

FRENCH ONION SOUP · 9 / 12.75

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 · 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

🦞 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

BAKED CHEESE TOAST · 12

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

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

THE SALTLIK SALAD · 20

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

🦞 sub rare ahi tuna · 4

sub salmon · 2

CAESAR SALAD W/ CHICKEN · 19

romaine, shaved grana padano, house croutons

CHIMICHURRI SIRLOIN STEAK SALAD · 25.5

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

***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

served w/ suggested accompaniment unless otherwise specified

CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER · 20

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 · 17.5

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

PASTA 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

HUNTER CHICKEN · 30

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

GRILLED SALMON · 35

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

🦞 BLACKENED AHI TUNA · 30

basil pesto, olives & roasted bell peppers, garlic basted 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.

lunch features

served w/ fries unless otherwise specified

THE PREMIUM STEAK SANDWICH 7oz · 33.5 / 41

PRIME sirloin / petite filet mignon
thick cut garlic bread, sautéed onions & crimini mushrooms

SALTLIK STEAK FRITES 7oz · 35.75

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

We believe choosing your own 2 sides just tastes better:

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|----------------------------|-------------------------------|
| Signature Roasted Potatoes | Maple Mustard Brussel Sprouts |
| Creamy Mashed Potatoes | Charred Spicy Broccoli |
| Sauteed Potato Gnocchi | Roasted Mushrooms |
| SL French Fries | Grilled Asparagus |

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

🦞 add prawn skewer · 10.5

NEW YORK STRIPLIN 11oz · 48

add blue cheese butter · 3

FILET MIGNON 7oz / 10oz · 44 / 48

w/ classic béarnaise sauce

BUTCHER BLOCK · MKP

Saltlik's Feature Cut

extras

ROASTED POTATOES · 7.25 | ROASTED MUSHROOMS · 6.5 / 9.5

🦞 PRAWN SKEWER · 10.5 | RED WINE SAUCE · 3.75

LOBSTER MASHED POTATOES · 17

willie

by the glass

BUBBLE

Zonin Prosecco *Veneto, Italy*

GLS | 6oz BTL
12.5 43

WHITE

Selbach Oster Riesling *Mosel, Germany*

11.5 43

The Hatch 'B.Yanco' Pinot Blanc *Okanagan Valley, BC*

12.25 49

Dog Point Sauvignon Blanc *Marlborough, New Zealand*

16.5 67

Cedar Creek Pinot Gris *Okanagan Valley, BC*

12.5 47

Whatchamacallit Chardonnay, *California*

11.5 44

Rodney Strong 'Chalk Hill' Chardonnay *Sonoma, California*

15 61

ROSÉ

Clacson Cinsault Rosé *Languedoc, France*

12 46

Quails' Gate Rosé *Okanagan Valley, BC*

12.75 49

RED

Louis Jadot Beaujolais-Villages *Beaujolais, France*

12.5 48

Kings Ridge Pinot Noir *Willamette Valley, Oregon*

14.5 58

Castello di Gabbiano Chianti Classico *Tuscany, Italy*

14 55

Whatchamacallit Red Blend *California*

11.5 44

La Posta Malbec *Mendoza, Argentina*

13.5 51

D'Arenberg 'The Stump Jump' Shiraz *McLaren Vale, Australia*

12.5 46

Wines of Substance 'Cs' Cabernet Sauvignon *Columbia Valley, Washington*

16.25 65

Broadside 'Margarita Vineyard' Cabernet Sauvignon *Paso Robles, California*

19.75 79

by the bottle

BUBBLE

Blue Mountain 'Gold Label' Brut <i>Okanagan Valley, BC</i>	70
Ferrari 'Perlé' Metodo Classico <i>Trentino, Italy</i>	115
Pol Roger 'Cuvée de Reserve' Brut <i>Champagne, France</i>	135
Dom Pérignon Brut <i>Champagne, France</i>	550

RED BUBBLE

Medici Ermete 'Concerto' Lambrusco <i>Emilia-Romagna, Italy</i>	50
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WHITE

Dönnhoff Riesling <i>Nabe, Germany</i>	66
Simonnet-Febvre Chablis <i>Burgundy, France</i>	72
Pieropan Soave Classico <i>Veneto, Italy</i>	48
Pascal Jolivet Sancerre <i>Loire Valley, France</i>	82
Kris Pinot Grigio <i>Veneto, Italy</i>	49
Burrowing Owl Pinot Gris <i>Okanagan Valley, BC</i>	75
Schug Chardonnay <i>Sonoma, California</i>	70
Louis Latour 'Blagny' Meursault 1er Cru <i>Burgundy, France</i>	199

ROSÉ

Clacson Cinsault Rosé <i>Languedoc, France</i>	44
Saint Sidoine Rosé <i>Provence, France (750ml / 1.5L)</i>	47 88.75

RED

Coldstream Hills Pinot Noir <i>Yarra Valley, Australia</i>	70
Calera Pinot Noir <i>Central Coast, California</i>	102
Bergström 'Shea Vineyard' Pinot Noir 2015 <i>Willamette Valley, Oregon</i>	195
Paolo Conterno 'A Mont' Langhe Nebbiolo <i>Piedmont, Italy</i>	60
Brovia 'Villero' Barolo 2012 <i>Piedmont, Italy</i>	175
J.L. Chave 'Offerus' St. Joseph <i>Rhône Valley, France</i>	96
Château Brande-Bergère 'Cuvée O'Byrne' <i>Bordeaux, France</i>	69
LAN Rioja Reserva <i>Rioja, Spain</i>	62
Rocche Costamagna 'Rocche dell'Annunziata' Barolo <i>Piedmont, Italy</i>	125
Tenuta Sette Ponti 'Crognolo' Super Tuscan <i>Tuscany, Italy</i>	78
Ornellaia 2014 <i>Tuscany, Italy</i>	350
Château Lassègue St. Emilion Grand Cru <i>Bordeaux, France</i>	192
M. Châpoutier 'La Bernardine' Chateaufeuf-du-Pape <i>Rhône Valley, France</i>	119
Altesino Brunello di Montalcino <i>Tuscany, Italy</i>	128
Stags' Leap Merlot <i>Napa Valley, California</i>	102
Laughing Stock 'Portfolio' Merlot Blend <i>Okanagan Valley, BC</i>	109
Ben Marco Malbec <i>Mendoza, Argentina</i>	65
Doña Paula 'Selección de Bodega' Malbec <i>Mendoza, Argentina</i>	89
Ridge 'Three Valleys' Zinfandel Blend <i>Sonoma, California</i>	95
Burrowing Owl Merlot <i>Okanagan Valley, BC</i>	80
Viña Falernia 'Reserva' Cabernet Sauvignon <i>Elqui Valley, Chile</i>	53
Liberty School Cabernet Sauvignon <i>California (750ml / 1.5L)</i>	59 98
Wynns Coonawarra Cabernet Sauvignon <i>Coonawarra, Australia</i>	78
Edge Cabernet Sauvignon <i>Alexander Valley, California</i>	86
Beringer 'Knights Valley' Cabernet Sauvignon <i>Sonoma, California</i>	89
Freemark Abbey Cabernet Sauvignon <i>Napa Valley, California</i>	132
Honig Cabernet Sauvignon <i>Napa Valley, California</i>	131
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon <i>Napa Valley, California (750ml / 1.5L)</i>	185 269
Langmeil 'Valley Floor' Shiraz <i>Barossa Valley, Australia</i>	74
Tedeschi Amarone Della Valpolicella <i>Veneto, Italy</i>	118