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SAFFRON SOCIAL

STEAK · SEAFOOD · PASTA

EST. 2023

MON-SAT 11AM-10PM

NOW

SHISHITO PEPPERS *V*
Yuzu sauce

SHRIMP COCKTAIL
House cocktail sauce

SEARED TUNA*
Asian cucumber slaw, chimichurri aioli, YumYum

CRAB TOTS
Lump crab, champagne aioli

FRIED DEVILED EGGS
Panko, bacon, dijon, sriracha

LOBSTER & MANGO CEVICHE*
Lobster, mango, cucumber, avocado, corn puree, pickled onion

EDAMAME
Sweet chili

NEXT

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

LOBSTER BISQUE

BURRATA & BEET
Arugula, beets, 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*

BBQ CHOPPED CHICKEN SALAD
Choice of fried or grilled chicken, chopped romaine, tomato, bacon, cheddar, corn, avocado, crispy onion, BBQ, ranch

TACOS, BURGERS, SANDWICHES

Burgers & Sandwiches are served with steak fries

SMASH BURGER*
Two Prime beef patties, American cheese, lettuce, tomato, pickle, house BBQ aioli

MUSHROOM & SWISS BURGER*
Two Prime beef patties, Swiss, sauteed mushroom, carmelized onion, garlic aioli

HOT HONEY CHICKEN SANDWICH
Hand breaded, hot honey, slaw, pickle, ranch

PRIME RIB FRENCH DIP
Prime grade prime rib, onion, mushroom, gruyere, au jus, fresh baked french roll

MAHI REUBEN
Blackened Mahi, house 1000 Island, marble rye

HOUSE SHORT RIBS SANDWICH
Roasted over 8 hours, smoked gouda, caramelized onions, garlic aioli, toasted sourdough

GRILLED CHICKEN SANDWICH
Arugula, tomato, gruyere, champagne aioli, balsalmic glaze, ciabatta

MAHI TACOS
Blackened Mahi, chimichurri, Yum Yum slaw, (3) flour tortillas, salad and choice of dressing

SHRIMP TACOS
Chipotle, sweet corn relish, cabbage, BBQ aioli, (3) flour tortillas, salad and choice of dressing

SUSHI

ROLL & RICE COMBO
Choice of Salmon, Tuna or California Roll with vegetable fried rice
Add Chicken / Beef / Shrimp

CALIFORNIA
Crab, avocado, cucumber, masago, spicy aioli

SPICY SALMON *
Salmon, cucumber, avocado, cream cheese, green onion, sesame seeds, dill, sriracha, spicy aioli

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

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

COCONUT SHRIMP
Coconut tempura shrimp, mango, cream cheese, jalapeno, unagi, wasabi, sweet chili

Enjoy the following rolls as entrees, served with bok choy.

CRISPY MAKI
Shrimp tempura, jalapenos, green onion, cream cheese, masago, spicy aioli, wasabi aioli, Unagi sauce

FIRECRACKER
Tempura fried, spicy tuna, cream cheese, jalapeno, cilantro, wasabi caviar, spicy aioli & sriracha

CATERPILLAR
Tempura shrimp, cucumber, avocado, unagi eel, Tobiko, wasabi aioli, unagi sauce

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

ENTREES

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

CAULIFLOWER STEAK *V*
Gremolata, Yukon gold potato, asparagus

ORECCHIETTE BOLOGNESE
Italian ragu, parmesan

GRILLED CHICKEN TENDERS
(3) Choice of dipping sauce, served with steak fries

BEEF STROGANOFF
Braised short rib, beef demi glaze, egg noodle, mushrooms, sour cream

RIBEYE*
14 oz *with no fat cap*

CHAR KWAY TEOW
Wagyu beef, rice noodles, mushroom, red pepper, onion, carrots, bok choy

SIDES

Each serves 2

Duck Fat Steak Fries
Truffle dust, garlic aioli
Bourbon Glazed Brussels Sprout
Garlic Roasted Mashed
Asparagus
Corn Casserole Brulee
Creamed Spinach
Sauteed Mushrooms
Cauliflower Grits
Cheese Stuffed Gnocchi

V Vegetarian *Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.