKEN • 19.5

romaine, shaved grana padano, house croutons

CHIMICHURRI SIRLOIN STEAK SALAD • 24.5

iceberg lettuce, amarosa tomatoes, blue cheese, creamy dill dressing

HOUSE SALAD W/SALMON • 19.75

mixed greens, charred corn, honey roasted sunflower seeds, white cheddar

KEY LIME PIE • 11

toasted coconut, whipped cream

HANDMADE APPLE PIE • 10

baked to order, almond crumble, caramel sauce & vanilla bean ice cream

STICKY TOFFEE PUDDING • 10

vanilla bean ice cream & toffee sauce

MOLTEN CHOCOLATE CAKE • 10

served w/ a berry compote

served w/ suggested accompaniment unless otherwise specified

OPEN FACED STEAK SANDWICH • 26

w/ thick cut garlic toast, sauteed onions, roasted mushrooms

CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 19

3 year aged cheddar, smoked bacon, loaded w/ all the fixings
make it protein-style - forget the bun, wrapped in lettuce

SPICY GRILLED CHICKEN SANDWICH • 18

crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

PASTA MICHELANGELO • 24

garlic chicken, sun-dried tomatoes, fresh peas & parmesan

CHICKEN FETTUCCINE ALFREDO • 24

garlic, cream, nutmeg, arugula, shaved grana padano

PRAWN FETTUCCINE ALFREDO • 26

HUNTER CHICKEN • 30

fried baby Yukon potatoes, red wine & mushroom jus, asparagus

GRILLED SALMON • 33.5

lobster ravioli, asparagus, oven dried tomatoes, truffle beurre blanc

 **BLACKENED AHI TUNA • 32**

basil pesto, olives & roasted bell peppers, garlic baked russet potato

steaks

Certified Angus Beef® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus Beef® PRIME for all of our sirloin cuts.

served w/ fries unless otherwise specified

SALTLIK STEAK FRITES 7oz • 32

red wine glazed hanger steak, crispy fries, mustard aioli, arugula salad

CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 31 / 36

 add prawn skewer • 11

NEW YORK STRIPLOIN 11oz • 45

add blue cheese butter • 3

FILET MIGNON 7oz / 10oz • 44 / 50

w/ classic béarnaise sauce

BUTCHER BLOCK • MKP

Saltlik's Feature Cut

extras

ROASTED POTATOES • 7

CREAMED CORN WITH BACON • 9

ROASTED MUSHROOMS • 10

 PRAWN SKEWER • 11

RED WINE SAUCE • 3.5

LOBSTER MASHED POTATOES • 18



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

18% gratuity added to parties of 8 or more.