



CHARCUTERIE

3 FOR \$29 | 5 FOR \$37 | 7 FOR \$45

Served With: Sourdough Toast,
House Pickles & Seasonal Fruit Preserves

Country Pate	Speck
Fromage De Tête	Duck Prosciutto
Chicken Liver Mousse ⁿ	Mortadella ⁿ
Duck Rillettes	Salumi

- Add Cheese +\$25
Soft | Semi Hard | Blue

SEAFOOD BAR

served with traditional accompaniments

Half Dozen Oysters* East or West	\$36
Half Dozen Shrimp	\$35
1/2 Maine Lobster	\$38
King Crab	\$128 \$240
Grand Plateaux	\$220

SIDES FOR THE TABLE

Frites	\$12
Pomme Purée	\$12
Haricot Vert	\$12
Brussels Sprouts	\$15
Roasted Mushrooms	\$15

OSCAR IBARRA
Chef de Cuisine

COLIN LOOMIS
Sous Chef

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

PRIX FIXE MENU \$50

PER PERSON



FOR THE TABLE

AJAX TRUFFLE FRIES <i>gf, v</i> Grana Padano, Parsley	\$21	TUNA TARTARE* <i>gf</i> Black Aguachile, Avocado, Cucumber, Citrus, Sesame, Taro Chips	\$33
CAULIFLOWER GRATIN <i>gf, v, n</i> Cashew Cheese, Crispy Cauliflower	\$21	FONDUE Chorizo, Apple, Roasted Mushrooms, Cauliflower, Fingerling Potatoes, Baguette	\$45
WAGYU CARPACCIO* <i>gf</i> Black Garlic Aioli, Pickled Mushrooms, Parmesan, Arugula, Crispy Shallots	\$27	BURRATA <i>gf, n</i> Endive Chutney, Cashews, Curry, Grapefruit	\$27

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE Crostini, Provolone, Gruyère	\$19	SQUASH & PEAR SALAD <i>gf, n</i> Spinach, Brown Butter Balsamic Vinaigrette, Pine Nuts, Goat Cheese	\$23
AJAX TAVERN SALAD <i>gf, v</i> Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette	\$19	AJAX LANDAISE SALAD <i>gf, n</i> Frisee, Red Wine Vinaigrette, Peanuts, Duck Confit, Shaved Foie Gras	\$27
KALE & QUINOA CAESAR Reggiano Crisp, Croutons, Anchovy	\$21		

Add To Any Salad: Organic Chicken +\$15 | Salmon +\$22 | Shrimp +\$23

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Onion Aioli, Frites Add Bacon +\$5 Truffle Fries +\$9	\$29
HASSELBACK CARROT <i>gf, v, n</i> Red Lentils, Beets, Citrus, Quinoa, Pistachio	\$29
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs	\$37
COQ AU VIN <i>gf</i> Half Chicken, Red Wine Sauce, Pomme Puree, Carrots & Onions, Bacon Lardons	\$39
SALMON "VICHYSOISE"* <i>gf</i> Potato & Leek Espuma, Pancetta, Swiss Chard	\$37
AJAX MOULES MARINIÈRE PEI Mussels, Wagyu Chorizo, Fennel, White Wine Broth	\$39
STEAK FRITES* <i>gf</i> 12 oz Colorado NY Strip, Au Poivre, Bernaise Truffle Fries +\$9	\$72

DESSERT

APPLE GALETTE Brown Sugar Apples, Butter Crust, Vanilla Bean Ice Cream	\$17
CHOCOLATE GATEAUX <i>gf</i> Almond Torte, Chocolate Cremeaux, Raspberries	\$17
THE COOKIE Chef's Seasonal Selection	\$9
HOUSE-SPUN ICE CREAMS + SORBETS <i>v</i>	\$12

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood,
or shellfish may increase your risk of foodborne illness

v : vegetarian | gf : gluten free | n: nuts