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SAFFRON SOCIAL

STEAK · SEAFOOD · PASTA

EST. 2023

MON-SAT 11AM-10PM

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 CARPACCIO*
Filet, champagne aioli, arugula, radish, capers, pickled onion, Parmesan, olives, crostini

LOBSTER AND MANGO CEVICHE*
Lobster, mango, cucumber, avocado, corn puree, pickled onions

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*

CAPRESE SALAD
Heirloom tomatoes, arugula, basil vinaigrette, panko fried mozzrella, balslamic glaze

ROLLS

CALIFORNIA
Crab, avocado, cucumber, masago, spicy aioli

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

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

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

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

SMOKED WAGYU*
Wagyu fillet, arugula, asparagus, jalapeno, green onion, Yakiniku, wasabi

Enjoy the following rolls as entrees with asparagus bok choy.

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

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

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

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

FIRECRACKER
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) • Shrimp (12) • Spicy Salmon Roll

BY LAND

RIBEYE*
14oz *with no fat cap*

BONE-IN RIBEYE*
20oz

NEW YORK STRIP*
14oz

FILET*
6oz 10oz

HOT STONE

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

BY SEA

CHERRY GLAZED SALMON*
Mashed potatoes, roasted asparagus

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

SEARED TUNA*
8oz Yellowfin tuna steak, vegetable fried rice, wasabi aioli

STEAK ADD-ONS

Caramelized Cipollini Onions · Sauteed Mushrooms · Cognac Foie Gras · Horseradish Gorgonzola · Bacon Gorgonzola Crust · Lobster Saffron Cream Sauce · Red Wine Mushroom Sauce · Sauteed Shrimp (1) · Seared Scallops (3) · 7 oz Lobster Tail

ALSO

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

CHICKEN SALTIMBOCCA
Proscuitto, creamy spinach, mushroom, with garlic mashed potatoes

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

CHICKEN MARSALA
Two pan-fried chicken cutlets, mushroom marsala sauce, sweet potato mashed, bourbon glazed brussels

CAULIFLOWER STEAK *V*
Gremolata, mashed potatoes, asparagus

ORECCHIETTE BOLOGNESE
Italian ragu, parmesan

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

LOBSTER GNOCCHI MAC N CHEESE
Lobster claw and knuckle, cheese stuffed gnocchi

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

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

SIDES

Each serves 2

Duck Fat Truffle Fries
Asparagus
Garlic Roasted Mashed
Cheese Stuffed Gnocchi
Corn Casserole Brulee
Creamed Spinach
Sauteed Mushrooms
Cauliflower Grits
Bourbon Glazed Brussels Sprouts
Sweet Potato Mashed
Marshmallow and Pecans

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