

EASTER DINNER MENU

SUNDAY, MARCH 31ST

APPETIZER

GRILLED OCTOPUS

Char Grilled Octopus on a Bed of Sauteed Greens, Black Beans, Corn, Mix Bell Peppers, Red Onions & Spicy Salsa

CURED SALMON TATAKI

Cured Atlantic Salmon, toasted mixed sesame seed, Fresh Mango Pineapple Pickled Salsa

SEARED SCALLOPS

Cauliflower puree, shoestring potatoes, buttered broccoli

MAIN

PAN SEARED MAHI MAHI

Herb Roasted New Potatoes, Sautéed Vegetables, Lemon Butter, Caper Sauce

SHRIMP SCAMPI

Sauteed Shrimp Tossed with Linguine, Lemon Garlic Tomato Concasse, Black Olives & Capers

CHILEAN SEA BASS

Molasses & Hickory Marinated Seabass, Chickpea & Seabass Fritter, Trio of Puree; Cauliflower, Carrot & Ginger, Kale & Broccoli

DESSERT

DARK CHOCOLATE BROWNIE, SALTED CARAMEL, & VANILLA ICE CREAM

LEMON MERENGUE PIE

CARROT CAKE WITH CREAM CHEESE FROSTING

\$75 PER PERSON PLUS 15% SERVICE CHARGE



SALT
RESTAURANT / BAR