



saltlik  
A RARE STEAKHOUSE

## 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.

*All of our steaks are served w/ a baked potato. For all other accompaniments, see extras.*

**BLUE RARE** | cool center, deep red throughout  
**RARE** | deep red throughout  
**MED-RARE** | pink edge, deep red center  
**MEDIUM** | light red throughout

**MED-WELL** | light red center line  
**WELL** | fully cooked  
**CHICAGO STYLE** | charred outside, best cooked medium rare inside

### CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 33 / 37.5

add prawn skewer • 10.5

### HANGER STEAK 7oz • 35.75

Red wine marinated hanger steak

### SL BBQ PRIME SIRLOIN 7oz • 35.75

w/ house made BBQ sauce

### FILET MIGNON 7oz / 10oz • 44 / 48

w/ classic béarnaise sauce

### NEW YORK STRIPLON 11oz • 48

add blue cheese butter • 3

### PEPPERCORN NEW YORK STRIPLON 11oz • 50

w/ creamy green peppercorn sauce

### IN HOUSE CUT AAA CANADIAN RIBEYE 18oz • 58

add a signature Saltlik sauce • 3

### BUTCHER BLOCK • MKP

Saltlik's Feature Cut

## extras

CREAMED CORN WITH BACON • 9.5  
MAPLE MUSTARD BRUSSELS SPROUTS • 12  
ROASTED MUSHROOMS • 6.5 / 9.5  
ASPARAGUS W/ TRUFFLE HOLLANDAISE • 10  
LOBSTER MASHED POTATOES • 17  
SAUTÉED GNOCCHI • 11

ROASTED POTATOES • 7.25  
PRAWN SKEWER • 10.5  
BAKED CHEESE TOAST • 12  
FRIES • 6  
RED WINE SAUCE • 3.75



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice. 18% gratuity added to parties of 8 or more.

### BAKED CHEESE TOAST • 12

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

### \*WAGYU CARPACCIO • 17.5

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

### WOK-FIRED CALAMARI • 17.5

sea salt, pepper & poblanos, charred serranos

### AHI TUNA TARTARE • 18

ginger, avocado, secret sauce & made to order tortilla chips

### COCONUT CRUSTED PRAWNS • 16.25

with house-made curry aioli

### KOBE FAT FRIES • 11

crispy garlic & rosemary

### ALMOST FAMOUS DRY RIBS • 15.5

crispy dry ribs, tamarind honey glaze

### LOBSTER ROLL • 6.25 EA

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

### CRISPY LOBSTER & CRAB CAKES • 19

atlantic lobster & crab, dill tartare sauce, pea shoots

\*Unavailable for take-out or delivery

### FRENCH ONION SOUP • 9 / 12.75

caramelized onion broth, garlic croutons & bubbly gruyère

### HOUSE SALAD • 14.25

mixed greens, charred corn, honey roasted sunflower seeds, white cheddar w/ grilled chicken breast • 20  
w/ grilled salmon • 20.75

### CAESAR • 14.25

romaine, shaved grana padano, house croutons w/ grilled chicken breast • 19

### SALTLIK WEDGE SALAD • 14.5

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

### THE SALTLIK SALAD • 14.5

fresh cut greens, crunchy bacon, olives, feta & premium groceries w/ grilled chicken breast • 20  
w/ rare seared ahi tuna • 24

### CHIMICHURRI SIRLOIN STEAK SALAD • 25.5

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

starters

soups & salads

### CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 20

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

### SMOKY GRILLED BBQ RIBS • 34.25

house-made SL BBQ sauce, creamy coleslaw & fries

### HUNTER CHICKEN • 30

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

### BLACKENED AHI TUNA • 30

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

### SCALLOPS & GNOCCHI • 36

potato gnocchi, sautéed mushrooms, roasted carrots, caramelized shallots, truffle vinaigrette

### GRILLED SALMON • 35

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

### MICHELANGELO • 24

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

### PRAWN SPAGHETTINI • 26

garlic sautéed prawns, smoky tomato sauce, fresh basil, extra virgin olive oil, garlic crostini

### CHICKEN FETTUCCINE ALFREDO • 23

garlic, cream, nutmeg, arugula, shaved grana padano

### FETTUCCINE ALFREDO • 17.25

### \*KEY LIME PIE • 10

toasted coconut, whipped cream

### HANDMADE APPLE PIE • 11

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

\*Unavailable for take-out or delivery

meat

fish

pasta

desserts

