

## CAVIAR

REGGIS OVA OSSETRA

Available in 30g/\$170 or 100g/\$540  
Caramelized Onion Dip, Dill Potato Chips

## CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

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

Country Pate      Speck

Chicken Liver Mousse "      Duck Prosciutto

Salumi      Mortadella "

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

## SEAFOOD BAR\*

served with traditional  
accompaniments

Half Dozen Oysters \$36  
East Or West

1/2 Maine Lobster \$39

Half Dozen Shrimp \$32

Half Dozen Stone  
Crab Claws \$150

Grand Plateau \$265  
+30g Caviar \$165

## SIDES FOR THE TABLE

Frites \$15  
Pomme Purée \$15  
Haricot Vert \$15  
Brussels Sprouts \$17  
Roasted Mushrooms \$17

OSCAR IBARRA  
Chef de Cuisine

MAR CARDENAS  
Sous Chef

JON LOWE  
General Manager

We Proudly Serve  
Grand Champion Wagyu Beef  
From Cross Creek Ranch

## FOR THE TABLE

AJAX TRUFFLE FRIES *gf* \$24  
Grana Padano, Parsley

CAULIFLOWER GRATIN *gf, n* \$22  
Cashew Cheese, Crispy Cauliflower

DUCK CONFIT ARANCINI *gf* \$35  
Nduja Cream Sauce, Blueberry, Goat Cheese,  
Foie Gras

CRAB DIP *gf* \$33  
Blue Crab Meat, Cream Cheese, Artichokes, Pita,  
Lettuce Wraps

## SOUP & SALAD

ONION SOUP GRATINÉE \$20  
Crostini, Provolone, Gruyère

TOMATO SOUP \$23  
Basil, Grilled Cheese

AJAX LYONESSE SALAD \$29  
Bacon Vinaigrette, Frisee, Duck Confit, Crispy Shallots,  
Crispy Poached Egg

Add To Any Salad: Pulled Chicken +\$15 | Chicken Breast\* +\$19 | Shrimp\* +\$23 | Salmon\* +\$22

## MAINS

AJAX WAGYU DOUBLE CHEESEBURGER\* \$30  
American Cheese, Ajax Dub Sauce, Romaine, Tomato, Fries  
Add Bacon Spread +\$3 | Truffle Fries +\$9

MUSHROOM GNOCCHI *gf, n* \$31  
Celery Root Puree, Brussels Sprouts, Mushrooms, Pine Nuts

WAGYU BOLOGNESE \$39  
Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs

COQ AU CHAMPAGNE\* \$43  
Half Chicken, Champagne Sauce, Artichokes, Asparagus, Smoked Potatoes

SALMON "VICHYSOISE" *gf* \$42  
Potato & Leek Espuma, Pancetta, Swiss Chard

WAGYU STEAK SANDWICH\* \$39  
Comte, Bacon Spread, Apples, Arugula, Pickled Fresnos

AJAX MOULES MARINIÈRE\* \$39  
PEI Mussels, Wagyu Chorizo, White Wine Broth, Fennel

STEAK FRITES\* *gf* \$72  
12 oz Colorado NY Strip, Au Poivre, Bernaise  
Truffle Fries +\$9

## DESSERT

APPLE TARTE TATIN \$17  
Vanilla Cake, Caramelized Apples, Whipped Vanilla Cream

CHOCOLATE CREMEUX *gf, n* \$18  
Dark Chocolate, Sponge Cake, Caramel, Hazelnut

THE COOKIE A LA MODE \$14  
Chocolate Chip Cookie, Vanilla Ice Cream

HOUSE-SPUN ICE CREAMS + SORBETS \$13

\*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

*gf* : gluten free | *n* : nuts

\$5 Split Plate Charge | \*22% service charge added to parties of 6 or more