

RED SALT CHOPHOUSE

STARTERS

TRUFFLE MÉNAGE À TROIS* - tuna, salmon, prosciutto, yellowtail, black truffle salami, soy and white truffle oil 11

YELLOWTAIL CEVICHE* - yellowtail, lemon vinaigrette, cilantro, fried onion 16

SESAME YELLOWTAIL* - seared sesame encrusted yellowtail, avocado ponzu sauce, seaweed salad 16

BLACK TRUFFLE SALMON SASHIMI* - salmon sashimi, house black truffle sauce 16

TUNA TARTARE* - fried wonton skin, diced tuna, avocado, red and black caviar, ponzu 14

SPICY EDAMAME - garlic, sambal, ponzu 8

LOADED POTATO CAKES - cheddar, bacon, scallions, spicy sour cream 10

BRAISED STEAK EGG ROLLS - cream cheese, carrots, scallions, cilantro, jalapeño sauce 12

PORK WINGS - bbq sauce, fried onions 15

HARVEST VEGETABLE SOUP vg - carrots, green beans, onions, celery, seasonal herbs, tomato broth 8

CREAMY LOBSTER BISQUE - puréed yukon gold potatoes, cream, salt and pepper with fresh cold water lobster and a touch of brandy 10

SPECIALTY ROLLS

POINSETTIA* - spicy tuna, crunch inside, tuna, red caviar on top 17

SILK* - spicy tuna inside, yellowtail, avocado on top 16

RED SALT* - tempura lobster inside, seared filet mignon, spicy mayo, scallion, four caviars on top 22

VCU* - tuna, wild sockeye salmon, goat cheese, avocado, cucumber, soy paper 16

WONDER WOMAN* - tuna, mango, cilantro rolled in forbidden rice, topped with avocado and shrimp 17

BATMAN* - spicy tuna, avocado, crunch inside, tempura kani on top 13

SUNRISE* - tuna, salmon, kani, avocado, black caviar, soy paper 14

GREEN GATE* - yellowtail, jalapeño, cilantro inside, shrimp, avocado on top 16

STARBURST* - tuna, salmon, avocado roll, flash fried 13

HULK* - shrimp tempura inside, avocado, spicy lump crab, crunch, sweet soy on top 16

PRIME POWER* - shrimp tempura, seared filet mignon, tobiko, spicy mayo, scallion 17

MISTER MIYAGI* - spicy tuna, crunch, avocado skin, jalapeño, red onion, cilantro, sweet soy, sriracha 12

WILD GEISHA* - spicy escolar, crunch, salmon, avocado, red caviar 14

BLACK RUSSIAN* - tuna, salmon, yellowtail, avocado, black caviar 17

LINCOLN* - spicy yellowtail, crunch inside, topped with tuna, avocado, wasabi aioli 16

CHERRY BLOSSOM* - spicy tuna, salmon, octopus, avocado, black caviar in soy paper 14

BABE* - spicy sockeye salmon, crunch and avocado inside, prociutto paste, yellowtail, tuna, sweet soy and scallion on top 16

SLEEPY HOLLOW* - tempura shrimp, jalapeño, onion, cilantro, spicy kani, sweet soy 15

SALADS

RED SALT - tomatoes, cucumber, carrots, croutons, onion 8

CAESAR - romaine, kale, caesar dressing, grana padano 8

BEET & BURRATA SALAD v - heirloom tomato, mixed greens, candied walnuts, watermelon radish, raspberry vinaigrette 12

WEDGE - bacon, bleu cheese crumbles, fried onions, tomatoes, creamy herb dressing 11

HARVEST SALAD - pears, dried cherries, candied walnuts, goat cheese, tomatoes, champagne vinaigrette 12

SEAWEED SALAD v - seaweed, sesame, sesame oil, cucumber 5

CUCUMBER SALAD gf - cucumber, sesame, citrus vinaigrette 5

SUMMER SALAD - frisee lettuce, beet, seaweed salad, kani, cucumber, avocado, ceviche dressing 10

HAND CUT STEAKS

with herb butter, house made steak sauce on the side

PRIME RIB* - limited availability 16oz 40 & 20 oz 50

PRIME FILET MIGNON* - 7oz 38 & 11oz 50

PRIME RIBEYE* - 16oz 50

PRIME DELMONICO* - 12oz 42

PRIME NY STRIP* - 16oz 50

TOMAHAWK RIBEYE* - 48oz 85

PRIME PORTERHOUSE* - 40oz 90

EYE CANDY

BLEU CHEESE CRUST 4

WASABI CHIMICHURRI 4

COFFEE RUB - shallot cream 4

WILD MUSHROOMS - shitake, oyster, cremini, button, demi glace 4

BALLER STYLE

GRILLED LOBSTER TAIL 25

LOBSTER & LUMP CRAB CAKE 18

SAUTÉED COLOSSAL SHRIMP 12

OSCAR STYLE - lump crab meat, asparagus, bernaise 18

SIDES

TRUFFLE FRIES - garlic, parmesan 8

LOADED BAKED POTATO 8

MAC AND CHEESE - colby jack, cheddar, fontina 9

LOBSTER MAC AND CHEESE 16

CREAMED CORN - fresh corn, bacon 9

ROASTED CAULIFLOWER - pepitas, dried cherries 9

MASHED POTATOES 9

BRUSSELS SPROUTS - bacon onion jam 9

GREEN BEANS - candied walnuts, thai chili sauce 9

BROCCOLINI - grana padano, garlic bread crumbs 9

WILD MUSHROOMS - demi glace, butter, fresh herbs 9

DUCK FAT POTATOES - herbs, parmesan 9

SKILLET CORNBREAD - sweet potato or jalapeño cheddar 10

Steak Temperatures: **Rare** - nicely seared, cool red center **Medium Rare** - warm red center **Medium** - wam pink center **Medium Well** - cooked throughout, hint of pink **Well Done** - thoroughly cooked center, no pink

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RED SALT CHOPHOUSE

TRADITIONAL ROLL

- AVOCADO** v gf - avocado, nori, rice 5
- CUCUMBER** v gf - cucumber, nori, rice 5
- CALIFORNIA*** - cucumber, avocado, kani, tobiko 5
- OG CALI*** - lump crab, avocado, cucumber, tobiko 10
- SWEET POTATO** v - tempura sweet potato, nori, rice 5
- SALMON AVOCADO*** gf - salmon, avocado, nori, rice 7
- SPICY SOCKEYE SALMON*** - wild sockeye salmon, crunch inside, avocado, spicy mayo on top 13
- SPICY TUNA*** - tuna, spicy mayo 6
- YELLOWTAIL & SCALLION*** gf - yellowtail, scallion 7
- SALMON*** gf - salmon, nori, rice 6
- PHILADELPHIA*** - smoked salmon, cream cheese, tobiko 7
- EEL** - broiled fresh water eel, avocado 7
- SHRIMP TEMPURA*** - shrimp, kani, avocado, cucumber, tobiko 6
- SPIDER*** - crispy soft shell crab, tobiko 8
- DRAGON** - eel, cucumber inside, sliced avocado on top 10
- RAINBOW*** - kani, cucumber, avocado inside, salmon, tuna, yellowtail, tilapia, avocado on top 11
- VOLCANO*** - kani, avocado, cucumber inside, spicy tuna, crunch on top 10
- TOKYO*** - shrimp tempura inside, spicy tuna on top 13
- VEGGIE** v - cucumber, avocado, asparagus, sweet & spicy jalapeño drizzle 5
- RIVER*** - cucumber, kani, crunch inside, sliced avocado, sweet soy, crunch, spicy mayo on top 10

CHEF'S FEATURES

- SEARED SALMON*** - asparagus, wild mushrooms, heirloom tomatoes, white wine sauce 28
- LOBSTER & CRAB STUFFED SHRIMP** - lemon ginger sauce, lemon thyme risotto 33
- SEARED TUNA*** - thai chili sauce, forbidden rice, broccolini 33
- LOBSTER & LUMP CRAB CAKES** - lemon thyme risotto 30
- TWIN LOBSTER TAILS** - drawn butter 49
- ROASTED AIRLINE CHICKEN** - brussels sprouts, roasted carrots, charred corn, lemon chicken au jus 28
- PORK CHOP*** - roasted sweet potatoes, pears, scallions, homemade apple butter 35
- SLICED FILET MIGNON*** - sambal mash, carrots, broccolini, spicy garlic ginger sauce 45
- SHORT RIB** - pan gravy, braised kale, mash 33
- LAMB CHOPS*** - forbidden rice, coconut lemongrass curry and thai basil sauce 30
- SURF & TURF CHEESE BURGER*** - creekstone non-gmo black angus beef, cheddar, lobster meat, asparagus, truffled bearnaise, herb mayo, fries 18
- CLASSIC BURGER*** - creekstone non-gmo black angus beef, LTO, cheddar, pickle, burger sauce, fries 13

WELCOME TO RED SALT Red Salt Chophouse and Sushi is unlike any place you have ever been. A modern American steakhouse with a chic sushi bar nestled within its heart. Chef Mike Lindsey has endeavored to bring you nothing but the finest cuts of prime and dry-aged beef sourced from boutique producers. At the sushi bar under Chef Hai's discerning eye only the freshest and finest selections of fish are considered. Every dish at Red Salt is carefully hand crafted with delicate precision and artistry. We encourage every guest to be adventurous and blend selections from both kitchens. Combining Chef Hai's skillfully created rolls with Chef Lindsey's hand cut steaks is the ideal way to experience everything Red Salt has to offer. To enhance your culinary journey we have curated a wonderful and eclectic boutique wine list. Combining both Old and New World varietals, we offer a pertinent by the glass wine program coupled with an unparalleled value driven bottle and reserve list. Sit back, relax, and let us guide you through the Red Salt Dining Experience.

SUSHI & SASHIMI

- INARI**- tofu skin 4
- IKURA*** - salmon roe 5
- TOBIKO*** - flying fish roe 5
- UNI*** gf - sea urchin 8
- CHIPPU*** gf - sockeye salmon 7
- IKA*** gf - squid 5
- SHIRO*** gf - albacore tuna 5
- UNAGI*** - fresh water eel 6
- EBI** gf - shrimp 5
- HAMACHI*** gf - yellowtail 6
- MAGURO*** gf - tuna 6
- BLUE FIN TUNA*** gf - mkt price
- TORO*** gf - mkt price
- SAKE*** gf - salmon 5
- HOTATEGAI*** gf- scallop 6
- TAKO*** gf - octopus 5
- AMAEBI*** gf - sweet shrimp 8
- HOKKIGAI*** gf - red clam 6
- IZUMIDAI*** gf - tilapia 5
- LUMP CRAB MEAT** gf - 5
- SMOKED SALMON** gf - 5
- SABA*** gf - mackerel 5
- ESCOLAR*** gf - 6
- KANI** - crab stick 4
- TAMAGO** - egg 4
- UZURA*** gf - quail egg 4

SUSHI PLATTERS

- FRESH CUT SASHIMI PLATTER*** gf - 3 pieces of each: tuna, salmon, tilapia, albacore tuna, escolar 27
- PREMIUM SUSHI PLATTER*** - 1 piece of each: tuna, salmon, mackerel, tilapia, yellowtail, albacore tuna, shrimp and spicy tuna roll 20
- TOP CHOICE MAKI COMBO*** - spicy tuna roll, shrimp tempura roll, salmon avocado roll 16
- ULTIMATE SUSHI & SASHIMI COMBO*** 40
- SUSHI- 1 piece each: tuna, salmon, shrimp, yellowtail, albacore
- SASHIMI- 3 pieces each: tuna, salmon, tilapia
- MAKI- 1 rainbow roll
- HIGH ROLLER PLATTER*** 70
- SUSHI- 1 piece each: tuna, shrimp, octopus, salmon, yellowtail, tilapia, escolar, mackerel, albacore tuna, kani
- SASHIMI- 3 piece each: tuna, salmon, yellowtail, saba, tilapia, escolar, albacore tuna
- MAKI- 1 spicy tuna roll, 1 hulk roll

DRINKS & COFFEE

- PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE** 3
- MAINE ROOT** ginger brew 3
- FRESH BREWED ICED TEA** sweet, unsweet 3
- FIJI** still water 5
- SAINT-GERON** sparkling mineral water 750mL 7
- ARTISAN FRENCH PRESS HOT COFFEE** serves 2-4 8

MOCKTAILS 6

- ELEANOR RIGBY** - pineapple, lime, ginger beer
- THE TEETOTALER** - cardamom infused green tea, honey, topo chico, lemon