



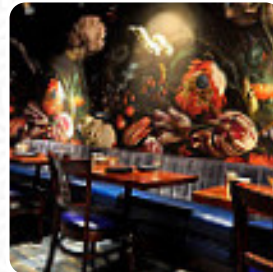
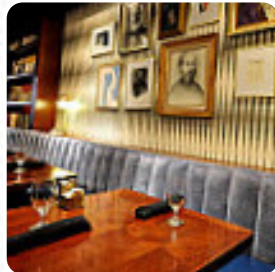
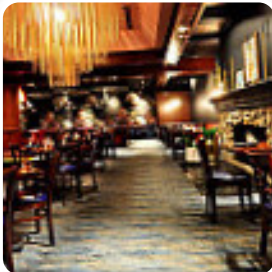
## ***Salt Stone Menu***

<https://menulist.menu>

75 S West Temple UT 84101-1590, Salt Lake City, United States

**(+1)488015310800,(+1)8015376023,(+1)8015310800 -**

**<https://www.marriott.com/hotels/hotel-information/restaurant/slcut-salt-lake-marriott-downtown-at-city-creek/>**



The Menu of Salt Stone from Salt Lake City includes about **297** different dishes and drinks. On average, you pay for a dish / drink about \$25.7. What [User](#) likes about Salt Stone:

The food was good, but the service was lacking. Only about full on Valentines evening. We ended up getting our own water after being seated for minutes with no one coming by. Took considerable time for any drink or food order to be placed. A little slow coming out, but not to bad. Definitely room for improvement, could be a top notch place [read more](#). The premises in the restaurant are wheelchair accessible and can also be used with a wheelchair or physical limitations, and there is complimentary WLAN. What [User](#) doesn't like about Salt Stone:

We left. This restaurant is in serious need of updates and the service needs to be trained. The photos online look stylish, but the actual inside is grungy. The walls look like they've taken a beating, the seating is dirty, and even the trim behind the back wall seating is dirty. The seating hostess seated us, and then we waited minutes for someone to come greet us, talk to us, take our order... Meanwhile the tables... [read more](#). If you're hungry for some tasty South American culinary arts, this is the place to be: delightful meals, cooked with **fish, seafood delicacies, and meat**, but also corn, beans, and potatoes are in the menu, and you can enjoy here fine American dishes like *Burger or Barbecue*. Not to be overlooked is also the extensive selection of coffee and tea specialties in this locale, Of course, you also have to try the fine burgers, that come with sides like fries, salads, or wedges offered.

# Salt Stone Menu



## Appetizers

WARM BRIE EN CROUTE

## Mains

ROAST TURKEY BREAST

## Salad

CAESAR SALAD

## Snacks

MINI CHEESEBURGERS (2) \$8.0

## Süßes

MUFFINS

## Toast

FRENCH TOAST \$10.0

## Sandwich, Bagels, Burger

GRILLED CHEESE SANDWICH \$8.0

## Sandwiches

HOUSE ROASTED TURKEY BLT \$14.0

## Fish dishes

FISH TACOS

## Wraps

GRILLED CHICKEN WRAP \$14.0

## Sweets

CHEESE CAKE \$7.0

## A la carte

SMASHED RED POTATOES

## Vegetarian dishes

BROCCOLINI

## Chicken dishes

CHICKEN FINGERS \$8.0

## For the small hunger

BAGEL

## Fingerfood

CRISPY WINGS \$12.0

## QUESADILLA

BLACK BEAN QUESADILLA \$12.0

## Indian

CHAI TEA MIXTURE \$3.0

## Cocktails

PREMIUM SPIRITS

## Cakes

MARBLE CHEESECAKE

## Hausgemachte Quiches

QUICHE LORRAINE

## Pizza - Normal á 26cm

ALL AMERICAN \$15.0

# Salt Stone Menu

## Subs

PHILLY

## Platters

GARDEN CRUDITÉS

## White wine

CHARLES SMITH KUNG FU GIRL  
RIESLING, WASHINGTON \$8.0

## Dolci - Dessert

CRÉME BRULÉ

## American Food

EGGS BENEDICT \$12.0

## Lunch menu

LEMONGRASS CHICKEN \$35.0

## Ribs

PRIME RIB

## Rum

MYERS DARK

## Barbecue

SPARE RIBS

## Whisky

CANADIAN CLUB BLENDED WHISKY

## Whiskey

CHIVAS REGAL

## VIP Bottles

BACARDI LIMON

## House Specials

WILD MUSHROOM RAVIOLI

## Hot Pies

WILD MUSHROOM \$12.0

## Easy to drink

PINOT NOIR

## Water

SODA

## Sandwich klein Ø 26cm

CAPRESE SANDWICH \$13.0

## Tarts & Pie

FRESH FRUIT TART

## Appetizer: Veg.

ROASTED PEPPER BRUSCHETTA

## Eggs

2 EGGS ANY STYLE \$6.0

## Small Plates

CRISPY BRUSSELS

## French Toast

CRUNCHY FRENCH TOAST \$11.0



# Salt Stone Menu



## Featured Items

FRESH GARDEN CRUDITÉS

## Guarniciones / Sides

CHIPS SALSA \$6.0

## Bubbles

LAMARCA PROSECCO, ITALY \$40.0

## Coffee & Tea

STARBUCKS COFFEE TAZO TEAS

## Sparkling

MOET CHANDON IMPERIAL BRUT, FRANCE \$95.0

## Dinner Entrées

CAJUN RED SNAPPER \$38.0

## Buffets

GOOD START BUFFET \$12.0

## Wine by the Glass

BOGLE CHARDONNAY, CALIFORNIA \$8.0

## Delicious Sandwiches

STEAK SANDWICH

## Sparkling Wine

MUMM NAPA PRESTIGE BRUT, CALIFORNIA \$14.0

## 3-Egg Omelets

CLASSIC HAM AGED CHEDDAR \$12.0

## Sharing

VEGETABLE CRUDITÉ

## Cognac

COURVOISIER VS

## Draft Beers

AMSTEL LIGHT

## Brandy & Cognac

KORBEL BRANDY

## Blended Scotch

DEWAR'S

## Fine Pastries

CHOCOLATE ECLAIRS

## Big Bites

TEMPEH \$21.0

## Share

HIGH WEST AMERICAN PRAIRIE BOURBON BACON POPCORN \$6.0

## Seasonal

FILET OF SALMON \$32.0

# Salt Stone Menu



## *\$20 Wines By The Bottle*

MARK WEST PINOT NOIR,  
CALIFORNIA \$8.0

## *Char-Broiled Burgers*

ALL AMERICAN\* \$14.0

## *Blanco*

SONOMA CUTRER CHARDONNAY,  
CALIFORNIA \$13.0

## *Bottle*

BV COASTAL ESTATES CABERNET

## *Canadian*

SEAGRAMS VO

## *From The Bakery*

TOASTED BAGEL \$3.0

## *Red - Wine*

FRANCISCAN CABERNET,  
CALIFORNIA \$14.0

## *Carving Stations*

ROASTED TOP ROUND OF BEEF

## *Hand Held*

ELEVATIONS ANGUS BEEF  
BURGER \$15.0

## *Le Petit Déjeuner*

HOUSE-MADE CORNED BEEF  
HASH \$11.0

## *Light Breakfast*

HOUSE-MADE GRANOLA \$7.0

## *Fruit & Cereal*

CEREAL MILK \$6.0

## *Coffee*

COFFEE

## *Recommended*

SPARKLING FRUIT PUNCH

## *Etc.*

SINGLE EGG\* \$3.0

## *Carving Station*

HONEY GLAZED HAM

## *Graze*

MARINATED HEIRLOOM TOMATOES \$9.0

## *Finishing Touches*

SPECIALTY NAPKINS

## *Breakfast Enhancements*

BELGIAN WAFFLE STATION

## *Amenities*

STARBUCKS COFFEE TAZO TEA

## *Special Touches*

CHAIR COVERS

# Salt Stone Menu

## Breakfast Ala Carte

HAM EGG MUFFIN \$6.0

## Asador's Steaks

RIBEYE

## Oasis Minis

MINI FRUIT TARTS

## In conclusion

WARM APPLE STRUDEL WITH VANILLA SAUCE

## Plated Desserts

TIRAMISU TOWER

## Cold Displays

DOMESTIC CHEESE DISPLAY

## The Pantry

SEASONAL FRUIT PLATE \$9.0

## Audio

CD PLAYER \$60.0

## Starch Choices

BOURSIN CHEESE MASHED POTATOES

## Omelets Togo

EGG WHITE AVOCADO OMELET \$13.0

## Chilled Selections

GOURMET CANAPES

## Pancakes&comma; French Toast and Waffles

BLUEBERRY PANCAKES \$11.0

## Food Bars

ANTIPASTA DISPLAY

## Audio Visual Information

WIRELESS MICROPHONE \$125.0

## Vegetable Or Hand Roll

ASPARAGUS \$12.0

## Hearty Breakfast - Add Ons

EGG WHITE \$12.0

## Greek Dinners to Go Pick up Only

ROASTED PORK LOIN \$28.0

## Chicken Panini \$8.95

ROSEMARY CHICKEN \$26.0

## From the Josper Charcoal Oven

RIB-EYE \$30.0

## BRUNCH (Sat-Sun 11am-2pm)

SMOKED SALMON BENEDICT \$13.0



# Salt Stone Menu



## Well Spirit and House Wine

WELL SPIRITS \$8.0

## Premium Brands Liquors

JOSE CUERVO GOLD TEQUILA

## Top Shelf Brand Liquors

CUERVO 188 TEQUILA

## Delight Your Guests Unexpectedly

FONDUE FOUNTAIN FANTASY

## Uncategorized

FILET CABERNET \$53.0

## Pasta

MAC CHEESE \$8.0

CARBONARA

## Chicken

GRILLED CHICKEN \$8.0

CHAMPAGNE CHICKEN

## Specialties

FRESH CUT SEASONAL FRUIT BERRIES

DOMESTIC IMPORTED CHEESES

## Kids Menu

PEPPERONI OR CHEESE PIZZA \$8.0

BUTTER PARMESAN PASTA \$8.0

## Vodka

ABSOLUT CITRON

GREY GOOSE

## Brunch

SILVER DOLLAR PANCAKES \$6.0

ROASTED VEGETABLE FRITTATA

## Sweets & Desserts

BELGIAN WAFFLE \$14.0

BREAD PUDDING \$8.0

## Breakfast Menu

BUTTERMILK PANCAKES \$13.0

BREAKFAST POTATOES

## Red Wine

PONZI PINOT NOIR, OREGON \$12.0

AVALON CABERNET, CALIFORNIA \$8.0

## White

PIGHIN PINOT GRIGIO, ITALY \$11.0

BRANCOTT SAUVIGNON BLANC,  
NEW ZEALAND \$9.0

## Red

ALAMOS MALBEC, ARGENTINA \$10.0

ST FRANCIS MERLOT,  
CALIFORNIA \$13.0

## Modern Classics

FAST FARE \$10.0

# Salt Stone Menu

STEAK AND ROAST TOMATO  
EGGS BENEDICT \$16.0

## Classic Breakfast

GOOD START \$10.0

ALL AMERICAN BUFFET\* \$18.0

## Liquor

BEEFEATER GIN

CROWN ROYAL

## Scotch

J&B SCOTCH

GLENLIVET 12

## Condiments and Sauces

HUMMUS \$10.0

MUSHROOM

## Hash Browns and Sides

HASH BROWNS \$4.0

OATMEAL \$7.0

## Pastries & Cakes

FRUIT TARTS

CHOCOLATE ÉCLAIR

## Restaurant Category

GREEK

FRENCH

## Non alcoholic drinks

STARBUCKS COFFEE \$3.0

BOTTLED WATER  
WATER

## Main courses



CALAMARI \$12.0

RIBS

TOPPINGS

## Breakfast

BUILD AN OMELET \$13.0

BROKEN YOLK CROISSANT \$12.0

BREAKFAST PASTRIES

## Main



EGG WHITE FRITTATA \$11.0

BAGEL SANDWICH \$10.0

PASTA STATION

## Accompaniments

SEASONAL FRESH MARKET  
VEGETABLES

FRESHLY BAKED DINNER ROLLS AND  
BUTTER

BLACK PEARL RICE

## Hors d'Oeuvres

ZUCCHINI NOODLES

ASPARAGUS WRAPPED IN PROSCIUTTO

SMOKED SALMON ROULADE

## Entree

CHICKEN FINGERS AND FRENCH FRIES  
OR FRUIT CUP





# Salt Stone Menu

GRILLED CHEESE SANDWICH WITH FRENCH FRIES OR FRUIT CUP

PEANUT BUTTER AND JELLY SANDWICH AND CHIPS OR FRUIT CUP

CHEESE BURGER WITH FRENCH FRIES OR FRUIT CUP

## Hot

BEEF SIRLOIN TIPS

SPINACH FETA IN PHYLLO

POLYNESIAN CHICKEN TENDERS

ZUCCHINI YELLOW SQUASH QUESADILLAS

## "The Garden" Wedding Reception

DOMESTIC AND IMPORTED CHEESE

HEART SHAPED PETIT SANDWICHES

MINI MARBLE CHEESECAKE

SPARKLING FIVE BERRY PUNCH

## Alcoholic Drinks

SMIRNOFF VODKA

JOHNNY WALKER RED

TANQUERAY

MERLOT

CHARDONNAY

## Drinks

VOSS WATER

STARBUCKS COFFEE AND TAZO TEAS

SPIRITS

WINE

DRINKS

## Wedding Brunch Buffet

SEASONAL FRESH CUT FRUIT BERRIES

CRISP BACON SAUSAGE

CARVED TO ORDER HAM TURKEY

MARRIOTT HOUSE SALAD

ASSORTED FRUIT TARTS MARBLE CHEESECAKE

## Starters



CHARCUTERIE \$15.0

TODAY'S SOUP \$5.0

PRIME RIB DIP \$18.0

HANGER STEAK \$29.0

ROASTED LEMON CHICKEN \$25.0

HAWAIIAN CHICKEN SKEWERS

## Spirits

BACARDI RUM

ABSOLUT VODKA

JACK DANIELS

CAPTAIN MORGAN

REMY MARTIN VSOP

MAKER'S MARK BOURBON

## Beer



LOCALLY CRAFTED SELECTIONS \$6.5

DOMESTIC \$5.5

IMPORT CRAFT DOMESTIC \$6.5

BUD LIGHT

HEINEKEN

BUDWEISER



# Salt Stone Menu

## Cold

ICED JUMBO SHRIMP

SALMON MOUSSE ON AN ENGLISH CUCUMBER

CHEESE TRUFFLES (2 PIECES)

CALIFORNIA ROLLS WITH WASABI, GINGER, SOY SAUCE

OYSTERS ON THE HALF SHELL WITH COCKTAIL SAUCE

ASSORTED GOURMET CANAPES

## Dinner Buffet

ASSORTMENT OF FRESHLY BAKED BREADS

PENNE PASTA SALAD

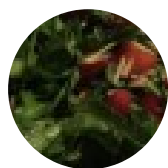
SALMON WITH A LEMON DILL SAUCE

SEASONAL MARKET FRESH VEGETABLES

GARLIC ROASTED BABY RED POTATOES

TRIPLE MOUSSE CHOCOLATE CAKE

## Salads



SPINACH SALAD \$12.0

CAESAR SALAD \$13.0

SALAD BOWL

WALNUT SPINACH SALAD

MARRIOTT HOUSE

FLORENTINE PASTA

CHICKEN SALAD

TACOS

## Dessert

WARM CHOCOLATE CAKE \$8.0

APPLE WALNUT COBBLER \$8.0



ICE CREAM SORBET \$5.0

NEW YORK CHEESECAKE

TRIO OF CHOCOLATE MOUSSE

CHOCOLATE COVERED STRAWBERRIES

SEASONAL FRESH CUT FRUIT

CHOCOLATE CHIP COOKIE

*These types of dishes are being served*



DESSERTS

STEAK

PANINI

APPETIZER

SANDWICH

SALAD

FISH

PASTA

## Audio Visual Enhancements

42 PLASMA TV DVD PACKAGE \$375.0

TV DVD PACKAGE \$175.0

LCD PROJECTOR PACKAGE \$475.0

STANDING WIRED MICROPHONE

ADDITIONAL MICS \$35.0

HOUSE SOUND SYSTEM \$100.0

DECORATIVE LIGHTING PACKAGE \$250.0

CENTERPIECE LIGHT

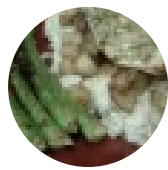
BLACK PIPE DRAPE \$15.0

# Salt Stone Menu

## Enhancements to Compliment Your Event

SPECIALTY SASHES TABLE RUNNERS  
FLOOR LENGTH LINEN  
OVERLAYS  
FRESH FLORALS  
CHARGER BASE PLATES  
SILVER CAKE PLATEAU  
SILVER PUNCH FOUNTAIN  
COAT ROOM ATTENDANT  
UPGRADE BATHROOM

## Side dishes



PORK SAUSAGE\* \$5.0  
TURKEY SAUSAGE \$5.0  
HAM STEAK \$5.0

YOGURT GRANOLA PARFAIT \$6.0  
SIDE OF FRUIT \$3.0  
CHIPS AND SALSA \$6.0  
GRILLED ASPARAGUS  
TWICE COOKED POTATOES  
POUTINE  
FRENCH FRIES

## Beverages

FRESH ORANGE OR GRAPEFRUIT JUICE \$4.0



APPLE, CRANBERRY, PINEAPPLE, VB, TOMATO JUICE \$4.0

TAYLORS OF HARROGATE TEA \$3.0

MILK, CHOCOLATE MILK, HOT CHOCOLATE \$3.0

APPLE, CRANBERRY, PINEAPPLE, V8, TOMATO JUICE \$4.0

CHOCOLATE MILK

DOMESTIC BEER

IMPORTED BEER

JUICES

CHILLED FRUIT JUICES

MIMOSAS

## Dishes are prepared with



BACON \$5.0  
SPINACH  
CHICKEN

MUSHROOMS

EGGS

CHOCOLATE

MILK

MELON

POTATOES

SAUSAGE

BEEF

# ***Salt Stone Menu***



## ***Salt Stone***

75 S West Temple UT 84101-1590, Salt Lake City, United States

### **Opening Hours:**

Monday 06:30-11:00  
Tuesday 06:30-11:00  
Wednesday 06:30-11:00  
Thursday 06:30-11:00  
Friday 06:30-11:00  
Saturday 06:30-11:00  
Sunday 06:30-11:00

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 gallery image

