

# SAFFRON SOCIAL

STEAK • SEAFOOD • PASTA EST. 2023

## NOW

**SHISHITO PEPPERS V**  
Yuzu sauce

**OYSTER ROCKEFELLER**  
Creamy spinach, toasted panko

**SEARED TUNA\***  
Asian cucumber slaw, chimichurri aioli, YumYum

**CRAB TOTS**  
Lump crab, champagne aioli

**ROASTED BONE MARROW**  
Mixed greens, crostini

**BEEF TARTARE\***  
Prime filet, egg, fried caper, dijon

**MUSSELS\***  
Prince Edward Island, sweet potato curry, coconut, lime, orange, crostini

**EDAMAME**  
Sweet chili

## NEXT

**FRENCH ONION GRATINEE**  
Double rich broth, alpine gruyere, grilled bread

**LOBSTER BISQUE**

**BURRATA & BEET**  
Arugula, beets, tomato, caramelized peach, pistachio, basil vinaigrette  
Add Chicken / Shrimp / Salmon

**THE WEDGE**  
Baby iceberg, bacon, tomato, gorgonzola, ranch

**CLASSIC CAESAR**  
Romaine, caper, parmesan, House crouton, House caesar  
Add Chicken / Shrimp / Salmon

**GREEK SALAD**  
Romaine, tender greens, kalamata olive, balsamic, tomato onion relish, feta  
Add Chicken / Shrimp / Salmon

## ROLLS

**CALIFORNIA ROLL**  
Crab, avocado, cucumber, masago, spicy aioli

**SPICY SALMON ROLL\***  
Salmon, cucumber, green onion, sesame seeds, sriracha, spicy aioli

**SPICY TUNA ROLL\***  
Spicy tuna, avocado, green onion, soy paper, sesame seeds, sriracha, spicy aioli

**SWEET POTATO ROLL GF**  
Tempura sweet potato, cream cheese, soy paper, unagi sauce

Enjoy the following rolls as entrees with asparagus bok choy.

**LITTLE PIGGY ROLL**  
Crab, avocado, jalapeno, asparagus, tempura crunch, bacon jam, sweet chili, pickled onion

**TSUNAMI ROLL**  
Crab, lobster, avocado, cucumber, cream cheese, tempura fried, spicy aioli, sweet chili, wasabi aioli, Unagi sauce

**MT. FUJI ROLL**  
Crab, scallop, avocado, cucumber, tempura crunch, spicy aioli, Unagi sauce

**SAFFRON SURF & TURF ROLL\***  
Seared tuna, seared Unagi filet, cream cheese, jalapeno, avocado, tempura crunch, wasabi aioli, sweet chili

**FIRECRACKER ROLL**  
Spicy tuna, cream cheese, jalapeno, cilantro, wasabi caviar, tempura fried, spicy aioli & sriracha

## SEAFOOD TOWER\*

MINNOW (serves 2-4) | WHALE (serves 4-8)

### A LA CARTE

Crab (1 leg) • Oysters (4) • Lobster (1 tail) • Tuna (4oz) • Mussels (15) • Shrimp (12) Spicy Salmon Roll

## BY LAND

**RIBEYE\***  
14oz / with no fat cap

**NEW YORK STRIP\***  
14oz /

**BONE-IN RIBEYE\***  
20oz /

**FILET\***  
6oz / 10oz /

### CERTIFIED AMERICAN WAGYU BEEF\*

Served aside a sizzling hot stone accompanied by a tangy dipping sauce and flake salt. Diners cook their steak to their desired temperature; enjoying the rich, buttery flavor of the high quality marbled meat (two) 2 oz slices / each additional 2 oz

All steaks served are in the top 4% of USDA Graded Prime Beef

### STEAK ADD-ONS

Caramelized Cipollini Onions Sautéed Mushrooms Cognac Foie Gras Horseradish Gorgonzola

## ALSO

**SMASH BURGER\***  
Two Prime beef patties, American, lettuce, tomato, pickle, house aioli, with steak fries

**CHICKEN SALTIMBOCCA**  
Prosciutto, creamy spinach, mushroom, with garlic mashed potatoes

**FISH & CHIPS**  
Vodka and beer tempura, fried cod, house tartar, with steak fries

**SEAFOOD PASTA**  
Shrimp, scallops, mussels, Saffron scampi sauce, parmesan

**EGGPLANT CURRY V**  
Tomato, carrot, basil, with Jasmine rice

**ORECCHIETTE BOLOGNESE**  
Italian ragu, parmesan

**PAD THAI**  
Rice noodle, bean sprouts, peppers, peanuts, shrimp, chicken 2

**DOUBLE CUT BONE IN PORK CHOP**  
Mashed potatoes, brussels sprouts

## BY SEA

**CHERRY GLAZED SALMON\***  
Mashed potatoes, roasted asparagus

**MAINE DIVER SCALLOPS**  
Cheesy cauliflower grits, fire roasted corn and bacon succotash

**MISO GLAZED HALIBUT\***  
Sweet chili, bok choy, jasmine rice

## SIDES

Each serves 2

**Duck Fat Steak Fries**  
Truffle dust, garlic aioli  
**Asparagus**  
**Garlic Roasted Mashed Mac-n~Cheese**  
**Corn Casserole Brulee**  
**Creamed Spinach**  
**Sauteed Mushrooms**  
**Cauliflower Grits**  
**Bourbon Glazed Brussels Sprouts**